



## INFORMATION ABOUT ITINERANT VENDORS PUSH CARTS

If you are considering obtaining and operating an itinerant vendor push cart in the Naugatuck Valley Health District, the following information is designed to help you through the process of obtaining a license.

### THE CART

- The cart and all attached equipment must be professionally constructed of stainless steel and be in good repair. No wood is permitted.
- A hand washing sink with warm water, soap and paper towels is required except when only commercially pre-packaged foods will be served.
- Overhead protection (umbrella) is also required.
- The cart must have equipment which will keep cold foods at 45°F or less and hot foods at 140°F or more at all times.
- The name of your business must be on both sides of the cart in letters at least 2" high.
- The cart must be removed from the premises when not in operation and thoroughly cleaned and sanitized.
- Water used on the cart must be from a public supply or an approved private well.

### OPERATION

- All food must be prepared and stored on the cart or in a licensed kitchen. The preparation or storage of foods in a home kitchen is not permitted. If the licensed kitchen is outside of the NVHD, you must provide a copy of the license from the local health department with jurisdiction and a copy of its most recent inspection report.
- All food must be kept in approved food grade containers and be kept covered.
- A long stem thermometer (0° - 220°F) must be available and used to check food temperatures.
- Unnecessary bare hand contact with food is prohibited. Tongs or other utensils must be used to handle foods. A sufficient number of utensils for the entire operational period must be available if a 3 bay ware washing sink is not provided.
- Condiments must be dispensed from squeeze bottles or single serve packets unless other methods have been approved by NVHD.
- A spray bottle containing a sanitizing solution (bleach & water @ 200ppm) must be provided and used to sanitize food contact surfaces during operation.
- The cart operator must be in good health, wear clean clothing and refrain from eating or smoking while on duty.

### LICENSING THE CART

- Obtain and complete the license application from the NVHD office. The license fee depends on what types of food will be served.
- Obtain a vendor's permit from the Police Department in the town where the cart will be located. A copy of the vendor permit must be included with the food service application.
- A copy of the menu must be included with the application.
- If the cart is a trailer or towable type, it must have a valid motor vehicle registration. The license plate number must be noted on the application.
- If any hot foods other than hot dogs or kielbasa are provided, the cart operator must obtain a Qualified Food Operator certification from one of the state approved training providers before a license can be issued. A list of approved training providers can be found on the DPH website at <http://www.ct.gov/dph/>. Click on "Environmental Health and "Food Program" to find the list.
- A final inspection of the cart will be conducted before the food service license is issued.

If you have any further questions about itinerant vendor carts you may contact the NVHD staff at 203-881-3255 Monday-Friday from 8:30-4:00.