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Mobile Food Unit and Pushcart Requirements

All mobile food operations shall operate from a **Servicing Area**, which is an operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food (105 CMR 590.001 (C)).

- Mobile food establishments are required to obtain **their own** retail food permit for use of the chosen Servicing Area. This permit is issued by the local board of health that presides over the Servicing Area.

The following licenses/certificates must be attached to your Food Permit Application:

- Retail Food Permit issued to you by a local board of health for use of a Servicing Area.
- Food Protection Manager Certification.
- Allergen Awareness Certification.
- [Hawkers and Peddlers License](#) issued by the Massachusetts Division of Standards.
- [Sales Tax Registration Number](#) issued by the Massachusetts Department of Revenue.
- [Business Certificate](#) issued by the City of Leominster Clerks Office.
- [Common Victuallers Licenses](#) issued by the City of Leominster License Commission.

Other Requirements:

- Operators of mobile food establishments shall have access to toilets and hand washing facilities. These facilities must be registered with the City of Leominster Board of Health, including proprietor's written approval of facility usage.
- All units shall be properly licensed, insured and registered.
- Waste receptacles shall be provided at every stop.
- Mobile food operations shall have identification, i.e., person's name and/or business name, city and telephone number in letters not smaller than three inches, on the left and right door panels of the vehicle or on the left and right sides of the trailer or pushcart.
- Thermometers must be supplied in all hot ovens and cold bins or refrigerators. Bayonet (probe type) thermometers must also be available to check food temperatures. Food temperatures must be monitored throughout the day.