



Town of Franklin

HEALTH DEPARTMENT
355 East Central Street
Franklin, Massachusetts 02038-1352
p. 508-520-4905 f. 508-520-4989

NEW: Y or N
RENEWAL: Y or N

FEE AMOUNT: \$100.00

PERMIT # _____

MOBILE FOOD VEHICLE

Name of business: _____

Name of Owner: _____

Address: _____

Mailing address (if different): _____

Telephone: _____

Applicant's name: _____

Mailing address: _____

Telephone: _____

Title (owner, operator, etc.): _____

Email of Licensing individual **(Required)** _____

***All applicants must contact the Franklin Health Department a minimum of 7 business days prior to event to schedule an inspection of the vehicle**

***Applicants using propane must contact fire department for separate inspection**

Base of operations:

Name: _____

Address: _____

Street

City/town

Zip code

Telephone: (____) _____

Owner/Manager _____

Type of establishment: _____ Permit number _____

Food Supplies

1. Are all food supplies (including ice and water) from an inspected and approved source? () Yes () No
2. Will all pre-packaged food be labeled with the name and address of name of product, list of ingredients, and net weight? () Yes () No
3. Will all pre-packaged potentially hazardous foods (TCS) also be labeled with a sell-by date? () Yes () No
4. If food is obtained from a commissary please give name and address:

Food Storage

1. Is adequate freezer and refrigeration (mechanical only) available to maintain:
 - a. Frozen foods at 0 degrees Fahrenheit? () Yes () No
 - b. Refrigerated foods at 41 degrees Fahrenheit? () Yes () No
 - i. Number of freezer units? _____
 - ii. Number of refrigeration units? _____

Note: Packaged foods shall not be stored in contact with water or undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.

2. Is the refrigerator/freezer equipped with a thermometer? () Yes () No
3. Will raw TCS food be stored in the same refrigerators and freezers with cooked/ready to eat foods? () Yes () No If yes, how will cross contamination be prevented?

4. Will all unwrapped foods be protected from dust, road dirt, insects, etc.
() Yes () No

Construction

1. Is the unit constructed of safe materials that are durable, smooth, and easily cleanable? () Yes () No Describe construction materials.

2. Is the unit constructed and arranged so that food, drink and utensils will not be exposed to insects, rodents, dust, and other contaminants? () Yes () No
3. Are protective covers provided for unwrapped foods on display?
() Yes () No
4. Does the mobile food unit have the name and address of the owner or company displayed on either side in letters at least three (3) inches in height?
() Yes () No

Water System/Waste Retention

1. Is a sink with hot and cold running water under pressure available for handwashing?
() Yes () No
2. Are sinks with hot and cold running water under pressure available for washing equipment and utensils? () Yes () No
 - o If Yes, state dimensions (l x w x h):
 - o If No, where will equipment and utensils be cleaned and sanitized?

Water system/Waste retention (cont'd)

3. Sanitizing agent: _____ Concentration: _____ ppm
- Are test papers available to measure the strength of sanitizing solution?
() Yes () No
4. Size of water supply tank: _____ gal.
Size of waste retention tank: _____ gal. (should be 15% greater than water tank)
5. Is water inlet of supply tank kept capped (while not being filled) and located in such a manner that it will not be contaminated by water discharge, road dust, oil, or grease? () Yes () No
6. Is the waste retention tank connection located lower than the water inlet connection? () Yes () No
7. How and where will the liquid waste from the retention tank be disposed of?

Note: A mobile food unit servicing area must be provided at the base of operation if:

- *Unpackaged food is placed on the mobile for unit, and/or*
- *The mobile unit is equipped with waste retention tanks.*

Food Preparation

Note: Applies only to mobile food units with water systems. Mobile food units without water systems and pushcarts are limited to the sale of non-potentially hazardous foods, pre-packaged potentially hazardous foods, and the preparation of hot dogs.

1. List how each category of hot foods will be cooked/reheated.

Note: TCS food to be served must be rapidly reheated to an internal temperature of 165 degrees Fahrenheit within 1 hour.

Please include the following with the application:

- **Copy of Food Protection Manager Certification**
- **Copy of Massachusetts Allergen Certificate**
- **Copy of Current Food Establishment Permit**
- **Menu**