



## REQUIREMENTS FOR OBTAINING AN ITINERANT FOOD VENDOR LICENSE

Complete and submit this form, along with the following items:

Your truck and/or trailer will need an inspection before a license to operate can be issued. The inspections will take place here at the Aspetuck Health District, 180 Bayberry Lane, Westport. To schedule an appointment, please call 203-227-9571. At the time of inspection, YOU MUST have your water storage tanks full and generators operating so that hot water, cooking, and refrigeration facilities can be demonstrated, or an inspection cannot be made.

- \_\_\_\_\_ A completed itinerant vendor information sheet (attached)
- \_\_\_\_\_ A completed Application to Operate a Food Facility (attached)
- \_\_\_\_\_ A Proposed menu
- \_\_\_\_\_ A sketch of the vending vehicle floor plan (show handwashing facilities, dishwashing facilities, hot/cold holding facilities, work tables, cooking facilities, etc.)
- \_\_\_\_\_ \$375 license fee (\$105 for pre-packaged ice cream vendors)
- \_\_\_\_\_ A copy of a current Certified Food Protection Manager (formerly QFO) certificate  
(For class 2, 3, and 4 operations)

Name of Food Vending Vehicle: \_\_\_\_\_

License Plate # of Food Vending Vehicle: \_\_\_\_\_

Do you have more than one food truck? \_\_\_\_\_

(Each truck you intend to use for public service in this district needs its own license to operate.)

## ITINERANT VENDOR INFORMATION SHEET

DATE OF OPENING: \_\_\_\_\_ DATE OF CLOSING: \_\_\_\_\_

Name of Vending Vechile: \_\_\_\_\_

Operator: \_\_\_\_\_ Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Name of Certified Food Protection Manager (If Applicable): \_\_\_\_\_

Check type of operation:

☐ Mobile operation

☐ Scheduled event(s)

☐ Stationary

Provide detail for scheduled events or stationary location.

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

List all items on menu, including condiments: (If application is approved, only foods listed here will be allowed.)	Where does the food supply come from (i.e., Stop & Shop, Sysco, etc.)?  Water Supply: (City water or private well water):  Location of wastewater disposal:
How will cold food be kept cold (below 41°)?	How will hot food be kept hot (above 135°)?
Describe handwashing facilities:	How will utensils, cutting boards, etc. be sanitized? (how/where):  Size of 3-bay sink compartments (l/w/d):
<p> <input type="checkbox"/> FOOD ITEMS WILL BE STORED AND PREPARED ON VENDING VEHICLE  <input type="checkbox"/> FOOD ITEMS WILL BE STORED AND PREPARED IN AN APPROPRIATE LICENSED FACILITY                      (Provide copy of license)                 </p> <p>Name and Address of Licensed Facility: _____</p> <p>Licensing Agency: _____</p> <p style="text-align: center;">Note: No preparation, cooking or stroage of food can be done in a home kitchen.</p>	
<p style="text-align: center;">At time of inspection, have water storage tanks full and generators operating so that hot water, cooking and refrigeration facilities can be demonstrated.</p>	

## Consumer Advisory & Allergen Statement Requirement for Menus

Menus must have proper consumer advisory language. Menu items subject to the consumer advisory (items that may be served raw or undercooked or contain raw or undercooked ingredients) must have an asterisk (or other symbol) next to them. The consumer advisory statement must also have this same symbol before it, linking the menu item to the statement. An example of an acceptable consumer advisory can read:

\*These items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness.

Examples of items this may apply to include things such as burgers or steaks that can be ordered undercooked (i.e. medium rare), eggs that are served or can be ordered runny/sunny-side-up or poached, Eggs Benedict, hollandaise sauce containing raw eggs, ceviche containing raw fish, sushi/sushi rolls containing raw fish, veal chops that can be cooked to order, carpaccio, tartare, raw bars, drinks containing raw eggs (i.e., Whiskey Sour), etc.

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Menus must also include a statement directing customers to notify their server about any food allergies they may have, prior to placing an order.

Ex. "Prior to placing your order, please notify for server of any allergies you may have."