



## **Mobile Vendor License 101**

Selling prepared, packaged food off-premise, such as at a farmers' market or a craft fair, requires a Mobile Vendor License. There are many examples of the kinds of prepared, packaged foods that can be sold under this license, including dairy products, baked goods, honey, jams and jellies, pickles, relishes, fresh seafood, prepackaged meats, cheese, and maple syrup. This type of license is important because storing, transporting, and holding prepared foods may require appropriate temperature control for proper food safety.

A Mobile Vendor License should not be confused with a Health Inspection Program (HIP) license. A HIP license is required for a mobile eating place like a food truck, which prepares and serves food for immediate consumption. Those are licensed by the Department of Health and Human Services, Health Inspection Program, 287-5671.

A Mobile Vendor License is not required for selling only fresh produce, fresh eggs from a farm with fewer than 3,000 birds, or a poultry producer operating under a Fewer than 1,000 Bird Exemption.

### **GENERAL REQUIREMENTS**

1. Food sold must be from an approved, licensed source such as a licensed home processor, retail store, commercial processor, or food distributor. This means that if you are making the food at home that you intend to sell off-premise, you also need a Home Kitchen License. See our FAQ's about a Home Kitchen License [[hyperlink](#)]
2. Temperature controls for food is crucial:
  - Cold foods must be packaged and held at 41°F or below.
  - Hot foods must be packaged and held at 135°F or above.
  - Cold and Hot foods not held at these temperatures must be destroyed after 4 hours.
  - Clean ice or gel packs may be used to transport and hold cold food.
  - Hold food in an easily cleanable, well-insulated cooler, with a thermometer.
  - Frozen foods shall be maintained in a solid, frozen state.
3. Storage and handling considerations:
  - All food and food packaging materials must be stored off the ground/floor and protected from contamination from customers, pests, and the environment.

- Gloves/tongs/sanitary tissue are required if handling unpackaged food (such as baked goods) or free samples.
  - Food must always be covered and protected.
4. Labeling Requirements:
- All pre-packaged foods must be labelled with:
    - The common or usual name of the product (e.g., apple pie, dill pickles)
    - Ingredients in order of predominance (i.e., in the order of greatest to least amount in product)
    - Net weight, net volume, or numerical count
    - Name, address, and zip code of the producer
5. Egg packaging requirements:
- Size and Grade (minimum grade “B”) must be listed
  - Keep refrigerated at 45°F or below
  - Recycled cartons must have the USDA shield and grade declarations obliterated.
6. Raw fish product requirements:
- Mobile handwashing supplies must be available - hot water, soap, paper towels, and a receptacle to collect the wastewater.
  - A “legal for trade scale” is required when food is sold by weight at the point of purchase. This type of scale has been tested to make sure it is accurate and fit for the purpose it is used for.

## LICENSE & FEE

The Mobile Vendor license fee is \$20/year.

**A Mobile Vendor license will be issued when Department staff determine that there is proper labeling, general sanitation is met, adequate food protection, and thermometers in use where required.**

The license application form can be found at:

[http://www.maine.gov/dacf/qar/permits\\_and\\_licenses/application\\_forms.shtml](http://www.maine.gov/dacf/qar/permits_and_licenses/application_forms.shtml)

If you already have a license with us, please call our office at 287-3841. Your license can be easily amended to add mobile vending.