



CITY OF NEW BRITAIN

DEPARTMENT OF
BUILDING AND HEALTH

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EST. 1871

PLAN REVIEW APPLICATION – MOBILE VENDOR FOOD SERVICE

Food service business name : _____

Name of owner(s) of business: _____

Mailing Address: _____

Home Address of owner if different _____

Owners Telephone number(s): _____ (home) _____ (cell)

Establishment phone number: _____

E-mail address: _____

Proposed class: M1 \$90.00 M2 \$125.00 M3 \$170.00

Is the owner/operator a certified Qualified Food Operator? (QFO)? yes no

Name of approved examination for QFO _____

Plate Number of Mobile Unit: _____

NO HEALTH LICENSE WILL BE ISSUED UNTIL THE FOLLOWING SIGNATURES ARE OBTAINED WITH REFERENCE TO THE ABOVE MENTIONED PROJECT.

- Assessor's Office (Rm 102): _____
- Tax Collector (Rm 104): _____
- Fire marshal (Rm 309): _____
- Health Dept (Rm 404): _____

Office Use Only	
Date Received:	_____
Date Paid:	_____
Amount paid:	_____
License Fee:	_____
<input type="checkbox"/> cash	<input type="checkbox"/> check #

The following documents must be submitted for review:

- Proposed menu.
- Detailed plan of mobile unit drawn to scale, show location of equipment.
 - a. you may also submit photographs with the drawings
- Proposed equipment specifications.
- Provide a detailed list of proposed method of food processing including cooking on the mobile unit.
- Name and address of base of operations.
- Copy of food license and most recent food service inspection report.
- If your business has more than one vehicle or cart, each vendor must be identified.
- Notarized letter of approval for vending on private property.

There shall be no home cooking, no home preparation, and/or no home storage of food offered on mobile vendor units. All foods must be obtained from a licensed and permitted wholesaler or food distributor. Where is the food purchased?

Name and address of base of operations:

You may not use city trash cans to dispose of your refuse. You must bring a waste can with you for your customers and remove the refuse from the site. Discarding your refuse in city trash cans may result in a fine, a ticket or revocation of your permit.

Type of water supply? public water well

Mobile vendors on private water supply wells must submit a complete water analysis of a report from a state certified laboratory prior to the issuance of an annual license.

List all locations you will make in New Britain and the time of day you will be at those locations

Method of cooking on site (check all that apply):

- | | | | |
|-----------------------------------|-------------------------------------|-----------------------------------|--------------------------------------|
| <input type="checkbox"/> steaming | <input type="checkbox"/> blanching | <input type="checkbox"/> roasting | <input type="checkbox"/> grilling |
| <input type="checkbox"/> smoking | <input type="checkbox"/> stewing | <input type="checkbox"/> barbeque | <input type="checkbox"/> deep frying |
| <input type="checkbox"/> boiling | <input type="checkbox"/> sauteing | <input type="checkbox"/> baking | |
| <input type="checkbox"/> brazing | <input type="checkbox"/> pan frying | <input type="checkbox"/> broiling | |

Foods for menu (check all that apply)

- | | | | |
|-----------|---|---|--|
| Fruit | <input type="checkbox"/> commercially packaged & pre-washed | <input type="checkbox"/> washed and processed on site | |
| Vegetable | <input type="checkbox"/> commercially packaged & pre-washed | <input type="checkbox"/> washed and processed on site | |
| Meat | <input type="checkbox"/> raw | <input type="checkbox"/> commercially packaged & pre-cooked | <input type="checkbox"/> prepared & cooked on site |
| Fish | <input type="checkbox"/> raw | <input type="checkbox"/> commercially packaged & pre-cooked | <input type="checkbox"/> prepared & cooked on site |
| Chicken | <input type="checkbox"/> raw | <input type="checkbox"/> commercially packaged & pre-cooked | <input type="checkbox"/> prepared & cooked on site |
| Pork | <input type="checkbox"/> raw | <input type="checkbox"/> commercially packaged & pre-cooked | <input type="checkbox"/> prepared & cooked on site |
| Eggs | <input type="checkbox"/> raw | <input type="checkbox"/> commercially packaged & pre-cooked | <input type="checkbox"/> prepared & cooked on site |

Describe how you will process food on your mobile vendor unit (on site). Check all that apply:

- Cut
- Mix
- Chop

Will special equipment be used to process these food products?

- food processor
- buffalo chopper
- blender
- other

What is the source of the food to be dispensed? Provide the name and address of the food distribution facility.

Provide a detailed description of how foods sold on the mobile unit are prepared: (use a blank sheet of paper and add additional items and steps as needed).

Cold Foods Preparation steps

Hot Foods Preparation steps

List the food that will be made more than 4 hours in advance _____

List of foods that are leftover at the end of the business day:

How and where will you store the leftover food? _____

How will you reheat leftover food? _____

Equipment (check boxes that apply for all equipment installed on the mobile unit.)

- | | | |
|---|---|---|
| <input type="checkbox"/> grill | <input type="checkbox"/> coffee maker | <input type="checkbox"/> steamer (baine marie) |
| <input type="checkbox"/> hot holding unit | <input type="checkbox"/> soup warmer | <input type="checkbox"/> cold prep table |
| <input type="checkbox"/> deep fryer | <input type="checkbox"/> oven | <input type="checkbox"/> under counter refrigerator |
| <input type="checkbox"/> microwave | <input type="checkbox"/> freezer | <input type="checkbox"/> thermal box |
| <input type="checkbox"/> hand wash sink | <input type="checkbox"/> food prep sink | <input type="checkbox"/> three component sink |
| <input type="checkbox"/> on demand water pump | <input type="checkbox"/> hot water heater | <input type="checkbox"/> ventilation hood |

What kind of thermometer will be used? How will they be sanitized?

How/where will utensils, pans, etc. be cleaned at the end of the day? Be specific.

Describe the method of handwashing used on the unit.

Describe how food will be protected. (Note: in large units where food is prepped inside, screening is required to prevent the entrance of insects).

Chemicals (name of sanitizing chemical you will use on mobile unit.)

Chlorine Quaternary ammonium Iodine

Water tank

How often is the water tank cleaned? _____

How do you clean the water tank? _____

You may not discard your wastewater into a storm drain or onto a street, or onto a driveway that runs into the street. Where do you dispose of the waste water?

Garbage (Dimensions [size] and brand of trash can you will have for your mobile vendor unit)

Where and how will you dispose of your garbage on the mobile vending unit?

Name and address of food vendor personnel _____

Home mailing address: _____

Telephone number (home): _____ (cell) _____

E-mail: _____

Name and address of food vendor personnel _____

Home mailing address: _____

Telephone number (home): _____ (cell) _____

E-mail: _____

Name and address of food vendor personnel _____

Home mailing address: _____

Telephone number (home): _____ (cell) _____

E-mail: _____

The undersigned agrees to comply with all regulations and ordinances enforced by the City of New Britain Department of Health. You must contact the Environmental Health Division at 860-612-1600 if you propose further changes in menu, equipment, facility, or any of the above referenced information.

Owner/Operator Signature _____ **Date** _____