<table>
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<th>Types of Food Establishments:</th>
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**EATING ESTABLISHMENT:**  
Any premise in which food is **processed** and distributed for human consumption.

**FOOD SHOP:**  
Any premise in which food is stored and distributed, but not **processed**, and excludes Eating Establishments as defined above.

**MOBILE FOOD SERVICE:**  
Is a self-contained mobile unit, which is used for the preparation and/or retail dispensing of food products. The unit is capable of **moving**, or **being moved**, and is **not left** in any **one location** for a period longer than **one week**. This would include push carts, chip trucks and mobile meat/fish vendors, etc.

**MOBILE, LOBSTER FISHER (live lobster only):**  
A lobster fisherman licensed under the Fisheries Act (Canada) for commercial fishing, is required to have a Mobile Food Establishment Permit to sell his own catch of live lobster from a mobile vehicle at roadside. This Permit will contain a condition of “**Live Lobster Sales Only**”. Fee is required if selling species (fish, scallops, etc.) other than live lobster as this would be considered a Mobile Food Service as described above.

**SEASONAL:**  
A facility which operates **up to four (4) months** during one fiscal year; Apr 1 to Mar 31.  *For example:*  June to September.

**PROCESS:**  
As defined in the *NS Food Safety Regulations*, Section 2(q), to substantially change or alter the appearance or nature of a food, to combine with an ingredient or additive or to make foods ready-to-eat.