Itinerant Vendor

- There is a 2-part Application Form not included here that must be picked up directly from the Health Department.

"YOUR HEALTH IS OUR COMMUNITY'S WEALTH"
REQUIREMENTS FOR
ITINERANT VENDOR LICENSE

Food Vendor which is self contained, on wheels and is mobile.

* Completed Food Service Application form and Additional Information Form.

* License fee of $280.00 payable only by certified bank check or money order. Business checks, personal checks, or cash will not be accepted.

* Have vehicle inspected by Fire Marshal, if required. If you can stand inside your cart or truck, then Fire Marshal sign off is required. Inspections will be done between 7:00 and 9:00 AM. Call 946-6232 for an appointment. You must bring your driver's license. Fire Marshal is to sign food service application form where indicated.

* Vendor’s Permit or receipt of payment from the Building Department’s Permit and License Center prior to Health Department licensure. 200 Orange Street – 5th Floor Yahaira Rivera (203) 946-8388 Allow two weeks or more to get a Vendor's Permit.

* Follow FDA Food Code and follow Itinerant Vendor Inspection guidelines on next page to prepare for your Health Department Inspection.

* Vehicle is to be inspected and approved by the New Haven Health Department. Monday thru Friday between 9:00 AM and 9:30 AM.
Certified Food Protection Manager Certificate: All class 2 and 3 vendors as required by the State of Connecticut Public Health Code Section 19-13B-42(5)(4) and the FDA Food Code. Must be current within the last five (5) years. (Not Expired)

Name, Address, and Phone # on truck or cart in at least 3" letters on both sides. (sign acceptable)

Menu Reviewed and Approved.

Food and non-food contact surfaces of utensils and equipment clean.

Food and non-food equipment and surfaces must be of commercial grade. (NSF/ANSI approved)

Approved overhead cover provided (no mesh umbrellas.)

Hand Wash Setups must include liquid pump soap with paper towels and a holder.

Hand washing sink (stand in carts and trucks). For pushcarts, antibacterial hand wipes with alcohol are acceptable.

Thermometers present in all heating/cooling units including ice chest. Provide probe type thermometers for taking temperatures. (Range 0° to 220° refer to handout.)

Paper towels available for clean up and hand drying.

Labeled Spray Bottle with Bleach and Water Available for Sanitizing (1/2 tsp per 1 liter of water). Trucks must have bleach bucket with clean wiping clothes. Dipper wells need a bleach soaking solution.

Sanitizer chemical test strips.

Approved Food Containers and Utensils. Utensils must be in excellent condition and capable of being sanitized.

Provide adequate and approved facilities to maintain product temperature (Insulated Cooler, Hot Holding Units.)

All containers must be labeled.

All storage a minimum of 6" off the ground.

Trash Receptacle with plastic bags available.

Napkins available for public use.

Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation. (Hot Foods 135°F or hotter, Cold Foods 41°F or colder.)


Food Source and Labeling Approved. NO HOME PREPARATION ALLOWED. All food must be prepared on site or at a licensed food service establishment. All containers must be labeled.

Proper Storage and use of Toxic Items.

NOTE: Screened pass through windows should be provided on vending trucks. License Displayed in public view.

March 2019
Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below.

| SOURCES OF FOOD | 1 Approved source, wholesome, nonadulterated | 4 |
| 2 Original container, properly labeled | 1 |
| FOOD PROTECTION | 3 Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation | 4 |
| 4 Adequate facilities to maintain product temperature, thermometers provided | 2 |
| 5 Potentially hazardous food properly thawed | 2 |
| 6 Unwrapped or potentially hazardous food not reserved | 4 |
| 7 Food protected during storage, preparation, display, service & transportation | 2 |
| 8 Food containers stored off floor | |
| 9 Handling of food minimized | 2 |
| 10 Food dispensing utensils properly stored | 1 |
| 11 Toxic items properly stored, labeled, used | 4 |

| PERSONNEL | 12 Personnel with infection restricted | 4 |
| CLEANLINESS OF PERSONNEL | 13 Handwashing facilities provided, personnel hands washed, clean | 4 |
| 14 Clean outer clothes, effective hair restraints | 1 |
| 15 Good hygiene practices, smoking restricted | 2 |

| EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION | 16 Food-contact surfaces designed, constructed, maintained, installed, located | 2 |
| 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located | 1 |
| 18 Single service articles, storage, dispensing | 2 |
| 19 No reuse of single service article | |
| 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located | 2 |

| EQUIPMENT & UTENSILS : CLEANLINESS | 21 Preflushed, scraped, soaked and rinsed | 1 |
| 22 Wash water clean, proper temperature | 1 |
| 23 Accurate thermometers provided, dish basket, if used | 1 |
| 24 Sanitization rinse (hot water - chemical) | 2 |
| 25 Clean wiping cloths | 1 |
| 26 Food-contact surfaces of utensils & equipment clean | 2 |
| 27 Nonfood-contact surfaces of utensils & equipment clean | 1 |
| 28 Equipment/Utensils, storage, handling | 1 |

| WATER SUPPLY | 29 Water source adequate, safe | 4 |
| 30 Hot and cold water under pressure, provided as required | 2 |

| SEWAGE DISPOSAL | 31 Sewage disposal approved | 4 |
| 32 Proper disposal of waste water | 1 |

| PLUMBING | 33 Location, installation, maintenance | 1 |
| 34 No cross connection, back siphonage, backflow | 4 |

| TOILET FACILITIES | 35 Adequate, convenient, accessible, designed, installed | 4 |
| 36 Toilet rooms enclosed with self-closing door | 1 |
| 37 Proper fixtures provided, good repair, clean | 1 |

| HANDWASHING FACILITIES | 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided | 1 |

| GARBAGE/RUBBISH STORAGE & DISPOSAL | 39 Approved containers, adequate number, covered, rodent proof, clean | 1 |
| 40 Storage areas, enclosures properly constructed, clean | 1 |
| 41 Garbage disposed of in an approved manner, at approved frequency | |

**RISK FACTOR VIOLATIONS IN RED**

| VERMIN CONTROL | 42 Presence of insects/rodents | 2 |
| 43 Outer openings protected against entrance of insects/rodents | 1 |

| FLOORS, WALLS & CEILINGS | 44 Floors: floor covering installed, constructed as required, good repair, clean | 1 |
| 45 Floors, graded, drained as required | 1 |
| 46 Floor, wall juncture covered | 1 |
| 47 Mails removable, good repair, clean | 1 |
| 48 Exterior walking, driving surfaces, good repair, clean | 1 |
| 49 Wails, ceilings attached, equipment properly constructed, good repair, clean, Wall & ceiling surfaces as required | 1 |
| 50 Dustless cleaning methods used, cleaning equipment properly stored | 1 |

| LIGHTING & VENTILATION | 51 Adequate lighting provided as required | 1 |
| 52 Room free of steam, smoke odors | 1 |
| 53 Room & equipment hoods, ducts, vents, as required | 1 |

| DRESSING ROOMS & LOCKERS | 54 Rooms adequate, clean, adequate lockers provided, facilities clean | 1 |

| HOUSEKEEPING | 55 Establishment and premises free of litter, no insect, rodent harborage, no unnecessary articles | 1 |
| 56 Complete separation from living/sleeping quarters and laundry | 1 |
| 57 Clean, soiled linens stored properly | 1 |
| 58 No live birds, turties, or other animals (except guide dogs) | 1 |

| NONSMOKING AREAS | 59 Seats 75 or more: Nonsmoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s) | 3 |

| QUALIFIED FOOD OPERATOR | 60 Qualified Food Operator | 3 |
| 61 Designated alternate | 2 |
| 62 Written documentation of training program | 2 |

**DEMERIT SCORE**

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**TOTAL**

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<th>RATING</th>
<th>Date Corrections Due</th>
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Signature of Person in charge

SIGNED (Inspector)

**DESCRIBE DEFICIENCIES ON CONTINUATION SHEETS**

March 2019
Internal Cooking Temperatures:

**Whole Roasts, Corned Beef, Pork Roasts:**
- 130°F. 121 minutes
- 140°F. 12 minutes
- 145°F. 3 minutes

**Shell Eggs, Fish, Meat (Including Pork):**
- 145°F. 15 seconds

**Ground or Comminuted* Meat and Fish Products:**
- 145°F. 3 minutes
- 150°F. 1 minute
- 155°F. 15 seconds
- 158°F. Instantaneously

**Game Meats, Poultry, Ground or Comminuted* Poultry**

**Stuffed Fish, Meat, Pasta, Poultry, or Stuffing containing PHF Ingredients:**
- 165°F. 15 seconds

Raw animal food cooked in a microwave oven shall be: rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165°F. in all parts of the food, and allowed to stand covered for 2 minutes after cooking.

* "Comminuted" means reduced in size by methods including chopping, flaking, grinding, or mincing and includes fish or meat products that are reduced in size and restructured or reformulated such as gefilte fish, gyros, ground beef and sausage.

Cold and Hot Holding Temperatures:

41°F. or less or 135°F. or more for all potentially hazardous foods except whole beef and pork roasts which may be held hot at 130°F. or above.

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to 135°F. or greater for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

Cooling Requirements

Cooked Potentially Hazardous Foods shall be cooled:
- 135°F. → 70°F. within 2 hours
- 70°F. → 41°F. within an additional 4 hours

Reheating Temperatures:

Potentially Hazardous Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F. for 15 seconds within 2 hours except remaining unsliced portions of roast beef which may be reheated to 145°F. for 3 minutes within 2 hours.

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be reheated to a temperature of at least 135°F. for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.
Thermometers

Thermometers are temperature measuring devices. The temperature of potentially hazardous food (PHF) is a critical control in the prevention of foodborne illness. You need the ability to measure the internal temperature of the PHF used by the food service operation during storage, preparation cooking and service to monitor that it is not in the temperature danger zone and to verify attaining bacteria-killing temperatures during cooking. The ambient temperature of the refrigeration units (refrigerators, freezers, ice chests, etc.) needs to be continuously monitored to ensure they are holding the PHF at the proper temperature during storage. Follow the temperature requirements on Page III of this packet.

There are many types of food thermometers with many types of sensors. These devices include bimetal, thermistor, thermocouple, and infrared sensors. A thermometer with a probe is needed to measure the internal temperature of the food. A commonly available type is the mechanical pocket test thermometer (Figure 1). This is a bimetal thermometer with typically a 5 inch stainless steel stem and a 1 inch dial. The dial reads from 0° to 220°F as is required to measure both cold and hot temperatures. You must read and follow the use and calibration instructions that come with the thermometer to ensure the accuracy of your measurements.

For the refrigeration units, refrigerator/freezer thermometers are sufficient. The bimetal dial face type or spirit-filled glass tube type (Figure 2) is most commonly available. Keep the thermometer in a readable location at the warmest part of the unit.

Thermometers are available at supermarkets, kitchen supply stores, department stores, restaurant suppliers, and through special order catalogs.

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**Figure 1**

- Dial →
- Hex Nut to adjust calibration →
- Protective Sheath
- Metal Stem (insert 2" deep) →
- View of Dial Face

**Figure 2**

- Hex Head Wrench to adjust hex nut
- Glass Tube Refrigerator/Freezer Thermometer
HANDWASHING & HYGIENIC PRACTICES
Section 19-13B42(p)(1)
- Keep fingernails trimmed, filed and maintained so the edges and surfaces are cleanable and not rough.
- Use a designated handwashing sink or facility.
- Keep fingers, nails, hands and exposed portions of arms clean:
  1. Use a cleaning compound to lather for 20 seconds.
  2. Rinse thoroughly with clean water.
  3. Dry with sanitary towels or other approved drying device.
- When to wash hands: As often as may be required to remove soil and contamination to include:

  **Before:**
  - Starting work
  - Immediately before engaging in food preparation
  - Handling clean equipment and utensils
  - Handling unwrapped single-service and single-use articles

  **After:**
  - Using the toilet
  - Touching bare human body parts
  - Caring for assistance animals
  - Coughing or sneezing
  - Using a handkerchief or tissue
  - Tobacco use (smoking); Eating; Drinking
  - Handling money
  - Engaging in other activities that contaminate the hands

  **During:**
  - Food preparation as often as necessary to remove soil contamination and to prevent cross contamination when changing tasks
  - When switching between working with raw foods of animal origin and ready-to-eat foods

Sanitizing Solution for Manual Dishwashing

Immersion for at least one (1) minute in sanitizing solution containing:
- At least 50 parts per million (ppm) of available chlorine in water at least 75 degrees F.
- At least 12.5 ppm of available iodine in water with a pH no higher than 5.0 and temperature at least 75 degrees F.
- Other sanitizers as demonstrated satisfactory to the director of health
- Chlorine Sanitizing Solution can be made by using a 5.25% chlorine bleach (approved by EPA for sanitizing). Mix one (1) tablespoon of bleach with two gallons of water to get an approximately 100 ppm chlorine solution. Follow the label directions of the sanitizer for specific mixing instructions. This is a guideline only.
- Always check the strength of the sanitizer solution with a chemical test kit.
- Use an accurate chemical test kit when verifying a sanitizer concentration.
- The chlorine solution concentration should be used between 50-100 ppm of chlorine.

Molluscan shellfish source must be listed in the Interstate Certified Shellfish Shippers List and approved or acceptable by the CT Department of Agriculture, Bureau of Aquaculture.

If shellfish is shucked it shall be kept until used in the containers in which they were received.

Shell stock tags or labels shall be retained for 90 days from the date the container is emptied.

Finfish shall be commercially and legally caught or harvested.

Fluid milk and milk products shall be pasteurized and conform to Grade A standards.

Defrosting of Potentially Hazardous Foods:
Section 19-13-B42(m)(2)
- At refrigeration temperature less than or equal to 41 degrees F.
- Under cool running water 70 degrees F. or less
- Quick thawed as part of the cooking process
- And other methods approved by the director of health

Toxic Items

Proper Storage, Labeling, and Use
- Only those poisonous or toxic materials required to maintain an establishment in a sanitary condition shall be present.
- All containers of poisonous and toxic materials shall be marked or labeled for easy identification.
- Bactericides and cleaning compounds shall not be stored in the same area with insecticides, rodenticides or other poisonous materials.
- Toxic items associated with washing or sanitizing utensils may be stored in the utensil washing area.

Keep wiping cloths in a separate pail of sanitizing solution for wiping surfaces.
HANDWASHING

THE FOLLOWING ACTIVITIES SHOULD ALWAYS BE FOLLOWED BY THOROUGH HAND WASHING

- Using the restroom
- Using the handkerchief or tissue
- Handling raw food – particularly meat and poultry
- Touching areas of the body, such as ears, mouth, hair, or scratching anywhere on the body
- Touching unclean equipment and work surfaces, soiled clothing, or wash rags
- Smoking or using chewing tobacco
- Clearing away and scraping used dishes and utensils; performing scullery operations
- Eating food or drinking beverages

EVERY ONE OF THESE EVERYDAY ACTIONS CONTAMINATE THE FOOD HANDLERS’ HANDS.
Additional Information Form
for Itinerant Vendor Food Service License

New Business ☐   License Renewal ☐

Name of Business____________________________________________________________
Name of Applicant___________________________________________________________
Address____________________________________________________________________
City/Town________________________________State__________Zip Code____________
Telephone____________________Fax____________________Cell____________________

All Class II & III Itinerant Vendors must have a current Certified Food Protection Manager
Certificate. The certification must be accredited from a state approved testing agency for CT.
Certified Food Protection Manager (if applicable) ________________________________
Telephone____________________Cell______________________________

Type of Itinerant Vending Cart/Truck:  Push Cart ☐  Stand-In ☐

Location of Vending Cart/Truck when not in use:___________________________________

Where is the food being purchased?  Provide the store names and locations:
___________________________________________________________________________
___________________________________________________________________________

Where is food product being stored? _____________________________________________
___________________________________________________________________________

Food product must be stored in separate refrigerators/freezers than household food product
and located in a sanitary environment.

Where is food being prepared and cooked?
On the cart/truck ☐  At a licensed food service establishment ☐

**NO PREPARATION OR COOKING CAN BE DONE IN A HOME!!!!**

If food is not prepared and cooked on the cart/truck, provide the following:

Where is the food prepared?___________________________________________________
___________________________________________________________________________

Where is the food cooked?_____________________________________________________
___________________________________________________________________________
If the food is prepared and cooked at a licensed food service establishment, please provide the following:

- Name of facility:__________________________________________________________
- Location of facility:_______________________________________________________
- Owner of facility:_________________________________________________________
- A letter from the owner must be attached providing information regarding the storage, preparation, cooking, and transportation of the food product.
- A copy of the most recent food service license and inspection must be attached.

Please contact this department for further information.

◆ ALL FOOD PRODUCT MUST BE PROPERLY TRANSPORTED IN HOT/COLD HOLDING UNITS AT PROPER TEMPERATURES. (COLD FOOD MUST BE 41°F OR LESS & HOT FOOD MUST BE 135°F OR MORE).

How will food product temperatures be maintained?________________________________
____________________________________________________________________________

How and where will grease be disposed? (if applicable)______________________________
____________________________________________________________________________

Please describe how and where your utensils/pots/pans are washed, rinsed and sanitized:
____________________________________________________________________________
____________________________________________________________________________

What are you using for hand washing?_____________________________________________
____________________________________________________________________________

Please attach the following to your food service application:

- Copy of Menu
- Certified Food Protection Manager Certificate (Class II & III only)
- Copy of Vending Permit or proof of payment

By submitting this application, I affirm that the facts set forth in it are true and complete. I understand that any false statements or other misrepresentations made on this application may result in immediate shutdown or revocation of my Food Service License for the City of New Haven.

Signature of Applicant:_________________________________Date____________________
Sanitarian:___________________________________________Date____________________

PLEASE REVIEW THE ITINERANT VENDOR PACKET PROVIDED BY THIS OFFICE FOR FURTHER INFORMATION.

“YOUR HEALTH IS OUR COMMUNITY’S WEALTH” MARCH 2019