

Mobile Food Truck operation, Massachusetts – Before proceeding please fill out form of intent to ensure you are zoned for a cottage permit [Building Department - Form of Intent - ViewPoint Cloud](#)

(B) Mobile Food Operations.

(1) Exempt Mobile Food Operations. No permit from the board of health is required if a mobile food operation: (a) Transports only whole, uncut fresh fruits and vegetables, unprocessed honey, pure maple products, or farm fresh eggs which are stored and maintained at 45°F (7.2°C) or less; or (b) Transports food as a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers or jobbers.

(2) Mobile Food Operation Approval. (a) Except as specified 105 CMR 590.010(B)(1), a mobile food operation shall not sell or serve food unless it has been approved to do so and has obtained a valid permit from the board of health. (b) A board of health shall review a permit application for a mobile food operation as specified by administrative guidelines of the Department. The Board may approve an application that conforms with the guidelines and applicable sections of the 2013 Food Code. (c) A permit for a mobile food operation may be issued for a period of time which shall be determined by the board of health, and the permit shall state the inclusive dates, location(s), and any restrictions in the operation allowed. (d) In addition to requirements set forth in FC 8-301.11, the operator of a mobile food operation shall obtain a permit to operate from each board of health in whose jurisdiction he or she sells his or her product. (C) Temporary Food Establishments.

(1) Exempt Temporary Food Operations. No permit from the board of health is required if a temporary food establishment only sells whole, uncut fresh fruits and vegetables, unprocessed honey, pure maple products, or farm fresh eggs which are stored and maintained at 45°F (7.2°C) or less. (2) Temporary Food Establishment Approval. (a) Except as specified 105 CMR 590.010(C)(1), a temporary food establishment shall not sell or serve food unless it has been approved to do so and has obtained a valid permit from the board of health. (b) A board of health shall review a permit application for a temporary food establishment, as specified by administrative guidelines of the Department. The board may approve an application that conforms with the guidelines and with applicable sections of the 2013 Food Code. (c) A permit for a temporary food establishment may be issued for a period of time, which shall not exceed 14 consecutive days, and the permit shall state the inclusive dates, location, and any restrictions in the operations allowed. (d) In the case of temporary food establishment, all violations shall be corrected within a maximum of 24 hours. If violations are not corrected within the time specified, the board of health or its agent, as determined by the Board, shall order the establishment to cease food operations immediately.

(B) Mobile Food Operations. 105 CMR 590.009 (B)

- (1) Mobile food operations shall comply with the requirements of the federal 1999 Food Code and other applicable provisions of 105 CMR 590.000 except as otherwise provided in 105 CMR 590.009(B). The board of health may impose additional requirements and restrictions to protect against health hazards related to the conduct of the mobile food operation and may prohibit the sale of some or all potentially hazardous foods.
- (2) Mobile food operations not equipped with an adequate water and waste system to facilitate handwashing and the cleaning and sanitizing of utensils shall be limited to the preparation and service of frankfurters and non-potentially hazardous foods and to the sale of pre-packaged food prepared at a food processing establishment licensed in accordance with 105 CMR 500.000, except that pre-packaged food may be prepared by the mobile food operator at a licensed food establishment for which he or she holds a permit in accordance with 105 CMR 590.000.
- (3) Mobile food operations equipped with an adequate water and waste system to facilitate handwashing and the cleaning and sanitizing of utensils may prepare potentially hazardous foods requiring limited preparation for immediate service, provided that any advanced food preparation, if necessary, is conducted by the mobile operator in a licensed food establishment.
- (4) Mobile food operations shall provide only single-service articles for use by the consumer.
- (5) Condiments, cream and sugar shall be served only from a sanitary dispenser or in individually wrapped servings.
- (6) Mechanical refrigeration or insulated containers with ice or gel packs must be used to maintain product temperature for pre-packaged, ready-to-eat foods which are required to be held at or below 45° F (7° C) or 41° F (5° C). The storage of packaged food in contact with water or undrained ice is prohibited. Wrapped ready-to-eat foods such as sandwiches shall not be stored in direct contact with ice. Effective July 1, 2005, all mobile food operations selling or distributing ready-to-eat PHFs must be equipped with mechanical refrigeration that can maintain PHFs at or below 41° F (5° C).
- (7) Bulk food shall not be used unless purchased from an approved source. Bulk PHFs, with the exception of frozen desserts, must be sold or served on the same day as purchased. All hot food shall be discarded if not used or sold by the end of the day.
- (8) A convenient hand-washing facility must be available on site for employee hand-washing whenever handling unpackaged foods. This facility shall consist of at least sufficient warm running water, soap and individual paper towels. The board of health may approve the use of chemically treated towelettes in lieu of hand-washing facilities if only frankfurters, non-potentially hazardous foods and non-perishable foods are served and there is no bare-hand contact. Chemically treated towelettes must be made available for use by customers in self-service operations.
- (9) A sign shall be provided at consumer self-service operations, which states that the use of bare hands by consumers for self-service is prohibited by state law.
- (10) Equipment. (a) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the equipment and establishment.
(b) Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination. Mobile food operations, which cook or reheat unpackaged food for hot holding shall be fully enclosed unless equipped with air curtains to prevent the contamination of food and food contact surfaces with environmental contaminants.
(c) Ware-washing facilities, when required, shall be available in accordance with the FC for cleaning in-use utensils and food contact surfaces.
- (11) Operators of mobile food operations shall obtain the use of adequate and suitable toilet facilities where handwashing facilities are available.
- (12) Mobile food operations shall operate from a fixed, licensed food establishment or food processing plant and shall report at least daily to such locations for all food, water and supplies and for all cleaning and servicing operations. Mobile food operators shall retain the list of ingredients and the receipt for all bulk foods, which must indicate the name of the food item, the date purchased and the name of the approved food source licensed in accordance with 105 CMR 500.000.
- (13) Servicing areas shall be provided with overhead protection except that areas used only for the loading of water, packaged food or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.
- (14) Mobile food operations shall have identification, i.e., person's name and/or business name, city and telephone number in letters not smaller than three inches, on the left and right door panels of the vehicle or on the left and right sides of the trailer or pushcart.

Mobile Food Truck check list *inside*

- Permit Availability (apply here [Health - Food: Residential Kitchen - ViewPoint Cloud](#))
- Serve Safe or other accredited Food Protection Manager Certification
- Allergy Awareness Training Certification
- Knowledge of how to disinfect and sanitize pre and post operation
- Food prep and washing station walls made of approved material (none absorbent, cleanable, smooth)
- Sufficient counter space with approved food contact surface material (none absorbent, cleanable, smooth)
- Contact Surface Sanitation Available (Quatz, Chlorine) & Sanitation test strip / device (Quatz, Chlorine)
- Three compartment dishwashing sink with a minimum temperature of 110F
- Handwashing sink with a temperature of a minimum of 100F
- Personal and Physical Hygiene including garbage storage Available
- ANSI and NSF approved equipment and food storage containers
- City water or a tested well for water with yearly testing
- Food grade hose for water intake
- Food Source reliable (list of all venders)
- Ambient thermometers in all temperature holding equipment (example refrigerator)
- Probe thermometer with probe sanitation wipes
- Food employee reporting agreement signed by food handlers
- Signed document from property owner also granting access to bathroom
- Signed document from commissary kitchen granting access to kitchen, storage, utility sink, and bathroom
- The ability to separate, and lock up supplies when not in operation in the mobile operation and Commissary

If you plan to sell your final product to a retail store, or restaurant you will be required to apply to the state for a whole sale distributor's license. (Refer to [Starting a wholesale food business | Mass.gov](#))

Mobile Food Truck check list *outside*

Overhead protection at ordering window

Identification (person's name, and/or business name, city permitted in, and telephone number in letters no smaller than 3 inches located on the left and right door panels of the vehicle or on the left and right sides of the trailer or pushcart

Prevention from consumer bare handed contact (If used) Single use or prepackaged condiment/utensils

Posted visibly – Food permit from the city, Food Protection Managers Certification, Inspection report availability

If you plan to have outdoor seating or to erect any structure such as a tent larger than 10X12 please apply for an outdoor Café License Building Department - Outdoor Cafe / Retail Sales License - ViewPoint Cloud