



Naugatuck Valley Health District

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INFORMATION ABOUT ITINERANT VENDORS

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

THE CART/TRUCK

- The cart/truck 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/truck must have equipment to keep cold foods at 41°F or less and hot foods at 135°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. Trucks must be locked and secure.
- 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/truck 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 @ 50-100ppm) must be provided and used to sanitize food contact surfaces during operation.
- The cart/truck operator must be in good health, wear clean clothing and refrain from eating or smoking while on duty.

LICENSING THE CART/TRUCK

- 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/truck will be located (if applicable)
- 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.
- The food operator must obtain a Qualified Food Operator/Certified Food Protection Manager certification from one of the state approved training providers before a license can be issued.
- A final inspection of the cart/truck will be conducted before the food service license is issued.

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



