



MOBILE FOOD ESTABLISHMENT GUIDELINES AND BASIC REQUIREMENTS

A mobile food unit means a food establishment that is readily movable, which either operates up to three (3) consecutive days at one location or returns to a home base of operation at the end of the day. Mobile units range in type from push carts to food preparation catering vehicles.

License fee is \$27.00 per year.

Equipment Requirements

1. Mobile units that handle unpackaged food shall have a three-compartment warewashing sink, equipped with pressurized hot and cold running water, and is large enough for complete immersion of dishes, utensils, pots and pans.
2. A sanitizer shall be provided for warewashing and wiping cloths. Approved sanitizers include: Chlorine (50-100 ppm), iodine (12.5 ppm), or quaternary ammonium (200 ppm). An appropriate test kit shall be provided to check the concentration of the sanitizer used.
3. A hand-sink, equipped with pressurized hot and cold running water, shall be installed on all units that handle unpackaged food. This sink shall have anti-bacterial soap and single use paper towels.
4. Wiping cloths shall be stored in a sanitizing solution. Sanitizing solution shall be changed as often as necessary to maintain a clean condition.
5. All equipment, utensils, food preparation, food contact surfaces, including the interior of cabinet units or storage compartments, shall be safe, smooth, durable, nonabsorbent, and easily cleanable.

Water Supply & Sewage

An adequate supply of clean water (potable) shall be provided from an approved source. Water from a private well must be tested annually for nitrates and coliform bacteria. Records of the water test must be maintained at the site and available to the regulatory authority upon request.

Standards for water supply tanks:

1. Materials shall be safe, durable and easily cleanable.
2. The water supply tank shall be sloped to drain at the discharge outlet that allows complete drainage of the tank.
3. Access port for inspection and cleaning shall open at the top of the tank, flanged upward at least (1/2 inch) and equipped with a secure port cover, which is sloped to drain.
4. A fitting with "V" type threads is only allowed when the hose is permanently attached.
5. If provided, a water tank vent shall terminate in a downward direction and be covered with 16 mesh or a protective filter when the vent is not exposed to dust or debris.
6. The tank and its inlet and outlet shall be sloped to drain. The inlet shall be designed, so that it is protected from waste discharge, dust, oil, or grease.

7. Hoses that are used shall be safe, durable, smooth interior surface, and clearly identified as to its use for drinking water.
8. A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and the drinking water system.
9. The water inlet, outlet or hose shall be equipped with a cap and keeper chain or other adequate protective device. This device must be attached when the system is not in use.
10. A water tank, pump, or hoses shall be flushed and sanitized before being placed into service after construction, repair, modification or periods of nonuse.
11. Water supply systems shall be protected against back-flow or contamination of the water supply. Back-flow prevention devices, if required, shall be maintained and adequate for the intended purpose.
12. A water supply tank, pump, and hoses shall be used to convey drinking water shall be used for no other purpose.

Wastewater Disposal:

The sewage holding tank shall be 15% greater than the water supply tank and shall be sloped to drain. Drain hose (1 inch) shall be larger than supply hose (3/4 inch). Liquid waste shall be removed at an approved servicing area and the liquid waste retention tank shall be thoroughly flushed and drained during the servicing operation. Wastewater shall be disposed in an approved wastewater disposal system that is sized, constructed, maintained and operated according to law.

Physical Facility

1. Floors, walls and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.
2. Exterior surfaces shall be weather-resistant materials.
3. The unit shall be designed and maintained so that outer openings are protected against the entrance of insects and rodents.
4. Lighting: Adequate lighting shall be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food.
5. Garbage Containers: An adequate number of cleanable containers shall be provided both inside and outside the establishment.

Food Handling & Service

Food Approved Source:

1. All food shall be safe and unadulterated.
2. Food supplies shall come from a commercial manufacturer or a source that complies with both state and federal laws.
3. Food prepared in the private home is prohibited, except for non-potentially hazardous bakery products.
4. The use of food in hermetically sealed containers that is not prepared in an approved food processing plant is prohibited.

Food Preparation:

1. Except when washing fruits and vegetables, food employees shall avoid direct contact with ready-to-eat food with their bare hands.
2. The use of single-use gloves, utensils, deli tissue, spatulas, tongs or dispensing equipment shall be used to avoid bare hand contact.
3. All ready-to-eat foods that are potentially hazardous shall be date-marked.

4. Ice that is used as a food or a cooling medium shall be made from potable water and come from a licensed food processing plant or another approved commercial source.

Food Storage:

1. All food shall be covered and stored off the floor.
2. Condiments such as ketchup, mustard, coffee creamer, sugar, etc., shall be served in individual packets or from squeeze containers and/or pump bottles.
3. Milk shall be dispensed from the original container or from an approved dispenser.
4. All fruits and vegetables must be washed before cutting or sold.
5. All food shall be protected from customer handling, coughing or sneezing by wrapping, sneeze guards or other effective means.
6. All cooking and serving areas shall be adequately protected from contamination.
7. Only single serve articles shall be used for the consumer.
8. Food shall only be displayed, stored or served from the food unit.

Food Temperature Guidelines

Cold Foods (holding)	≤41°
Hot Foods (holding)	≥135°
Reheating	165°
Microwave	165°
Ground Beef	155°
Poultry	165°
Pork	155°
Fish	145°

Cold Storage: Refrigeration units shall be provided to keep potentially hazardous food at 41°F or below.

Hot Storage: Hot food storage units shall be used to keep potentially hazardous food at 135°F or above. Crock pots, steam tables, or other hot holding devices are not allowed for heating foods, they are only to be used for hot holding after food has been adequately cooked.

Thermometers: Each refrigeration unit shall have a numerically scaled thermometer to accurately measure the air temperature of the unit.

A metal stem thermometer shall be provided to check the internal temperature of both hot and cold food. Thermometers must be accurate and have a range from 0° F to 220° F.

Personnel

1. All employees shall be under the direction of the person-in-charge. The person-in-charge shall ensure the workers are effectively washing their hands, that potentially hazardous food is adequately cooked, held, or cooled, and that all equipment and utensils are adequately washed, rinsed and sanitized.
2. Employees shall have clean outer garments, aprons, and effective hair restraints.
3. Smoking and eating are not permitted while preparing or serving food. All beverages must have a lid and a straw.
4. All unauthorized persons are to be kept out of the establishment.

5. All employees at the establishment must sign a Log Book with the person's name, address, phone number and the date and hours worked. The Log Book must be maintained by the person-in-charge for 30 days and made available to the department upon request.