

Guidelines for Mobile Food Vendors

1. All food must be clean, free from spoilage, free from adulteration and safe for human consumption.
2. All food must be from an approved source. All potentially hazardous food (meat, cheeses, dairy products, fish, etc.) must be prepared on the site or at another approved facility. No foods prepared or stored in a private home.
3. All potentially hazardous foods must be kept cold or hot (41 F or below, 135F or above) at all times. Precooked foods must be reheated to 165 F before serving. Equipment must be provided for maintaining these temperatures at all times.
4. Required internal cooking temperatures for potentially hazardous foods are: chicken-165F, pork-145F, ground beef-155 F and beef-140F. Partial cooking of potentially hazardous food is prohibited.
5. A hand wash sink must be installed with hot and cold running water under pressure with the exception of the following: The hand washing requirement for pushcarts with a limited menu and utensils or mobile food vendors with only pre-packaged potentially hazardous foods can be met by use of moist towelettes containing alcohol.
6. Bare hand contact with ready to eat food is prohibited. Use utensils or gloves.
7. Cross-contamination of cooked foods with raw food must be prevented at all times during food handling.
8. Single service articles/utensils may not be re-used
9. All food products must be covered to protect them from contamination.
10. Tobacco use is prohibited in any food preparation or service area.
11. All food must be properly stored off the floor or ground
12. Metal stemmed thermometers accurate to within plus or minus 2 F must be provided to monitor the food temperatures.
13. Keep hair restrained with a hat, hairnet or visor.
14. Mechanical refrigeration units must be clean, in good repair and must be capable of maintaining food temperatures of 41 F or below. Thermometers must be provided in all cooling units.
15. If ice is to be used for temperature control, the following criteria must be met: Ice must come from an approved source. The ice-holding container must be constructed of non-porous material with an attached lid. Ice used for cooling food or beverages may not be used for human consumption. Ice containers must be drained to prevent accumulation of water.

16. All mobile vendors preparing potentially hazardous foods must be equipped with an approved three-compartment sink with hot and cold running water. Three portable containers may be used to properly wash, rinse and sanitize. The compartments must be of adequate size to submerge utensils and cookware halfway into the sink. To sanitize dishware use 1 tsp of bleach per gallon of water and let dishes air dry.
17. All food waste, soiled paper, etc must be stored in a leak proof, plastic or galvanized refuse container with a tight fitting lid.
18. Screens are required to control flies.
19. All food contact surfaces must be smooth, easily cleanable, non-absorbent and non-toxic. They must be durable and kept in good repair.
20. To sanitize food contact surfaces, use 1 tsp of bleach per gallon of water in a container. Keep wiping rag in sanitizer to prevent contamination.
21. Overhead protection must be provided for all food preparation and food storage areas.
22. Wastewater must be retained in a spill proof, leak proof container with a larger capacity than the water supply available on the vehicle. Wastewater must be disposed of into an approved sanitary sewer.