



Joseph P. Ganim
Mayor

City of Bridgeport
Department of Health & Social Services
Environmental Health

999 Broad Street, Bridgeport, CT 06604
Telephone: 203-576-7474
Fax: 203-576-7793
bridgeportct.gov/EnvironmentalHealth

Dr. Elizabeth Rivera-Rodriguez, DNP, MPH, MSN, RN
Director of Health & Social Services

Sumit Sharma, MPH, MDiv.
Deputy Director of Health & Social Services

Audrey M. Gaines, BS
Deputy Enforcement Officer

New Itinerant Vendor

The City of Bridgeport Health Department, Environmental Health Division, requires following documents for new itinerant vendor:

Please provide the required documents noted below at the time of inspection. The license fee will be due at time of inspection as well.

1. City of Bridgeport Fire Marshal Safety inspection for food trucks. The Fire Marshal's Office is located at 45 Lyon Terrace, Room 211, Bridgeport, CT 06604. **203-576-8013**
2. Floor plan of the food truck (show the location of all equipment). (Optional)
3. Copy of menu or list of foods
4. Copy of Food Protection Manager Certificate (ServSafe Food Safety Manager)
5. Copy of Police Permit for City of Bridgeport. Police Department located at 300 Congress Street, Bridgeport, CT 06604. **203-581-5263**
6. Government issued Photo ID
7. If you are a Veteran or Non-profit Organization, please provide documentation that you are exempted 501 c (3)

Vendor License fee is **\$300.00** and must be a bank check or money order, made payable to the Bridgeport Health Department. No Cash will be accepted.

Issued license is valid from April 1st through March 31st and must be renewed annually.

Outdoor Food Truck View



Indoor Food Truck View



Cart View



Itinerant Vendor / Mobile Vendor Food Service Requirements

Itinerant Vendor / Mobile Vendor

Food Service Requirements Introduction: This information is designed to supplement the Bridgeport Health Department pre-operational guidelines with specific regard to mobile / itinerant vending. More detailed information is available by contacting the Environmental Health Division at 203-576-7474.

Definition

To qualify for a license as a mobile / itinerant vendor the following criteria must be met:

1. The food service unit must be mounted on wheels or other method of movable design.
2. When the unit must be self-contained; gas, water, and sewage holding tanks must be attached to the vehicle.
3. The food service vehicle must be moved on a daily basis. If the operation is not moved every day, it is considered permanent and must comply with the requirements for employee toilet and hand washing facilities that are connected to conventional water supply and sewage disposal system.

Inspection Scheduling

A pre-operational inspection of the vehicle must be conducted by Environmental Health prior to the issuance of a license. An appointment for an inspection may be made by contacting the office at 203-576-7474. Appointments for license renewal inspections must be scheduled prior to the license expiration date.

Exhaust System

Any food unit equipped with open cooking facilities such as grill, fryer, stove, etc. must be provided with a forced air exhaust system which:

1. Extends 8 – 10 inches beyond the edge of the cooking surface.
2. Is equipped with removable filter screens.
3. Is protected from entrance of insects and rodents.

Holding Tanks

Vehicles equipped with running water must be provided with a watertight waste holding tank which has a capacity equal to 1 ½ times the volume of the portable water storage facility. Wastewater must be disposed of in a manner approved by Environmental Health.

Identification

Food service vehicles must bear the name and address on both sides of food cart or food truck. A current food service license from the Environmental Health must be in a visible location on the food truck or food cart.

Food from Approved Sources

All food and beverage products offered for sale must be from an approved source. Prepared food products must be obtained from a licensed facility or approved by Environmental Health. Home preparation of potentially hazardous food products is prohibited. When prepared food products are offered for sale, the licensee must have in their possession, verification of the source from which the product was obtained.

Refuse Storage

The licensee must provide a waste and / or trash receptacle for disposal of refuse and paper waste outside the vehicle.

Refrigeration and Hot Holding Units

1. Commercial reach- in coolers whether gas or electric must be capable of maintaining potentially hazardous food at a temperature of 41 degrees Fahrenheit or less. All refrigeration unit must be equipped with a thermometer.
2. Hot holding units must be capable of maintaining potentially hazardous food at a temperature of 135 degrees Fahrenheit or higher. The licensee must have a thermometer in his possession for the purpose of checking holding temperatures. Hot holding units shall not be used for bringing cold foods to service temperature unless designed for this purpose.

Hand Washing Facilities

All food service units must be provided with hand washing facilities. Limited food service operations, that do not involve active food preparation, may use a “wash and dry” type waterless hand cleaner. Vehicles offering a variety of potentially hazardous food products or operations involving food preparation must be equipped with a hand washing sink with hot and cold running water.

Water Supply

Water used on food service units must be obtained from:

1. A municipal or public water company.
2. A private well supply which has been tested and approved by the Connecticut Department of Public Health – Water Supplies Section.

Unit Design

All food service units must be designed so as to protect food product from air borne contamination during periods of display and / or service. Food contact surfaces should be constructed of durable, non-porous materials, which are smooth and easily cleaned. Units equipped with open cooking facilities (grill, stove, fryer, etc.) or where operations involve potentially hazardous food preparation must be completely in a contained food truck vehicle to accommodate cooking processes.

Sanitizing Equipment

When food service operations involve the handling and / or preparation of foods, the service unit must be equipped with a three (3) compartment sink and hot and cold running water. The sink(s) must be of sufficient size to submerge the largest preparation utensil.



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ITINERANT FOOD VENDOR LICENSE NO. _____

VEHICLE PLATE NO. _____

VENDOR LICENSE APPLICATION

OFFICE USE ONLY	
Insp. #:	_____
Date:	_____
Late Charge:	_____
Fee: \$300	Total: _____
Exempt:	<input type="checkbox"/>
Cashier's Check:	_____
MO:	_____
Received by:	_____

NAME OF ESTABLISHMENT:

ADDRESS:

TOWN, STATE, & ZIP CODE:

PHONE:

NAME OF OWNER/MANAGER: _____

HOME ADDRESS: _____

PHONE: _____

EMAIL: _____

Issuance of this license shall not be construed as permission to create or maintain any violations of the sanitary regulations and ordinances of the State of Connecticut and the City of Bridgeport. The undersigned agrees to comply with all such sanitary regulations and ordinances. **Must be renewed APRIL 1ST annually. Late charge is an additional \$80 dollar.**

THIS LICENSE IS NOT TRANSFERRABLE, NON-REFUNDABLE, AND NOT PRORATED

Please make Cashier's Check or Money Order to: **Bridgeport Health Department**

Applicant's Signature: _____ Date: _____

VENDOR'S INSPECTION

PLEASE PRINT

PLEASE CIRCLE: (CART/VEHICLE)

FOOD VENDOR LICENSE NO.: _____ VEHICLE PLATE NO.: _____

CART/VEHICLE'S NAME: _____ DATE: _____

OWNER: _____ INSPECTOR NAME: _____

ADDRESS: _____ PHONE #: _____

CITY/STATE: _____ ZIP CODE: _____

(FOR OFFICE USE ONLY- CIRCLE YES / NO / N/A)

- | | | | |
|-------|----|-----|---|
| YES | NO | N/A | 1. Clean
(Limpio) |
| YES | NO | N/A | 2. Name and phone number on both sides of cart or vehicle.
Nombre y número de teléfono en ambos lados del carrito o vehículo |
| YES | NO | N/A | 3. Overhead protective cover (i.e., umbrella).
Techo protector (o paragua). |
| YES | NO | N/A | 4. Non-absorbent floor (where applicable)
Superficie del piso no absorbente (donde aplique) |
| YES | NO | N/A | 5. Refrigeration (must be part of cart/vehicle), Describe: _____
Refrigeración (debe ser parte del carrito/vehículo), Describe: |
| _____ | | | |
| YES | NO | N/A | 6. Cooking units (must be part of cart/vehicle), Describe: _____
Unidad de cocinar (debe ser parte del carrito/ vehículo), Describe: |
| _____ | | | |
| YES | NO | N/A | 7. Running water (hot & cold) under pressure with catch basin, Describe: _____
Agua corriente (fría y caliente) bajo presión con colector de agua, Describe: |
| _____ | | | |
| YES | NO | N/A | 8. Disposal of wastewater (must be into sewer system – not storm drain), Describe:
Eliminación de aguas residuales (debe ser instalado en el drenaje, no en el drenaje de la calle), Describe: |
| _____ | | | |
| YES | NO | N/A | 9. Wash Basins for utensils (sinks) must be part of cart/vehicle, Describe: _____
Fregadero para utensilios debe ser parte del carrito o vehículo, Describe: |
| _____ | | | |
| YES | NO | N/A | 10. Trash collector, inside and out, Describe: _____
Recolector de basura, por dentro y por fuera, Describe: |
| _____ | | | |
| YES | NO | N/A | 11. Where trash is disposed: _____
Dónde se desecha la basura: |
| _____ | | | |
| YES | NO | N/A | 12. Where is grease disposed: _____
Dónde se desecha la grasa: |
| _____ | | | |

YES NO N/A 13. Menu (approved food for sale): _____
Menú (proveedor aprobado para vender alimentos): _____

NOTE: NO OTHER FOODS MAY BE SOLD WITHOUT PRIOR APPROVAL FROM THE HEALTH DEPARTMENT
NOTA: NO SE PUEDE VENDER OTROS ALIMENTOS SIN LA APROBACIÓN PREVIA DEL DEPARTAMENTO DE SALUD

YES NO N/A 14. Commercial source of food (to be purchased daily), List: _____
Lugar comercial de alimentos donde compra diariamente: _____

YES NO N/A 15. Provide copy of a Qualified Food Operator (QFO): _____
Copia de certificado de un "Certificada de Protección de Alimentos" (CFPM): _____

YES NO N/A 16. Where is food stored overnight, (commercial storage ONLY), no home storage,
Describe: _____
Dónde guardan los alimentos durante la noche, (almacenamiento comercial solamente), no en la casa,
Describe: _____

YES NO N/A 17. General area vendor will be (areas outlined in Sec. 5.48.140 of City Ordinances),
Describe: _____
Área general donde estará (áreas descritas en la Sec. 5.48.140 de las ordenanzas de la ciudad), Describe: _____

YES NO N/A 18. Cold beverages list types: _____
Lista de refrescos fríos: _____

YES NO N/A 19. Hot Holding list foods: _____
Lista de alimentos mantenidos en caliente: _____

Describe unit _____
Describe unidad: _____



BRIDGEPORT FIRE DEPARTMENT Fire Marshal Division



45 LYON TERRACE, ROOM 211, BRIDGEPORT, CT
06604

Telephone (203) 576-8013

COMPLIANCE INSPECTION FORM

(Please print and complete pertinent areas only.)

Date: _____ Inspection #: (Fire Marshal Only) _____

Vendor Cart Food Establishment Business Other: _____

Name of Establishment: _____

Establishment Address: _____

License Plate: _____ Issuing State: _____

Compliance Disposition: **PASS** **FAIL**

Inspector – Fire Marshall (print) _____ (signature)

Owner/Proprietor (print) _____ (signature)



FIRE INSPECTOR – CUT/TEAR AT LINE. RETURN THIS LOWER PORTION

Date: _____ Inspection #: (Fire Marshal Only) _____

Vendor Cart Food Establishment Business Other: _____

Name of Establishment: _____

Establishment Address: _____

License Plate: _____ Issuing State: _____

Compliance Disposition: **PASS** **FAIL**

Inspector – Fire Marshall (print) _____ (signature)

Owner/Proprietor (print) _____ (signature)



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Five (5) Approved Testing Organizations and Tests for
Certified Food Protection Manager
(Formerly known as Qualified Food Operator)

1. ServSafe®

National Restaurant Association (NRA)
Phone: 1800-765-2122
Website: www.servsafe.com
Exam Name: *ServSafe Food Protection Manager Exam*
Address: 175 West Jackson, Suite 1500 Chicago, IL 60604

2. National Registry of Food Safety Professionals/Environmental Health Testing

Phone: 1-800-446-0257
Contact: Customer.Service@nrfsp.com
Website: <https://www.nrfsp.com/manager/>
Exam Name: *Certified Food Safety Manager Exam*
Address: 6751 Forum Drive, Suite 220 Orlando, FL 32821

3. 360training.com®

Phone: 1-888-360-8764
Contact: Enrollment.Advisor@360training.com
Website: www.360training.com or <https://www.360training.com/food-beverage-programs/food-manager-certification/connecticut-food-safety-manager-certification>
Exam Name: *Learn2Serve Food Protection Manager Certification Exam*
Address: 6801 N. Capital of Texas Hwy., Suite 150 Austin, TX 78731

4. AboveTraining, Inc dba StateFoodSafety

Phone: 1-801-494-1416
Website: www.statefoodsafety.com
Exam Name: *StateFoodSafety Certified Food Protection Manager Exam*
Address: 711 Timpanogos Pkwy Bldg M, Ste 3100 Orem, UT 84097

5. The Always Food Safe, LLC

Phone: 1-612-203-4872
Website: <https://alwaysfoodsafety.com/en/>
Exam name: Food Protection Manager Exam
Address: 899 Montreal Circle, St. Paul, MN 55102

*Please note: Effective 4/1/22, **Prometric** is no longer offering the Certified Food Protection Manager exam. Those who passed the Prometric exam that was offered prior to this date are still acceptable to meet the regulatory requirement in Connecticut for being a Certified Food Protection Manager.



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Food Handler Certification Course

The City of Bridgeport Health Department has teamed up with Statefoodsafety.com to provide Bridgeport food workers with a Food Handler Certification course. The program covers important elements of food safety and foodborne illness prevention including time and temperature controls, personal hygiene, and cross contamination. The course is offered for **\$25** and is purchased online with a debit card, credit card, or prepaid gift card.

1. Go to

<https://www.statefoodsafety.com/food-handler/bridgeport-connecticut-food-handlers-card>

click the “BUY NOW” button and follow directions to purchase your course.

2. Complete the training and the test.

3. Print out your Certificate of Training. Your Certificate is valid for 2 (two) years.