

Definition

"Mobile food unit" means a motorized or trailered food service establishment which is readily moveable.

Location

The mobile food unit shall be set in a location where it is protected from possible contamination such as toilets, animal pens and garbage collection sites. It shall be protected from dust and windblown particulates by means of location, treatment of the ground surfaces or having an enclosed unit.

Construction

1. Work spaces shall be sized to permit unobstructed work activity. Equipment shall be located to permit easy cleaning.
2. The interior floor shall be non-corrosive metal or be surfaced with vinyl flooring or the equivalent.
3. The unit shall be capable of being fully enclosed on the sides and roof to provide protection against adverse weather. Interior surfaces must be smooth, easy to clean and at least finished with gloss paint.

Equipment

1. Food service equipment shall comply with the applicable standards of the National Sanitation Foundation (NSF).
2. Mechanical refrigeration is required for potentially hazardous foods such as meat, fish, poultry, milk and eggs. A metal stem product thermometer, with a range of 0°F to 220°F, is required in each refrigerator for measuring food temperatures.
3. A mechanical exhaust system shall be provided for removing grease laden cooking vapors.
4. Only commercial food grade utensils may be used. Items such as galvanized or soft plastic containers, wooden spoons, enamelware, paintbrushes, etc. are not acceptable. Garbage bags and containers are not to be used for covering or storing food.
5. To provide for customer safety and prevent possible contamination by customers, food preparation and cooking areas are to be protected by means of an impervious shield or separation distances.
6. A handwashing sink, supplied with hot and cold running water, soap and paper towels shall be provided in all units where food is prepared. If only packaged food is sold, space must be available to add a sink should food service activities be expanded.

7. All interior lights shall be shielded or enclosed to prevent breakage. Lights used at night shall not attract insects.

Dishwashing Facilities, Procedures and Equipment Cleaning

1. Dishwashing facilities shall consist of at least a three compartment sink, either free standing or installed in a counter.
2. Provide space for air drying utensils. Towel drying is not permitted.
3. The procedure for manual utensil washing is:
 - A. Wash in warm, soapy water,
 - B. Rinse in clear water,
 - C. Sanitize for at least two minutes in a sanitizing solution* of sufficient concentration in the range of 50 - 100 ppm. (Use one tablespoon household liquid bleach per two gallons water.), and
 - D. Allow to air dry.
4. Food contact equipment that must be cleaned in place, such as a meat slicer or soft-serve ice milk dispenser, shall be sanitized by using a solution* in the range of 100 - 200 ppm.
5. Cloths used to wipe equipment and counters shall be stored between uses in a sanitizing solution* in the range of 100 - 200 ppm.
6. Test kits or strips for analyzing sanitizer strength shall be available and used.

* *Household liquid bleach*

Water Supply

1. Water may not come from a residential well. It must be obtained from an approved public water supply system.
2. Each unit shall be equipped with a fresh water holding tank that can be drained and a hot water heater, both sufficiently sized to meet water demand. The holding tank shall be corrosion resistant, non-toxic and free of seams. Internal water lines shall be food grade quality. When in operation, a unit may be directly supplied from an external water system. The connecting hose shall be capped and otherwise protected when it is disconnected. Water lines and tanks may be purchased from marine and camper suppliers.
3. The total water system shall be sanitized each year before the unit is put into service. Use two ounces household bleach per ten gallons water.

Waste Water and Garbage Disposal

1. Waste water shall be discharged directly into an approved sanitary sewer system or holding tank which will subsequently be discharged into a sewer system. Discharge lines and connections shall not be compatible with the water supply connections. The holding tank shall be at least 15% larger than the fresh water storage tank. Ground water discharge is not permitted.
2. Trash and garbage shall be deposited and stored in a manner that will not create a nuisance. If stored overnight or for extended time periods, garbage containing food waste shall be stored in tightly covered, non-absorbent containers.

Insect Control

Screening is required. Effective insect control is achieved through sanitation. If insecticides are used, they shall be of an approved type such as insecticides with pyrethrins as the active ingredient. They shall be used according to manufacturer's directions and not used when food or utensils are exposed. Intermittent spray dispensers and vapona strips, such as No Pest Strips, may not be used.

Food, Beverage and Utensil Handling and Storage

1. All ice and food supplies shall come from an approved commercial source. No home prepared food or food stored at home is allowed. Food may be kept in a licensed commissary, stock truck or within the unit. Ice must be cubed or crushed and be sealed in a bag at the point of manufacture. Because ice is food, it is to be stored and handled as food.
2. Potentially hazardous food shall be maintained below 40°F or above 150°F. This includes periods when food is being transported. Electricity is to be provided for refrigeration units 24 hours a day when the mobile unit has been set in place for service.
3. If previously cooked food is reheated, it shall reach an internal temperature of at least 165°. Any heated food left over at the end of the day is to be discarded.

4. Food and single service disposable utensils such as paper plates and plastic eating utensils shall be clean, dry, covered and kept at least six inches off the floor.
5. Single service utensils and self-service food including condiments, such as catsup, mustard, coffee whitener, sugar, etc., shall be individually packaged or be dispensed from an enclosed dispenser.

Personnel

1. Employees shall maintain their hands in a clean and sanitary condition and wash their hands immediately after going to the toilet, handling raw food, smoking or otherwise soiling their hands.
2. No employee may engage in food preparation or service activities if that person has a communicable disease, gastro-intestinal illness, sore throat or discharging wound.
3. Using tobacco in any form while on duty is prohibited.
4. An employee's outer garments shall be clean.
5. Effective hair restraints, such as hairnets, headbands, caps, etc., and single service aprons or the equivalent shall be worn by all people engaged in food preparation and service.

Safety

1. Electrical service shall comply with the Minnesota Electrical Code. Electrical lines should not be located in or near water.
2. Carbon dioxide and bottled gas cylinders are to be secured.
3. A fire extinguisher which is BC rated shall be present if required by the Fire Marshal.