



# TOWN OF BROOKFIELD BOARD OF HEALTH



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## MOBILE FOOD ESTABLISHMENT – PLAN REVIEW APPLICATION

Date received: (Board of Health Office use only) \_\_\_\_\_ Plan Review Fee: \$100  
Check # \_\_\_\_\_

### Vehicle Category:

- Occupied/ Walk On       Unoccupied/Canteen Tr       Pushcart

### Risk Level:

- Risk Level 1 - non potentially hazardous foods (PHF's)  
 Risk Level 2 - PHF's - pre-packaged  
 Risk Level 3 - PHF's - food preparation on site

### Establishment Contact Information:

Establishment Name	
Establishment Address	
Mailing Address (if different)	
Establishment Phone No.	

### Owner Contact Information:

Owner Name	
Owner Mailing Address	
Owner Phone No.	
Owner Email Address	

### Applicant Contact Information (If other than owner):

Applicant Name	
Applicant Title (Mgr. Chef etc.)	
Applicant Mailing Address	
Applicant Phone No.	
Applicant Email Address	

Maximum Meals to be Served per day \_\_\_\_\_ (approximate number)

Will seats be provided for customers?     No     Yes    Number of seats: \_\_\_\_\_

**Note:** Compliance must be achieved from all other local enforcement agencies (i.e., Licensing Board, Plumbing, Building and Zoning Department.) before a permit may be issued by the Board of Health.

**Please enclose the following documents:**

- A copy of a current Food Managers Certification from a Massachusetts approved program for at least one individual over the age of 18, who will be a full time equivalent on-site manager or supervisor in the proposed establishment. A copy of workers' compensation affidavit form.
- A copy of a current Allergen Certification (for establishments selling food intended for immediate consumption on or off the premises) from a Massachusetts approved program for at least one individual over the age of 18, who works in the capacity of the PIC.
- A copy of a current Choke Safe Certification (for establishments serving food with 25 seats or more) The law requires one certified individual on duty during all hours of operation. (Multiple certifications may be required)
- Proposed Menu (include dessert and beverage) (Retail establishments without menus, provide a list of foods sold by category, ex. bottled beverages, grocery item, packaged potentially hazardous foods)
- A list of your anticipated serving locations and times in Brookfield.
- Consumer Advisory and Allergen Awareness Statement should be written in the correct format on the menu. Consumer Advisory is needed if foods are served raw, undercooked, or cooked to order. Proper format includes disclosure and reminder statement.
- A listing of all food suppliers intended for use by the establishment, and a copy of their wholesale license.
- A copy of a "personalized" employee illness policy to your specific establishment.
- Floor plans (that are a minimum of 11 x 14 inches in size) accurately drawn to a minimum scale of ¼ inch = 1 foot showing each area where food or beverages are stored, prepared, or served. Identify all floor mounted and tabletop equipment, sinks, water heaters, generators, pumps, water tanks, hoses.
- Food Equipment Schedule – A numbered list of each major piece of equipment proposed for use in the food establishment that includes a brief description, make and model numbers. Note: All Food Equipment must be commercial grade. Note: only commercial grade equipment will be approved.
- Manufacturers specification of "cut" sheers for each piece of equipment shown on the plan. Note: All food handling equipment must be of durable construction, made of food grade materials, and certified for sanitary design by an ANSI accredited certification program, typically National Sanitation Foundation (NSF), or by Underwriters Laboratory (UL).

- If requested by this office, include overlay drawings for the plumbing details including location, size, and type of wastes (direct or indirect), floor drains, floor sinks, backflow prevention devices, potable and non-potable water lines, wastewater lines, hot water generating equipment, hot water boosters, grease containment/capture systems and gas supply lines.
- If requested by this office, include overlay drawings for the electrical details including location of electrical supply panels and generator.
- A copy of Hazard Analysis Critical Control Point (HACCP) Plan, if applicable, describing policies, procedures, employee training, documentation, etc. to ensure safe handling of high-risk foods or processes as described in the 2013 FDA Food Code and/or 105 CMR 590.000. Please read below.
- Copy of Hawkers and Peddlers License  
(Contact Police Department specific with Ice Cream vending)
- Completed Commissary Agreement that is up to date & the commissaries permit.  
*\*If you are using a food establishment and not a commissary, please provide an approved use letter from the Board of Health in that municipality.*
- Contact Brookfield Fire Department (Exhaust hoods and Propane Use)

## **HACCP and Variance Requirements**

Specialized Processes present a significant health risk if not conducted under strict operational procedures. HACCP plans and modified HACCP plans are implemented to eliminate or significantly reduce targeted hazards that may contribute to foodborne illness.

### **SPECIALIZED PROCESSES REQUIRING A HACCP PLAN AND BOARD OF HEALTH VARIANCE (Check any that apply)**

- Using food additives or adding components such as vinegar as a method of food preservation or to render a food so that it is not potentially hazardous (**ex. acidified sushi rice**)
- Packing food using reduced Oxygen Packaging (ROP) except where a barrier to Clostridium botulinum in addition to refrigeration exists (**ex. cryovac, cook chill, sous vied**)
- Custom processing animals in a food establishment that are for personal use as food as not for sale or service in a food establishment. (**ex. deer hunters**)
- Custom processing of aquatic animals for sale (**ex. frogs**)
- Smoking or Curing food as a method of food preservation rather than flavor enhancement.

### **OPERATION REQUIRING A MODIFIED HACCP PLAN AND BOARD OF HEALTH VARIANCE (Check if applicable)**

- Using time only, rather than time in conjunction with temperature, as a public health control for a working supply of potentially hazardous food before cooking, or for ready to eat potentially

hazardous food before cooking, or ready to eat potentially hazardous food that is displayed or held for service for immediate consumption. (ex. **pizza other than cheese, calzones, hollandaise sauce**)

## Food Handling Procedures

**Note:** Each food service operation will have different considerations: i.e., Will foods need to be thawed prior to cooking? Will foods be cooked and immediately served, or will they be prepared in advance requiring cooling? Will food require reheating, hot holding, or cold holding prior to service? In addition, how frequently supplies will be delivered is an important factor in determining the amount of refrigerated, frozen, and dry food storage space required. High volume operations with extended hours of operation or those that prepare foods ‘from scratch’ may require increased equipment capacity and storage space.

**PLEASE ANSWER THE FOLLOWING QUESTIONS FOOD SUPPLIES:**

**Note:** All food supplies must come from state or federally inspected, approved, and licensed food processors, manufacturers, and/or distributors. Foods may not be prepared, re-heated or assembled at home.

- Bulk foods shall be purchased from an approved source.
- Bulk PHF’s with the exception of frozen desserts, must be sold or served as the same day as purchased.
- All hot food shall be sold or discarded by the end of the day.

What is the TOTAL amount of space (in cubic feet) allocated for:	
Frozen Foods	
Refrigerated Foods	
Dry Goods	

**Instructions:** According to Food Code, FC 8-201.12, the applicant is required to provide the intended list of food to be prepared or distributed in or from the Mobile Food Establishment. Indicate the source of the food or the location where the food items were purchased. Submit additional documents if necessary.

Food Items:	Where was the food purchased?


**COLD STORAGE:**

**Note:** Adequate and approved freezer and refrigeration must be available to store frozen foods at 0°F or below and refrigerated foods at 41°F or below. Each storage or display refrigerator and freezer holding Potentially Hazardous Food (PHF) must be equipped with a working and accurate thermometer.

105 CMR 590.009(B)(6)(c)

- Packaged foods may not be in direct contact with *un-drained* ice.
- Wrapped RTE foods (i.e., sandwiches, donuts) shall not be in direct contact with ice.

If raw meats, poultry, and seafood are stored in the same refrigerators with cooked/ready-to-eat foods, how will cross-contamination be prevented? \_\_\_\_\_

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**THAWING FROZEN POTENTIALLY HAZARDOUS FOOD (PHF):**

Please indicate how you plan to thaw the (PHF) items on your proposed menu. More than one method may apply. Also, indicate as appropriate, where thawing will take place.

THAWING METHOD	LARGE OR BULK FROZEN FOODS	PORTIONED FROZEN FOODS
Under Refrigeration		
Running Water, Less than 70°F		
Microwave (as part of cooking process)		
Cooked from frozen state		
Other (describe)		

**FOOD PREPARATION:**

Check categories of Potentially Hazardous Foods (PHFs) to be stored, re-heated, cooked assembled and/or served.

CATEGORY	Yes	No
1. Thin meats, poultry, fish, eggs (Hamburger, Sliced Meats, fillets)		
2. Thick Meats (roast beef, whole turkey, chicken, ham)		
3. Cold processed foods (salad, sandwiches, vegetables)		
4. Hot processed foods (soups, stews, rice/noodles, gravy, pizza,		

casseroles)		
5. Bakery Goods (pies, custards, cream fillings & toppings)		
6. Fresh juices		
7. Others		

Describe the procedures used for minimizing the length of time PHFs will be kept in the temperature danger zone (41°F - 140°F) during preparation. \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Where raw meats, poultry, and seafood are prepared in the same work areas or using the same equipment as cooked/ready-to-eat foods, how will cross-contamination be prevented?

Is ice made on the premises?  Yes /  No or purchased commercially?  Yes /  No

Describe provision for ice scoop storage: \_\_\_\_\_

**COOKING:**

Food product thermometers must be used to measure final cooking/reheating temperatures. What type of temperature measuring device are you planning on using? \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Consumer Advisory Requirements**

Please refer to your submitted menu and list items that will/may be raw, undercooked (not cooked to the above listed minimum temperatures) or not otherwise processed to eliminate pathogens. Also list Ready-To-Eat foods that will/may contain raw or undercooked ingredients (**ex. Caesar dressing, hollandaise sauce, burgers, eggs, drinks/desserts containing raw egg white**)

Please note that these foods must be properly identified on your menu as raw or undercooked or as containing raw or undercooked ingredients, and the approved **Consumer Advisory** statement must be plainly printed on your menu(s) and/or menu board warning customers of the increased risk of illness with eating raw or undercooked animal foods.

Example:

*Tuna Roll California Roll * Grilled salmon Cheese Pizza Salad with your choice of grilled chicken or *steak tips	<p><b>(1) Identify menu items containing raw or undercooked animal proteins with asterisk (*)</b></p> <p><b>(2) Define what the asterisk means</b>          *These menu items are served raw or undercooked, or contain raw or undercooked ingredients</p> <p><b>(3) Approved statement reminding consumers of the risks associated with raw or undercooked animal foods.</b>          *Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.</p>
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**HOT/COLD HOLDING:**

How will hot PHFs be maintained at 140°F or above when on display or during holding for service? Indicate type and number of hot holding units. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

How will cold PHFs be maintained at 41°F or below when on display or during holding for service? Indicate type and number of hot holding units. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

**REHEATING:**

How will PHFs that are cooked and cooled be rapidly reheated so that all parts of the food reach a temperature of at least 165°F within two hours? Indicate type and number of units used for reheating foods. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

**SELF SERVICE:**

If there are any customer self service areas/stations, please describe how foods and utensils will be protected from contamination by the customer. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

**105 CMR 590.009(B)(9)**

A sign shall be provided at consumer self service operations stating the use of bare hands by customers is prohibited by state law.

**EMPLOYEE CONSIDERATIONS:**

Number of Staff on vehicle (maximum per shift): \_\_\_\_\_

Will disposable gloves and/or utensils and/or food grade paper be used to prevent handling of Ready-To-Eat foods?      Yes /  No

Will food employees be trained in food sanitation practices?      Yes /  No

Please describe method of training: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions?  Yes /  No

Please describe briefly and submit policy:

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Describe storage facilities for employees' personal belongings (ex. purse, coats, boots, umbrellas, etc.) \_\_\_\_\_

**HANDWASHING:**

**Note:** Handwashing sinks must be dedicated to that use only, and designated with signage, (ex. "Handwashing Only")

Are handwashing sinks conveniently located?  Yes /  No

Do all handwashing sinks, have hot and cold water under pressure with a mixing valve or combination faucet?  Yes /  No

Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet?  Yes /  No

Is hand soap available at all handwashing sinks?  Yes /  No

Are disposable paper towels or air blowers available at all handwashing sinks?  Yes /  No

Are splash guards provided on both sides of the sinks?  Yes /  No

**FOOD PREPARATION SINKS:**

If the menu dictates, is a food preparation sink present?  Yes /  No

**WAREWASHING FACILITIES:**

Where three compartment sinks are used for sanitizing pots, utensils, etc., does the largest pot or pan used fit into each compartment of the pot sink?  Yes /  No

Are there drain boards on both ends of the pot sink?  Yes /  No

What type of sanitizer is used in the sanitizing compartment?

Chlorine

Iodine

Quaternary ammonium

Are test papers/kits available for checking sanitizer concentration?  Yes /  No

Where will the clean and sanitized items be stored? \_\_\_\_\_



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Please describe the procedure for manual cleaning and sanitizing of oversized or “clean-in-place” (CIP) equipment, slicers, mixers, etc. and any CIP dispensing equipment? \_\_\_\_\_

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**EQUIPMENT INSTALLATION:**

**Note:** Food service equipment must be located and installed in such a way as to facilitate ease of routine cleaning. Food preparation/work tables and sinks should be installed with back splashes and/or sealed to the

wall, set-off the wall with adequate space between for cleaning, or movable. Heavy cooking equipment must either be installed leaving space for easy access for cleaning under and behind and between pieces of be mounted on casters and with “Quick-Disconnects” to utility lines to allow for movement.

**GENERATOR**

How many watts are required to effectively meet service demands? \_\_\_\_\_ What calculations were used to determine the total number of watts required? \_\_\_\_\_

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**FINISH SCHEDULE:**

**Note:** Materials selected for floors, walls, and ceilings must be durable and appropriate to the area and its intended use. For high moisture work areas or where there may be food splash, the surfaces must be non- absorbent, smooth, and easily cleanable. Installed materials must be tight fitting and properly sealed with no voids that might collect debris and/or harbor pests. Applicant must indicate which materials will be used in the following areas, i.e. sealed cement, quarry tile, 4” plastic coved molding, stainless steel, dry wall, Fiberglass Reinforced Polyester (FRP) vinyl faced panels, etc.

	<b>Floors</b>	<b>Walls</b>	<b>Ceilings</b>	<b>Floor/Wall Joint</b>
<b>Interior Surfaces</b>				

**INSECT AND RODENT CONTROL:**

105 CMR 590.009(B)(10)

Operators which cook or reheat unpackaged food for hot holding shall be fully enclosed unless equipped with air curtains to prevent contamination of food and food contact surfaces with environmental contaminants.

Will all outside doors be self-closing and rodent proof?       Yes /  No

Are screen doors provided on all entrances left open to the outside?  Yes /  No

Do all openable windows have minimum #16 mesh screening?  Yes /  No

Is the placement of electrocution devices identified on the plan?  Yes /  No /  N/A

Will air curtains be used?  Yes /  No /  N/A

Do you now have, or plan to have a contract with a pest control operator?  Yes /  No

If yes, please list their contact information: \_\_\_\_\_  
\_\_\_\_\_

and, what will the frequency of inspections/treatments be? \_\_\_\_\_

**WATER SUPPLY:**

**Note:** It is essential that sufficient potable water, at appropriate temperatures, under pressure will be available at all times, including peak demand periods. Potable water must be obtained from your licensed commissary.

What is the capacity of the freshwater tank? \_\_\_\_\_  
How will the tank be cleaned and sanitized? \_\_\_\_\_ At what frequency? \_\_\_\_\_

What is the capacity of the wastewater tank? \_\_\_\_\_

Will the fresh tank or wastewater tank need to be refilled/emptied during service hours? What is the capacity and recovery rate of the hot water heater? \_\_\_\_\_  
\_\_\_\_\_

Is the hot water generator sufficient for the needs of the establishment?  Yes /  No

**Provide/Attach calculations for necessary hot water.** See reference material provided in Part Two of this guide.

**PLUMBING CONNECTIONS:**

**Note:** The FDA Food Code plumbing requirements do not replace or supercede the State Plumbing Code; instead, it highlights potential hazardous circumstances and particular types of equipment common to food service operations that, through improper design or installation, could result in contamination of either sanitary food vessels or of the potable water supply. See reference materials provided in Part Two of this guide. Please indicate below that the proposed equipment in your establishment will be properly installed.

Equipment	Code Requirement(s)	Confirmed by operator (please initial)	Describe / Comments
Steam Jacketed Kettle	Backflow prevention device		
	Indirect Waste		

Steamer	Backflow prevention device		
	Indirect Waste		
Combi Oven	Backflow prevention device		
	Indirect Waste		
At all hose connections	Backflow prevention device		
Carbonated Beverage Dispenser	Carbonator backflow prevention device		
Refrigerator condensate / drain lines	Indirect Waste		
Ice Machine or Ice Storage Bins	Indirect Waste		
All Sinks	Air Gap		
Ice Cream Dipper Wells	Air Gap		
Other, Describe			

**TOXINS:**

All toxic chemicals for use on the premise or for retail sale (ex. pesticides, cleaners, sanitizers, solvents, personal medications, etc.) must be stored and/or displayed in a manner that eliminates the possibility of contamination of food items or single service disposables (ex. paper plates, cups, plastic ware, etc.) Please describe how you will do this.

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Are all containers of toxins, including sanitizing spray bottles, clearly labeled?  Yes /  No

Where will Material Safety Data Sheets (MSDS) be displayed? \_\_\_\_\_

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**Truck Identification**

**105 CMR 590.009(B)(14)**

Is identification provided on left and right side of vehicle?  Yes /  No

Does it include: Person or business name?  Yes /  No

City and phone number?  Yes /  No

Is it no smaller than 3 inches?  Yes /  No

**VENTILATION:**

**Note:** Ventilation systems must be correctly designed, sized, and installed to both satisfy the Fire Code requirements and to meet the specific needs of the operation and equipment selected in order to properly control/remove heat, humidity, odors, smoke, and grease laden air. Indicate below all areas where exhaust hoods are installed.

<b>LOCATION</b>	<b>FILTERS AND/OR EXTRACTION DEVICES</b>	<b>SQUARE FEET</b>	<b>FIRE PROTECTION</b>	<b>AIR CAPACITY</b>	<b>AIR MAKEUP CFM</b>

How is the ventilation hood system cleaned? Please indicate the frequency of cleaning. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

105 CMR 590.009(B)(7)

**Ice Cream Truck Vendor Regulations Frequently Asked Questions**

***Department of Public Safety requirements of M.G.L. c. 270 §25 and 520 CMR 15.00, Ice Cream Vending.***

**Q: What am I required to do under the Ice Cream Truck vendor regulation?**

A: If you engage in Ice Cream truck vending or operation, this regulation requires that you obtain a permit from the Permitting Authority within the municipality where you live or plans to operate the Ice Cream Truck.

**Q: How do I know if the Ice Cream Truck regulation applies to me?**

A: Every person who intends to engage in Ice Cream Truck vending must obtain a valid permit issued by the Permitting Authority. Ice Cream Truck vending is defined as the selling, displaying or offering to sell ice cream or any other prepackaged food product from an ice cream truck.

**Q: I operate a food Truck that does not serve Ice Cream products. Will I be required to obtain a permit?**

A: No. The regulation provides that every person who intends to engage in ice cream truck vending must obtain a permit and defines an ice cream truck as any motor vehicle used for selling, displaying, or offering to sell ice cream. If your truck does not carry ice cream products, then you will not be required to obtain a permit.

**Q: My service areas include a number of municipalities. Will I be required to apply for permits from each city or town in which I operate?**

A: There are two ways to obtain a permit: either by applying to the municipality where the applicant lives or by applying to the municipality where the applicant plans to operate the Ice Cream Truck. An applicant who obtains a permit in the municipality where he or she lives may operate without restriction in any other municipality. However, an applicant who obtains a permit in a particular municipality where he or she intends to operate is restricted to operating in that municipality.

**Q: What is a Permitting Authority?**

A: The Permitting Authority is the chief of police or the board or officer having control of the police in a city or town. The Permitting Authority may also be a person authorized by the chief of police, the board or officer.

**Q: Will the information contained in my criminal record become public record?**

A: No, the information contained in an applicant's criminal record will be used solely for the purpose of determining the applicant's eligibility for a permit.

**Q: I own an Ice Cream Truck vending business and employ Ice Cream Truck operators. Is each individual required to obtain a permit?**

A: Yes, every person who intends to engage in ice cream truck vending is required to obtain a permit.

**Q: Do I have to have my permit with me at all times?**

A: Yes, a validly issued permit must be conspicuously displayed and clearly visible on the windshield of the Ice Cream Truck.

**Mobile Food Permit Requirements, 105 CMR 590.009: Special Requirements**

**(B) Mobile Food Operations.**

**(1)** Mobile food operations shall comply with the requirements of the federal 2013 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 CMR500.000.

(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.

**STATEMENT:**

**I hereby certify that the above information is correct, and I fuller understand that any deviation from the above without prior permission from the Board of Health may nullify final approval.**

Signature(s) of owner(s) or responsible representative(s) Date: \_\_\_\_\_

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**Approval of these plans and specifications by the Board of Health does not constitute endorsement of acceptance of the completed establishment (structure or equipment). A pre-operational inspection of the establishment with equipment in place and operational will be necessary to determine if the establishment complies with the local and state laws governing food establishments.**

**Approval of these plans and specifications by the Board of Health does not indicate compliance with any other federal, state, or local code, law or regulation that may be required.**