



Procedure for Opening an Itinerant Restaurant (Lunch Wagons and Food Carts)

1. Scope

This document is intended to assist owners with obtaining a license to operate a moveable or “itinerant” food establishment. Requirements will vary depending on the menu and type of food service provided. It is advised that you consult with Environmental Health during the initial stages.

2. Legislation and Definition

In accordance with the Public Health (Food) Regulations 1950, all victualling (food) establishments must possess a valid food license. An itinerant restaurant also falls under the category of food establishments. Under the Public Health (Food) Regulations 1950, an itinerant restaurant includes;

- i. Any restaurant operating for a temporary period in connection with a fair, carnival , circus, public exhibition or similar gathering;
- ii. Any moveable stand or vehicle from which food is sold; and
- iii. Any kitchen in which food is prepared for any such restaurant, stand or vehicle;

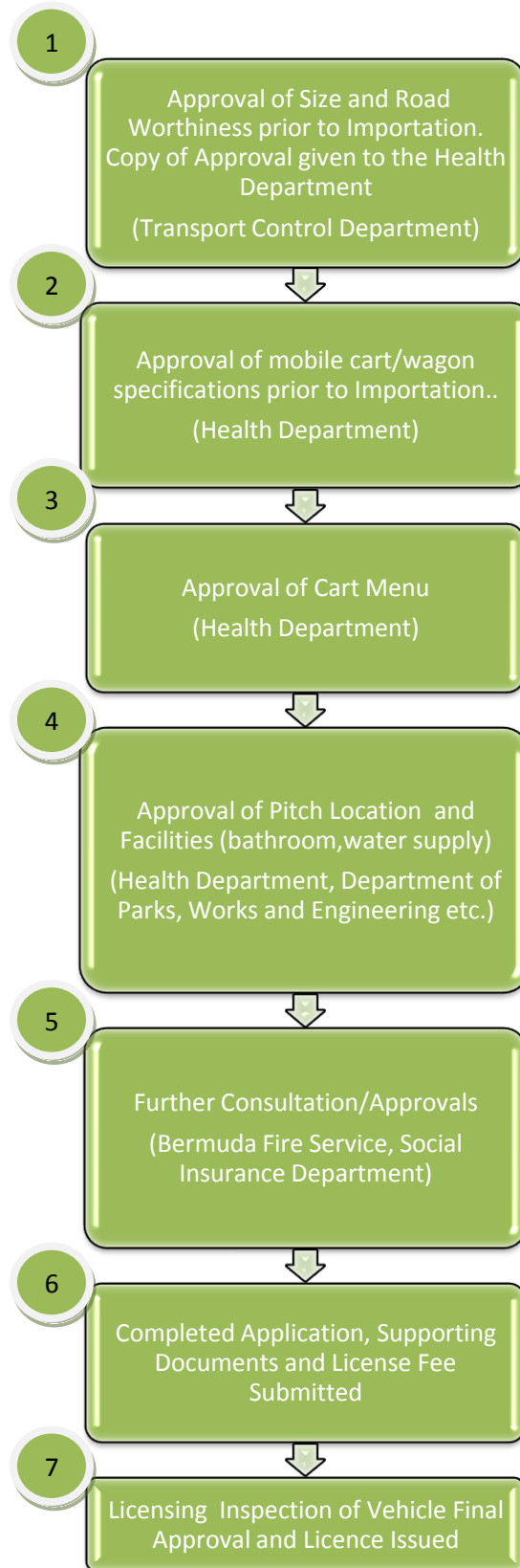
3. Licensing Procedure

It is important that you talk to the Department of Health and the Transport Control Department before investing any money in your proposed new business.

Review “*The Quick Guide to Licensing*” on Page 3.

Ice Cream Vendors should also review “*The Operator’s Guide to Frozen Desserts*”.

Quick Guide to Licensing



Detailed Guide to Licensing a Mobile Food Cart or Lunch Wagon

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Transport Control Department**

TCD authorizes the size, construction and road worthiness of a mobile food cart or self-propelled lunch wagon. Written TCD approval in principle for all self propelled (lunch wagon) or towed carts must be completed **prior** to importation.

2

Health Department Consultation- Cart/ Wagon Specifications**

The design specifications for the cart or wagon should be communicated with the Environmental Health Officer **prior** to importation. Provide a copy of the plan of the interior of the cart – at a minimum the following are typically required.

1. The finishes schedule/ materials to be used should be rated for food service. Only commercial grade materials are acceptable, NSF or equivalent.
2. Number and type of hand washing/ware washing sinks to be installed on the cart/trailer including:
 - a) Hand Wash Sink
 - b) Prep sink
 - c) Appropriate sized triple sink
3. Suitable heating source and hot holding compartment capable of maintaining temperatures of 140° F and above.
4. Suitable refrigeration compartment capable of maintaining temperature of 40°F and below.
5. Accurate thermometers are required.
6. Potable Water Storage Tank
7. Grey water (waste water) storage compartment.
8. Additional specs such as extraction, ventilation, screening and lighting will also be reviewed.

**IMPORTANT

EQUIPMENT SHOULD NOT BE IMPORTED BEFORE PRIOR WRITTEN APPROVAL IS RECEIVED FROM BOTH THE TRANSPORT CONTROL DEPARTMENT AND THE DEPARTMENT OF HEALTH FOR ITS IMPORTATION. IF YOU ARE PURCHASING USED EQUIPMENT; PLEASE CONTACT THE ABOVE DEPARTMENTS FOR ADDITIONAL INFORMATION.

3

Health Department Consultation- Menu and Food Safety Training

The Department of Health will review your menu for your cart/wagon. This review will include the types of food, toppings. They will also specify the manner in which food is handled, stored, thawed, cooked, and at what temperatures your food must be maintained. It is very common for carts to be limited to hot dogs. An adequate and sufficient water source that meets our bacteriological and chemical guidelines is also required.

In most instances your cart/wagon will require a home base kitchen. **Only a licensed commercial kitchen can serve as home base.** This should be confirmed prior to embarking on this venture as failure to maintain a home base location will result in revocation of your license.

Each employee should possess food safety training according to their duties in the establishment. Food Safety Training is often a requirement for operators. Please contact Environmental Health for additional information regarding Food Safety Training or to request a brochure of the training workshops on offer.

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Pitch Approval

The pitch location must be satisfactory for the scale of operation and the type of food operation being proposed. Bathroom facilities suitable for staff and patrons must be nearby. A site visit to the pitch maybe conducted by a Health Inspector. Evidence of written permission to use the area will be required from the landowner (ex. Works and Engineering, Parks Department, Corporation of Hamilton and St. Georges, WEDCO or BLDC). Please note that if seating is to be provided, it will be limited to ten (10) seats only.

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Additional Consultation

In some instances additional consultation or approvals may be required. The Bermuda Fire Service should be consulted regarding fire safety. You may also be required to apply for a business license to operate your cart or wagon. If operating as a business you will be required to consult with the Social Insurance Department and the Office of the Tax Commissioner. If you plan on using signage on your cart, you will also want to check if approval is required for posting signs (ex. on a public road etc.).

6

Submit a Completed Application for Mobile Food Cart/ Lunch Wagon

When the cart/wagon is imported the Environmental Health Officer will conduct a pre-licensing inspection to ensure the equipment and finishes are satisfactory. We will require a copy of the approval from the Transport Control Department before issuing the license. Additional documentation may also be required including permission from the land owner where the wagon will be operated.

Complete a food license application and attach a copy of these and any additional supporting documents (cart design specifications). Submit this information with the applicable fee to Environmental Health (address below):

Office Address & Contact Details:

Environmental Health, Metro Building, 6 Hermitage Road, Devonshire, FL 01
Tel: 278-5333 Fax: 232-1941 email: envhealth@gov.bm

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Licensing Inspection

A licensing inspection will be conducted and your license issued once all of the requirements have been met. You are permitted to operate when the license is issued and displayed.

Minimum Operational Requirements for Mobile Food Carts/Wagons

As a condition of your food license, the establishment must be managed in accordance with approved food safety and hygiene practices to keep your operation, staff and customers safe.

1. Potable water spigots must be available near to mobile set up.
2. A fire extinguisher and/or fire blanket is required at all times during operation.
3. Smoking is not permitted in or around a food cart/wagon.
4. A first aid kit is required for use during operation.
5. Wagons must be able to hold grey water (waste water) in holding tanks- no drains to be installed- a clear policy for disposal must be established.
6. All Carts/lunch wagons **must** be moved daily and cleaned and sanitized and stored where they can be kept clean. (Away from pests and contamination)
7. All food cooking and prep must occur within cart/wagon- no outside BBQ's
8. All storage must be inside the wagon- not around or alongside the cart.
9. Adequate trash receptacles must be made for patrons litter.
10. Adequate trash receptacles must be made for waste generated by cart- separate from 6.
11. Approved and hygienic bathrooms should be available in close proximity to mobile restaurant location for staff.
12. The cart is subject to regular inspections and checks by the District Environmental Health Officer
13. A home base licensed commercial kitchen is required in most circumstances. This is to be discussed in depth with the Environmental Health Officer.
14. Spot checks will be made by an Environmental Health Officer to confirm that itinerant restaurants (temporarily and annually licensed) are using the home base kitchens listed on the license as a license condition. If the home base kitchen is re-located the Environmental Health Office **must** be notified.

Frequently Asked Questions (FAQ's)

How do I get a license for my cart/wagon?

Pre-Approval from the Transport Control Department (TCD) **and** Environmental Health is required **prior** to importation of the equipment. TCD approves the size and roadworthiness of the cart. Environmental Health approves the design (materials, sinks, and storage), food menu, and defines any operating conditions. Provided all of the requirements are met a license can be issued. See Page 2 "Quick Guide to Licensing".

Can I use my own kitchen at home to do any food preparation?

No. If your menu requires that some dishes are prepared ahead of time this preparation must be carried out at an **approved** home base. All food preparation must be carried out in a licensed commercial establishment which will serve as the home base kitchen.

Can I put anything on my menu? What kind of foods can I prepare?

No. The menu is subject to review by an Environmental Health Officer. Please discuss all of the items you intend to sell. Your menu may be limited by the type of cart you have.

Can I use coolers with my unit? Can I store items outside my cart/wagon?

No. Coolers can only be used for transporting food to the unit. Once in place all food must be stored within the unit. All storage must be inside the cart/wagon. Additional coolers and storage are not allowed.

Can I use an outdoor barbeque/deep fryer alongside my cart/wagon?

No. All cooking must be limited to the cart. Additional cooking devices outside of the cart are not permitted.

Do I need a fire extinguisher?

Yes. Every cart/wagon should be suitably equipped with a fire extinguisher and fire blanket. A suitable first aid kit should also be onsite.

Can I make my own toppings/condiments for my hot dog cart (sauerkraut, chili)?

Toppings are often limited to prepackaged condiments only. Please discuss any additional sauces/condiments with your Environmental Health Officer.

Can I provide seats for my customers?

Yes. Up to 10 seats may be provided, dependent on the site conditions or other restrictions.

Can I operate my cart from my front yard/home?

No. You can only operate at pre-approved locations.



MINISTRY OF HEALTH AND
ENVIRONMENT
DEPARTMENT OF HEALTH
Environmental Health

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