

Recommended Guidance for Mobile Food Establishments (2014)

**Prepared by the Plan Review Committee
Conference for Food Protection 2012-2014
Second Edition**

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PREFACE

This document is intended to assist understanding by regulatory authorities and the food industry in the review, approval, and operation of a Mobile Food Establishment. However, it does not establish regulatory requirements and the recommendations contained herein are not intended to supplant, or otherwise serve as, the rules and regulations applicable to food establishments in a given Federal, State, local, or tribal jurisdiction.

This document:

- Describes effective processes for reviewing plans and applications for mobile food establishments.
- Is intended as a training tool for individuals responsible for conducting plan reviews and is used in Food and Drug Administration (FDA)-sponsored training courses on Plan Review.
- Is intended to be consistent with the recommendations of the FDA as contained in the FDA 2013 Food Code. The FDA Food Code contains requirements for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. Terminology with respect to the word "shall" is based on the recommendations within the Food Code.
- Was developed by the Conference for Food Protection's Plan Review Committee to replace the 2006 Recommended Guidance for Mobile Food Establishments document.

DEFINITIONS

The following definitions may be referenced along with the definition of a Food Establishment as defined in the Food Code.

Mobile Food Establishment (MFE) means a food service operation that is operated from a movable motor driven or propelled vehicle, portable structure, or watercraft and that can change location.

Permanent Food Establishment (PFE) means a Food Establishment operating in a permanently constructed structure permitted and operated for the purpose of storing, preparing, serving, packaging, or otherwise handling food at the retail level. Permanent Food Establishment does not include a Temporary Food Establishment or Mobile Food Establishment.

Servicing Area means an operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.

Time/Temperature Control for Safety Food (TCS) means a food that requires temperature controls to limit pathogenic microorganism growth or toxin growth. Refer to the FDA Food Code for the complete definition.

INTRODUCTION

The popularity of mobile food operations has increased in recent years. They vary in size and complexity, from large modular units to pushcarts. While they frequently operate at temporary food events, such as festivals or fairs, many seek to be permitted as year-round or seasonal food establishments. This guidance document is designed to address the process for approval, and the unique support service requirements that need to be met in order to obtain year-round or seasonal approval as a mobile food operation. The one unique characteristic of these units is that they are not situated in a fixed location with permanent water and sewerage connections but remain mobile and transitory by design.

TYPES OF MOBILE FOOD ESTABLISHMENTS

MFE Type 1

- Commercially processed packaged food in its original package (Receive-Store-Hold).
- The local regulatory authority may require the MFE to operate in conjunction with a Servicing Area.

Examples of food offered: Packaged Ice Cream, Single Serving Size Packaged Snacks

MFE Type 2

- Unpackaged food.
- Food Preparation with no cook step (Store-Prepare-Serve).
- Preparation for same day service (Store-Prepare-Cook-Serve).
- Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).
- Based on the regulatory authority, may be required to return to a Servicing Area and may operate in conjunction with a Permanent Food Establishment that may or may not have a Servicing Area on-site.

Examples of food offered: Hot dogs, Grilled Sandwiches, Salads, Shaved Ice, Kettle Corn, Nut Roasting

MFE Type 3

- Complex food preparation (Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve).
- Includes food that must be prepared pursuant to a Hazard Analysis Critical Control Point (HACCP) Plan or Variance.
- Based on the regulatory authority, may be required to return to a Servicing Area and may operate in conjunction with a Permanent Food Establishment that may or may not have a Servicing Area on-site.

Examples of food offered: full menu (i.e. Kitchen on wheels)

SUBMITTING AND REVIEWING MOBILE FOOD ESTABLISHMENT PLANS

No person, firm, or corporation should be allowed to operate a mobile food establishment (MFE) where food or beverages are served to the public without a permit or license from

the regulatory authority.

Operators seeking approval for an MFE unit must submit a set of drawings or plans for review consistent with the criteria provided in Sections 8-201.11 and 8-201.12 of the FDA Food Code. The plans and specifications for an MFE unit should include all the information necessary, such as outlined in this document, to demonstrate conformance with, and an understanding of, food safety provisions within the Food Code. The regulatory authority may determine that a variance and/or a HACCP plan is necessary based on the type of proposed operation, proposed menu items or proposed equipment, or may restrict the menu based upon the limitations of the MFE unit – the same as for any other food establishment operation.

Prior to giving approval to and issuing a permit or license for an MFE unit, the local regulatory authority is responsible for performing a pre-operational plan review and one or more pre-operational inspections consistent with Section 8-203.10 of the Food Code. The pre-operational review provides the regulatory authority the opportunity to discuss areas of concern with the applicant and should be conducted prior to the issuance of a permit.

SERVICING AREA

The regulatory authority may require that a Mobile Food Establishment operate in conjunction with a servicing area.

A servicing area must be operated in compliance with the Food Code and applicable regulations. A copy of the current license/permit and most recent inspection report for the servicing area that will be used by the MFE must be provided to the regulatory authority with the MFE application, if applicable.

The scope and frequency of services provided by both the servicing area and the MFE unit must be determined at the time of plan review and included in the application and must be based on the:

- Menu;
- Frequency of the MFE operation;
- Limitations of the MFE and the servicing area; and
- How often the MFE will be returning to the Servicing Area

The servicing area shall be a fixed facility – not a temporary establishment, nor a mobile type establishment. The servicing area may provide a variety of services to the MFE such as: storage and preparation facilities for food products (including refrigeration and cooking facilities); the supply of potable water; the availability of adequate plumbing and waste disposal; storage and cleaning facilities for equipment and utensils; storage and maintenance of other supplies; and personnel resources. The servicing area must be of such size and scope as to accommodate its own operation, as well as those of the MFE.

The servicing area can be as simple as a storage location for packaged food or as complex

as a licensed catering kitchen; however, this will depend on the type of Mobile Food Establishments it is providing a service to.

If the MFE is used at a fair, carnival or other event where it does not or cannot return to the servicing area, the MFE must comply with the requirements of a Temporary Food Establishment

STRUCTURAL REQUIREMENTS FOR MOBILE FOOD ESTABLISHMENTS

PREMISES

1. OVERHEAD PROTECTION

- a. Each individual piece of cooking and hot and cold holding equipment must be separately covered (cooker top, lidded holding compartment, etc.) or the structure of the MFE must have overhead protection (ceiling) (§§ 6-202.16; 6-201.12A; 3-305.11). Examples of acceptable overhead protection are roofs or other permanent structures, canopies, awnings, or attached umbrellas for units such as pushcarts. Overhead protection may not always be suitable for use over frying or grilling operations that generate airborne grease. State/local fire codes may dictate specific limitations.
- b. For MFE Type **2** and **3** units that have self-service components, additional protection of individual food dispensing containers that are located beneath an awning or similar structure may be necessary (§ 3-306.12). Examples would be lidded dispensing containers and sneeze guards.

2. WALLS

- a. For self-contained MFEs, walls are required to protect against the elements, wind-blown dust and debris, insects or other sources that may contaminate food, food-contact surfaces, equipment, utensils, or employees.
- b. Walls must be smooth, durable, easily cleanable and nonabsorbent. Pass-through windows may be installed in the walls and may require screening to prevent the entrance of insects (§§ 6-101.11; 6-201.11; 6-202.15; 6-202.16; 6-501.11).

3. FLOORS

- a. Unless otherwise approved, floors of self-contained MFEs must be designed, constructed, and installed so they are smooth, durable, and easily cleanable. Examples of acceptable floors are vinyl composition tile, commercial grade linoleum, or similar finish (§§ 6-101.11; 6-201.11; 6-501.11).
- b. The floor and wall junctures are to be coved and sealed (§ 6-201.13).
- c. Push carts and food delivery and dispensing units must be located on concrete, asphalt, or a similar non-absorbent surface that minimizes dust and mud. The service sites should be graded to drain away from the MFE.

4. VENTILATION AND FIRE PROTECTION

- a. Local regulations shall govern ventilation and fire protection requirements at the MFE.
- b. Enclosed MFEs must comply with Section 6-304.11 of the Food Code.

5. LIGHTING

- a. Adequate lighting by artificial or natural means is required.
- b. MFEs that are fully enclosed must be provided with artificial lighting.
- c. The lighting intensity shall be in accordance with Section 6-303.11 of the Food Code and shielding of the lights shall be in accordance with Section 6-202.11.

6. HANDWASHING FACILITIES

- a. A handwashing sink is not required if the **only** food items offered are commercially pre-packaged foods that are dispensed in their original containers.
- b. At least one handwashing sink must be located on all MFE's that are classified as Type 2 or Type 3. (*§ 5-203.11*)
- c. Each handwashing sink must be provided with suitable hand cleaner, individual disposable towels, and a waste receptacle. A handwashing sign is to be posted at the handwashing sink. (*§§ 6-301.11; 6-301.12; 6-301.14*)
- d. Handwashing facilities shall be equipped to provide potable water at a minimum temperature of at least 100°F through a mixing valve or combination faucet. (*§ 5-202.12*)
- e. Hand-washing facilities must be provided at all toilet facilities used by the food employees. (*§ 5-204.11 B*)

7. TOILET AND HANDWASHING FACILITIES

- a. Toilet and hand washing facilities must be available for MFE employees along their route of service. (*§ 5-204.11*)
- b. The toilet facilities must be conveniently located to the food preparation and ware washing areas and meet all applicable sections of the Food Code and applicable regulations. (*§ 6-402.11*)

8. GARBAGE

- a. An adequate number of non-absorbent, easily cleanable garbage containers must be provided at the MFE. (*§ 5-501.13*)
- b. Garbage containers must be rodent-proof, non-absorbent, and covered when not in use. (*§ 5-501.15*)
- c. Grease must be disposed of properly and shall not be dumped onto the ground surface or into the sanitary sewer system.
- d. Final disposal facilities for garbage, grease, and other waste materials must be identified, approved by the regulatory authority, and used.

EQUIPMENT

Construction, maintenance, and cleaning of all equipment shall be in accordance with Chapter 4 of the Food Code and with the manufacturer's instructions. Equipment may be movable; however, it must be capable of being secured when the MFE is in transit to and from its service locations.

Hot and cold holding equipment, cooking facilities, preparation surfaces, and dispensing equipment must be appropriate for the types and quantities of food items being prepared and served at the MFE.

Equipment installed in a fully enclosed MFE must be sealed to facilitate cleaning as required in Section 4-402.11 and 4-402.12.

1. FOOD-CONTACT SURFACES

- a. All food-contact surfaces used in an MFE shall be designed, constructed, and maintained in accordance with Chapter 4 of the Food Code.
- b. Materials used in the construction of food-contact surfaces shall comply with Parts 4-1 and 4-2 of the Food Code
- c. Surfaces shall be non-toxic, smooth, easily cleanable, free of rust, dents or pitting, and durable under the conditions to which they will be exposed.

2. COOKING AND REHEATING EQUIPMENT

- a. Cooking and reheating equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.
- b. The reheating equipment used on the MFE must be capable of heating all of the TCS foods offered from the MFE to their required reheating temperature within two hours or less. (*§ 3-403.11*)
- c. The local fire safety or other designated authority must approve all cooking devices and their location within the MFE.
- d. If proper temperatures cannot be attained using the equipment on the MFE, then cooking and reheating must occur at the servicing area and will not be allowed on the MFE.

3. HOT HOLDING EQUIPMENT

- a. Equipment used at the MFE for hot holding must be capable of maintaining TCS foods at 135° F or above. (*§ 3-501.16*)
- b. Hot holding equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.

4. COLD HOLDING EQUIPMENT

- a. Equipment used for cold holding at the MFE must be capable of maintaining TCS foods at 41° F or below. (*§ 3-501.16*)
- b. Refrigeration, such as mechanical, absorption or thermoelectric, shall be installed and used in accordance with the manufacturer's instructions.
- c. Each refrigeration unit must have a numerically scaled thermometer accurate to $\pm 3^{\circ}$ F to measure the air temperature of the unit. (*§ 4-203.12*)
- d. If ice is used to cold hold TCS foods at 41° F or below, it must come from an approved source and be protected from contamination. (*§ 3-202.16*)
- e. Unpackaged foods may not be stored in direct contact with undrained ice, except as allowed for raw fruits and vegetables, and raw poultry and raw fish that are received on ice in shipping containers. (*§ 3-303.12*)
- f. Ice used as a coolant for foods shall not be used for drink ice. (*§ 3-303.11*)
- g. Low ambient air temperature, such as during colder months, should not be considered an acceptable alternate to cold holding equipment.

5. COUNTERS/SHELVES

- a. All food-contact surfaces shall be safe, corrosion resistant, nonabsorbent, smooth,

- easily cleanable, durable, and free of seams and difficult to clean areas.
- b. All other surfaces shall be finished so that they are smooth, nonabsorbent, corrosion resistant, and easily cleanable.
- c. Surfaces shall be constructed in compliance with Parts 4-1 and 4-2 of the Food Code.

6. WAREWASHING FACILITIES

- a. An MFE that is classified as a **TYPE 2** may be required to install a three-compartment sink or submit a variance to modify or waive the requirement. (*§ 4-301.12*)
- b. An MFE that is classified as a **TYPE 3** is required to install a three compartment sink with drainboards, utensil racks or tables for soiled and clean equipment. (*§§ 4-301.12; 4-301.13*)

WATER SUPPLY, CAPACITY AND WASTEWATER DISPOSAL

1. WATER

- a. An adequate supply of potable water meeting the requirements specified under Subparts 5-101, 5-102, and 5-103 of the Food Code shall be available on the MFE for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food-contact surfaces; and for hand washing.
- b. Water must come from an approved public water source or an approved well water source.

2. WATER SYSTEM

- a. The water supply system and hoses carrying water must be constructed with approved food-contact materials and must be installed to preclude the backflow of contaminants into the potable water supply. (*§§ 5.205.12; 5-301.11; 5-302.11; 5-302.14; 5-302.15; 5-302.16*)
- b. All hose and other connections shall be installed, handled and stored so that no contamination is created. (*§§ 5-303.12; 5-304.13*)
- c. If approved by the regulatory authority, water supplied to an MFE need not be under pressure.

3. WASTEWATER DISPOSAL

- a. Equipment and facilities that generate liquid waste must be disposed of in an approved manner. (*§ 5-403.11*)
- b. Wastewater shall be disposed in an approved wastewater disposal system in accordance with Section 5-401.11 of the Food Code.
- c. Wastewater must be removed from an MFE at an approved waste servicing area or by a sewage transport vehicle. (*§ 5-402.14*)
- d. Wastewater may not be dumped onto the ground surface, into waterways, or into storm drains, but shall be collected and dumped into an approved receptacle. (*§ 5-402.13*)

OPERATIONAL REQUIREMENTS FOR MOBILE FOOD ESTABLISHMENTS

PERSONNEL

1. PERSON IN CHARGE

- a. The MFE must have a person in charge present during all hours of its operation. The person in charge shall be responsible for the overall operation of the MFE and for compliance with all health code requirements in accordance with Sections 2-101.11 through 2-103.11 of the Food Code.
- b. The menu and manner for transportation, storage, cooking, preparation, and service of the food and beverage items must be provided to the regulatory authority for evaluation and approval.
- c. Any changes to the menu must be submitted to and approved by the regulatory authority prior to their service.
- d. All food and beverage items to be offered at the MFE must be identified and approved by the regulatory authority during the application process and prior to an evaluation being conducted of the structural components of the MFE.

2. HANDWASHING

- a. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and as often as necessary to remove soil and contamination and to prevent cross contamination. (§§ 2-301.11, 2-301.12, 2-301.14, 2-301.15)

3. EMPLOYEE HEALTH

- a. Employees with communicable diseases which can be transmitted through food shall be excluded and/or restricted from food activities. (§§ 2-201.11, 2-201.12, 2-201.13, 2-401.12)
- b. Food employees who have an infected or open cut or wound on their hands or arms must have it properly bandaged and covered with an impermeable bandage if on the arms or an impermeable cover such as a glove and finger cot if it is on the wrists or hands.
- c. There must be employee practices and behaviors established that can help prevent the spreading of viruses and bacteria to food. The Centers for Disease Control and Prevention (CDC) and FDA cite five highly infective pathogens that can be easily transmitted by food employees and cause severe illness. These five pathogens known as the Big Five are Norovirus, the Hepatitis A virus, *Salmonella* Typhi, *Shigella* spp., and *Escherichia coli* (E. coli) 0157:H7 or other Enterohemorrhagic or Shiga toxin-producing E. coli.
- d. Interventions must be used to prevent the transmission of foodborne illness. These interventions include (a) restricting or excluding ill food employees from working with food; (b) using proper handwashing procedures; and (c) eliminating bare hand contact with foods that are ready-to-eat (RTE).

- e. Proper management involves ensuring that food employees do not work when they are ill and having procedures for identifying employees who may transmit foodborne pathogens to food, other employees, and consumers. The PIC should be concerned with employees having the following symptoms: vomiting, diarrhea, jaundice (yellow skin or eyes), sore throat with fever, infected cuts and burns with pus on hands and wrists.
- f. Information and forms to aid in complying with Employee Health can be found in the 2009 FDA Food Code and the Employee Health and Personal Hygiene Handbook. (<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm>)

4. HYGIENE

- a. Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. (§ 2-302.11)
- b. Food employees shall have clean outer garments, aprons and effective hair restraints. (§§ 2-304.11, 2-402.11)
- c. Food employees are not allowed to eat (including chewing gum), drink, or use any tobacco in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils and single-service/single-use articles. (§ 2-401.11)
- d. All unauthorized persons are not allowed in food preparation and service areas. (§ 2-103.11)

5. NO BARE HAND CONTACT

- a. Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment. (§ 3-301.11)

6. FOOD DEFENSE

- a. The MFE must be secured to prevent unauthorized access to food, equipment, utensils, and related items. (§ 2-103.11)
- b. Self-service operations at MFEs must be supervised at all times. (§ 3-306.13)
- c. Unauthorized personnel shall not be allowed at or in the MFE. (§ 2-103.11)

FOOD SOURCE AND TEMPERATURE CONTROL

1. APPROVED SOURCE

- a. The source of food on an MFE must be in compliance with Sections 3-201, 3-202 and 3-203 of the Food Code. All meat and poultry must come from USDA or other acceptable government regulated approved sources.
- b. Home canned foods are NOT allowed nor shall there be any home cooked or prepared foods offered at the MFE.
- c. Ice for use as a food or a cooling medium shall be made from potable water.
- d. A private home may not be used for the storage of food or related items. Food and related items can only be stored on the secured MFE unit, at the servicing area, or at a Permanent Food Establishment.

- e. There shall be no preparation of ice or other food items at a home or other unregulated location.

2. TEMPERATURE MEASURING DEVICES

- a. Temperature measuring devices, appropriate to the operation, must be used for monitoring temperatures for the types of TCS foods prepared and held at the MFE as specified in the Food Code. (*§ 4-302.12*)
- b. A thermocouple, thermistor or metal stem thermometer shall be provided to check the internal temperatures of TCS hot and cold food items. The temperature measuring device must be appropriate for the type of foods served such as for thin foods. (*§ 4-302.12*)
- c. Food temperature measuring devices shall be accurate to $\pm 2^{\circ}\text{F}$ and have a suggested range of 0°F to 220°F . (*§ 4-203.11*)
- d. Regular calibration of the temperature measuring devices shall be accomplished to ensure accurate food temperature measurements.

3. HOLDING TEMPERATURES

- a. TCS food must be maintained at 135°F or higher or 41°F or below (*§ 3-501.16*), unless utilizing Time as a Public Health Control as specified in Section *3-501.19*.

4. COOKING TEMPERATURES

- a. Only MFEs that are classified as a Type **2** or Type **3** may be approved to cook foods.
- b. Food must be cooked to at least the minimum temperatures and times specified below, unless a consumer advisory is provided as noted in (c):
 - o **165° F for 15 seconds**--poultry; baluts, wild game animals; stuffing containing fish, meat, poultry or ratites; stuffed fish, meat, pasta, poultry or ratites as specified in *3-401.11 (A) (3)* of the Food Code;
 - o **155° F for 15 seconds**--communited fish; communited meat (hamburgers); pooled raw eggs or as specified in Section *3-401.11 (A) (2)* of the Food Code;
 - o **145° F for 15 seconds**-- fish; meat; pork; and raw shell eggs that are broken and prepared in response to a consumer's order for immediate service or as specified in Section *3-401.11 (A) (1) (a)* and (*b*) of the Food Code.
 - o Roasts (whole beef, pork, cured pork (ham) and corned beef) must be cooked using the parameters specified in Section *3-401.11*. Recommend contacting the regulatory authority for additional time/temperature options.
- c. Reference *§ 3-603.11* regarding specific consumer advisory language as applicable.

5. COOLING

- a. All TCS food which is pre-cooked and pre-cooled either on the MFE or at the Servicing Area should be pre-approved by the local regulatory authority.
- b. The person in charge must demonstrate that the facilities on the MFE or at the Servicing Area are adequate to cool TCS foods in accordance with Sections *3-501.14* and *3-501.15* of the Food Code.
- c. Cooling shall be done in compliance with Sections *3-501.14* and *3-501.15* of the Food Code. Cooked TCS food shall be cooled from 135° F to 70°F within 2 hours; and from 135°F to 41° F within a total of 6 hours or less.
- d. The regulatory authority may require time/temperature logs for TCS foods that are

cooled.

6. REHEATING FOR HOT HOLDING

- a. Reheating shall be done in compliance with Section 3-403.11 of the Food Code.
- b. TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly reheated so that all parts of the food reach a temperature of at least 165° F for 15 seconds. (§ 3-403.11)
- c. Un-opened, intact, commercially processed and packaged foods to be hot held shall be reheated to 135°F. (§ 3-403.11)
- d. If proper reheating at the MFE cannot be accomplished, reheating TCS food must take place at the servicing area and the products hot held on the MFE unit at 135° F or greater. (§ 3-501.16)

7. THAWING

- a. Thawing shall be done in compliance with Section 3-501.13 of the Food Code.

FOOD EQUIPMENT AND UTENSIL REQUIREMENTS, STORAGE & HANDLING

1. CROSS CONTAMINATION

- a. Cross contamination prevention shall be in accordance with Section 3-302.11 of the Food Code.
- b. Food shall be protected from cross contamination during transportation, storage, preparation, holding, and display by separating different types of raw animal foods from ready-to-eat foods.
- c. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food. (§§ 4-601.11; 4-702.11)

2. DRY STORAGE

- a. Storage shall be in compliance with Sections 3-305.11 & 4-903.11 of the Food Code.
- b. All food, equipment, utensils, and single-service items shall be properly stored including storage which is at least 6" off the ground or floor, protected from contamination, and provided with effective overhead protection.

3. FOOD DISPLAY

- a. All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of food shields or other effective barriers. (§ 3-306.13)
- b. Condiments must be dispensed in single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources. (§ 3-306.12)

4. IN-USE UTENSIL STORAGE:

- a. In-use utensil storage shall be in compliance with Section 3-304.12 of the Food Code.

b. Back-up utensils must be stored clean and dry and in a protected location. (*§ 4-903.11*)

CLEANING AND SANITIZING

Warewashing shall be done in compliance with Part 4-6 of the Food Code. Equipment food-contact surfaces and utensils shall be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and if used with TCS food shall be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred. (*§ 4-602.11*)

1. WAREWASHING

a. Warewashing methods must be available to wash, rinse, and sanitize equipment and utensils coming into contact with food. (Applicable sections in Chapter 4 FDA Food Code)

- **MFE Type 1** – No warewashing sink required.
- **MFE Type 2** – The servicing area should be used by the MFE for the cleaning and sanitizing of equipment and utensils if manual warewashing is not available on the MFE. Adequate spare utensils must be available within the MFE.
- **MFE Type 3** – A three compartment sink for manual warewashing that is supplied with hot and cold running water and approved wastewater disposal system must be available within the mobile food establishment. (*§ 4-301.12*)

2. SANITIZING

a. Approved sanitizers must be provided for sanitizing food-contact surfaces, equipment, and wiping cloths. (*§ 7-204.11*)

b. Sanitizers are to be used in accordance with the EPA-registered label use instructions. (*§ 7-202.12*)

c. An approved test kit must be available to accurately measure the concentration of sanitizing solutions. (*§§ 4-501.116, 4-703.11*)

3. WIPING CLOTHS

a. Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean solution at the approved sanitizer concentration. (*§ 3-304.14*)

PREMISES

1. PERSONAL BELONGINGS STORAGE:

a. Personal clothing and belongings must be stored in a designated place in the MFE away from food preparation, food service, dry storage areas, utensil and single-service and single-use item storage, and ware washing areas. (*§ 6-403.11*)

2. TOXIC MATERIALS:

- a. Materials necessary for the operation of an MFE shall be properly stored, labeled and used.
- b. Poisonous or toxic materials are to be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles.
- c. Only those chemicals necessary for the food operation shall be provided.
- d. Toxic materials must be labeled and located in accordance with Parts 7-1 and 7-2 of the Food Code.

3. PESTS

- a. The MFE must be maintained free of insects, rodents, and other pests. (*§ 6-202.15*)