



MOBILE FOOD VENDORS AND PUSHCART LICENSING GUIDE SHEET

In an effort to explain and simplify the permitting process for the operation of a Mobile Food Vendor or a Pushcart within the City of Worcester, please use the following list as a tool to guide you through the permitting process. All food related businesses require licenses or permits and inspections prior to operation. Vendors found operating without proper permits will be pulled off the road. This will be strictly enforced.

- A valid City of Worcester Hawkers and Peddlers License. Applications must be submitted to the Worcester Police Dept. located at 9-11 Lincoln Sq. Applications are available at the WPD 508-799-8648.
- A completed application for a Permit to Operate a Mobile Food Unit / Pushcart (\$250). The online link to apply is: <https://worcesterma.viewpointcloud.com/>. Click Inspectional Services, Mobile Food Vendor license, Apply online then enter your correct information. If commissary permit is needed, the same link is used, you would click Inspectional Services, Food Establishment License, Commissary Kitchen.
- Every mobile is now required to have a commissary kitchen permit (\$150). A commissary kitchen is where mobile operators shall report daily to these locations for all food, water, supplies and for cleaning and servicing operations.
- You will need to submit:
 1. A copy of your City of Worcester Hawkers and Peddlers permit
 2. Completion of the Mobile Questionnaire which is included in the application
 3. Documentation that the operator or person in charge has passed an accredited Food Safety Manager class as well as Allergen Awareness Certification
 4. A Commissary permit as well as a base of operation letter from a licensed food establishment. If commissary is out of town, a copy of the health permit is required in addition to the letter.
- A yearly sanitary inspection must be completed prior issuance of all permits. Please call to schedule inspection. Unscheduled inspection may not be accommodated.

FIRE PREVENTION REQUIREMENTS

- Annual inspection is conducted at the time of the sanitary food inspection.
- Exhaust system inspection must be completed for grease buildup within the past 3-6 months
 - (Charbroiling and wok cooking require quarterly inspections; other cooking methods producing grease laden vapors require semiannual inspections; solid fuel cooking requires monthly inspections)
- Fire protection system inspected within the past 6 months
- Fire extinguisher inspected within the past 12 months. 2A:10-B:C and/or K extinguisher requirement based upon cooking type.
- Propane tanks within hydrostatic date range.
- Propane tanks and gas piping in good condition.

For any questions about fire protection equipment, please contact the Worcester Fire Prevention Office at: Prevention@worcesterma.gov or 508-799-1822.

Questions regarding locations and availability of Food Truck Friendly Zones should be addressed to the City of Worcester Economic Development Office at 508-799-1400 Ext. 31419.

For questions about Food Protection and permitting, please call 508-799-1198 ex. 33030