



CITY OF SALEM, MASSACHUSETTS

BOARD OF HEALTH
120 WASHINGTON STREET, 4TH FLOOR
SALEM, MA 01970
TEL. 978-741-1800
FAX 978-745-0343

JOANNE SCOTT, MPH, RS, CHO
HEALTH AGENT

Kimberley Driscoll
Mayor

MOBILE FOOD UNITS & PUSHCARTS REQUIREMENTS

These regulations are in accordance with The State Sanitary Code of the Massachusetts Department of Public Health, 105 CMR 590.029. The Board of Health may impose additional requirements to protect against health hazards related to the conduct of the mobile food unit of pushcart and may prohibit the sale of some or all potentially hazardous foods. Therefore the Board of Health reserves the right to make individual determinations on each application. Such determinations will be based on good judgement and sound public health information.

FOOD MANAGER CERTIFICATION IS REQUIRED OF ANY UNIT WHICH PREPARES POTENTIALLY HAZARDOUS FOODS.

Requirements of All Units

All units must comply with the following:

- Mobile food units and pushcarts shall operate from a fixed, **licensed food establishment and shall report at least daily** to such location for all food, supplies and all cleaning, sanitizing and servicing operations. The name and address of that licensed establishment will be required on the application form and will be subject to verification.
- All units are required to have and use a food thermometer to check heating and holding temperatures.
- All units shall obtain the use of toilet facilities where hand washing is available. All operators shall wash their hands after using toilet facilities and before returning to work.
- All operators shall be clean in dress and appearance.
- The Mobile Food Service permit shall be prominently displayed on the cart or unit.
- All units must have refrigeration available which will maintain all potentially hazardous foods at a temperature of 40 F or lower.
- All units must have wiping cloths in sanitizing solution at the

concentration recommended by the manufacturer for that purpose. This solution shall be commercially prepared or made fresh daily. A log of the verification of the concentration by test strips shall be maintained and available to inspectors.

- The name of the owner and/or business and the address shall be displayed, in letters not smaller than three inches in height, on the left and right panels or doors.

REQUIREMENTS OF BASIC UNITS:

Basic units are limited to the service of hot dogs and/or to the service of wrapped food prepared at a licensed food processing, food service or retail food establishment.

REQUIREMENTS OF MODIFIED UNITS:

Modified Units may serve pre-cooked sausages, in addition to the items listed under "basic units" if the following additional requirements are met:

- Modified units shall work from a base of operation which also includes a "unit servicing area" with overhead protection, a location for flushing and drainage of waste liquids, a separate location for water servicing and the loading and unloading of food and supplies.
- Modified units must have equipment which allows the rapid heating and hot holding of potentially hazardous foods.
- Modified units shall have a water system supplying hot and cold potable water under pressure in sufficient quantities to allow for washing and sanitizing of all equipment and utensils.
- Modified units shall have a three compartment sink large enough to immerse most equipment and utensils. All washing shall be done in detergent water at a temperature of 110 F.
- Modified units shall sanitize all equipment and utensils by immersion in a sanitizing solution or in water at a temperature of 170 F, or by swabbing with a sanitizing solution twice the strength of that used in immersion. Test strips shall be used to verify the strength of chemical sanitizers.
- Modified units shall store waste water in a permanently installed retention tank having a capacity of at least 15% larger than the water supply tank.
- Modified units shall have the waste connection located lower than the

water inlet connection.

The Board of Health may consider the preparation of raw sausage, chicken or hamburg foods, if the Health Agent determines that such preparation would not jeopardize the Public Health and if there is strict adherence to the preceding and following requirements:

- Only one such food item may be cooked on a cooking surface, such as a barbecue or grill.
- No other food, including hot dogs, may be heated or served from that cooking surface.
- Separate utensils for each item must be used.
- These foods may not be held longer than one hour before being served.
- Food thermometers shall be used to be certain that the food is thoroughly cooked to an internal temperature of 140 F throughout. These thermometers must be sanitized after each temperature reading.