



## MOBILE FOOD UNIT — GENERAL REQUIREMENTS

➤ **The following information is provided as an overview of mobile food unit requirements. It is not a complete list of requirements. For complete information please see the current *Food Sanitation Rules* as they apply to your mobile food unit. Copies are available in our office or online at: [www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety).**

### **DEFINITIONS:**

**Mobile Food Unit:** Any vehicle that is self-propelled or that can be pulled or pushed down a sidewalk, street, highway or waterway, on which food is prepared, processed, or converted or which is used in selling and dispensing food to customers. Mobile food units must be capable of being mobile at all times during operation. The wheels of the unit may not be removed from the unit at the operating location. Most mobile food units require a commissary for rapidly cooling foods, food washing, overnight storage, and dishwashing facilities.

A **Commissary** is equivalent to a restaurant (by Rule). The purpose of the commissary is to service the mobile food unit for such things such as dishwashing, handwashing, cooking, cold holding, cooling, storage, etc. A commissary must meet general restaurant requirements; please contact this office for further information.

A **Warehouse** stores prepackaged items only.

### **REQUIREMENTS:**

- 1. Identification:** Each mobile food unit must be clearly marked with the licensee's name or a distinctive identifying symbol. The lettering must be at least two inches in height and of a color contrasting with the background color. If a symbol is used, it must be at least 12 inches in diameter or of an equivalent size. An accurate scale drawing or photograph of the symbol must be filed with the Washington County Environmental Health Program office.
- 2. Water Supply:** Mobile food units must use water from an approved water supply and be designed to provide a sufficient capacity to meet operational needs.

	Class I	Class II	Class III	Class IV
<b>Water Required</b>	No	Yes	Yes	Yes
<b>Water Capacity</b>	N/A	A minimum of five gallons of water must be provided for handwashing.  If there is dishwashing on the unit, a minimum of 30 gallons of water <b>must</b> be available for dishwashing, or water capacity must provide 2 fills of the 3 compartment sink per day, whichever is greater.	A minimum of five gallons of water must be provided for handwashing.  If there is dishwashing on the unit, a minimum of 30 gallons of water <b>must</b> be available for dishwashing or water capacity must provide 2 fills of the 3 compartment sink per day, whichever is greater.	The system <b>must</b> be of sufficient capacity to furnish enough hot and cold water under pressure for food preparation, dishwashing, and handwashing.  A minimum of 35 gallons of water is required (5 for handwashing and at least 30 gallons of water is required for dishwashing) or water capacity must provide 2 fills of the 3 compartment sink per day, whichever is greater. More water may be needed for food preparation.

Materials used in the construction of mobile food unit water tanks and plumbing must be made of safe (food or drinking water grade) materials. A mobile food units' water tank inlet must be 3/4 inch in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service. A backflow prevention device must be installed at one hose connection bib to prevent backflow into the clean water system. A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device must be provided for a water inlet, outlet, and hose. Water tanks must be filled with potable water with a food grade hose. A control valve is needed between the fresh water tank and fixtures.

All hot water and steam generating equipment must be equipped with an approved temperature and pressure relief valve constructed and installed in compliance with the Oregon State Plumbing Specialty Code.

3. **Sewage Disposal:** All liquid wastes must drain into an approved wastewater tank. All liquid waste from the waste tank or from cleaning activities such as cleaning the mobile food unit must be captured and properly disposed of in the sanitary sewer. Wastewater can not be dumped onto the ground, onto the streets, or into a storm a drain.
4. **Water and Sewage Tanks:** Mobile food units must be designed with built-in potable (clean water) and waste water tanks on board the unit except for units that serve only prepackaged items or only provide gravity flow handwashing systems. The mobile food unit may connect to water and sewer if it is available at the operating location; however, the tanks must remain on the unit at all times. Mobile food units connected to water must also be connected to sewer.

Mobile food unit waste water tanks must be at least 15% larger in capacity than the water supply tank and sloped to a drain that is one inch in inner diameter or greater, equipped with a shut-off valve. However, if a mobile food unit only sells beverages, such as coffee, espresso, or soda, where most of the potable water supply is used in the product, they may have a waste water retention tank that is at least 1/2 the volume of the potable water storage tank.

All connections on the mobile food unit for servicing the mobile food unit waste disposal facilities must be of a different size or type than those used for supplying potable water to the mobile food unit.

5. **Power Source:** Mobile food unit must have an appropriate power source (*e.g.*, generator or plugged into an electrical source) to ensure food sanitation requirements are met at all hours of operation (*e.g.*, provide proper cold holding, hot holding, and meet handwashing and dishwashing hot water requirements).
6. **Hot Water:** Hot water generation and distribution systems must be sufficient to meet the peak hot water demands for handwashing facilities, dishwashing, and other operations of the mobile food unit.
7. **Handwashing Facilities:** The location of handwashing facilities must be convenient and readily accessible to all operations. Mobile food units must have plumbed handwashing facilities with water under pressure. If a Class IV mobile food unit will be operating a barbecue, a handwashing system must be provided adjacent to the barbecue. Class II and III units may use temporary handwashing facilities. **The use of handwashing facilities is restricted to handwashing only.**
8. **Dishwashing:** All utensils and equipment must be washed in a 3-compartment sink (capable of washing the largest utensil) or commercial dishwasher. If it is not practical to wash utensils and equipment on board, then use a licensed commissary. Mobile food units that do not have onboard dishwashing must have enough utensils so that clean utensils are provided every two hours.
9. **Indirect Waste:** Any piece of equipment utilized to hold food or ice that is equipped with a drain must have indirect waste plumbing. Where air gaps are required, the distance between the bottom of the waste pipe and top of the drain must be at least one inch or two waste pipe diameters.

10. **Restrooms:** If a mobile food unit is stationary for more than two hours, or if seating is provided at the mobile food unit, restroom facilities must be available for use at the site of the mobile food unit operation. Restroom facilities must be available within a 1/4 mile, or a maximum five minute walk, of the mobile food unit and be available for use during all mobile food unit operating hours. Mobile food units that use portable toilets must have handwashing available at the portable toilet. Restroom handwashing facilities must have hot and cold running water, soap, disposable hand towels, and toilet tissue. (Please see and complete the **Mobile Food Unit Restroom Requirement Form.**)
11. **Cold Holding:** Adequate refrigeration must be provided to ensure potentially hazardous foods are held at 41°F. Each refrigeration unit must be equipped with either a built-in thermometer or be provided with a numerically scaled spirit stem thermometers accurate to  $\pm 2^\circ\text{F}$  or  $\pm 1^\circ\text{C}$ . Thermometers must be located to measure the air temperature in the warmest part of the refrigerator and located in an area where the thermometer is easy to read.
12. **Hot Holding:** Adequate equipment to hold hot potentially hazardous food at or above 135°F (60°C) must be provided.
13. **Rapid Cooling:** The best way to keep food safe is to make it fresh each day, just before you serve it. If you have food that is leftover or made in advance, you must cool this food rapidly at a facility with equipment designed for rapidly cooling foods. Food must be cooled from 135°F to 70°F within two hours and from 70°F to 41°F within the next four hours.
14. **Rapid Reheating:** Potentially hazardous food that has been cooked, cooled, and reheated for hot holding must be reheated within two hours to a temperature of at least 165°F (74°C) for 15 seconds. Potentially hazardous food reheated in a microwave for hot holding must be reheated so that all parts of the food reach a temperature of at least 165°F (74°C) and allowed to stand covered for two minutes. Ready-to-eat food from a commercially processed package must be heated to at least 135°F (60°C).
15. **Probe Thermometer:** A metal stem probe thermometer measuring from 0°F to 220°F must be available to check internal food holding temperatures and must be accurate. A small diameter, tip sensitive probe thermometer is required to check to measure the temperature of thin foods.
16. **Date Marking:** Ready-to-eat potentially hazardous foods that will not be used within a day must be date marked with either the preparation date, use-by date, or date the commercial package was open. Date marked food stored at 41°F (5°C) or colder may be stored for up to seven days before it must be discarded.
17. **Storage:** Adequate storage equipment is required to assure that all food, food containers, and single service utensils are stored at least six inches above the floor, or on a four inch high platform (or wheeled platforms). Storage shelves must be smooth, impervious, and easily cleanable. Food may not be stored in areas such as under sinks with exposed or unprotected sewer lines or water lines. Toxic items must be stored and labeled to allow for proper use and prevent contamination of food and food contact surfaces.
  - a. **Auxiliary Storage:** Auxiliary storage is limited to items necessary for one day of operation. Auxiliary storage must be in impervious, nonabsorbent, covered containers and stored in a way that prevents contamination and meets food safety requirements.
18. **Produce:** Produce must be washed at a licensed facility in a sink with indirect waste.
19. **Equipment:** All equipment should be easy to clean and maintained in good repair. All metal equipment should be free of rust and corrosion. Rusty/corroded metal equipment should be replaced or refinished in an approved manner. Wooden surfaces must be finished to provide a washable surface. All stationary equipment should be installed to allow easy cleaning beneath and/or behind equipment.

20. **Self-Service:** Self-service foods within customer reach that are not prepackaged must be protected from customer contamination by a sneeze shield or other approved means. Condiments such as ketchup containers and salsas must be dispensed to protect foods from contamination. Condiments must be dispensed from the mobile food unit. Auxiliary storage may not be used for self-service, assembly, or preparation activities.
21. **Ventilation:** Adequate ventilation is required to prevent grease or condensation from collecting on walls and ceilings. Please check with local city and/or county building and fire departments regarding requirements.
22. **Wall, Floor, and Overhead Protection:** Floors, walls, and ceilings must be finished, smooth, and easily cleanable. All outer openings must be protected to prevent the entrance of insects, rodents, and contamination from weather elements.

Overhead protection must be provided for mobile food units that are operated outdoors and where food is not covered at all times. Examples of overhead protection include roofing, ceilings, awnings, or umbrellas. Overhead protection is not required for barbecue units that have a lid or covering that will protect foods from contamination. The overhead protection must be maintained in good repair.
23. **Lighting:** Adequate lighting must be provided. Light bulbs must be shielded or shatter resistant.
24. **Doors and Windows:** Exterior doors must be rodent proof (clearance may not exceed 1/4 inch and should be as tight-fitting as possible). All openings to the outer air must be screened to prevent fly entry.
25. **Employee Personal Items:** Employee personal items such as jackets, purses, medicines, etc., must be stored separately from food preparation areas and in a manner to prevent contamination.
26. **Garbage Disposal:** Must be disposed of at an approved, sanitary garbage disposal site or at base of operations. Garbage facilities at the base of operations must be located in an area with a hard, nonabsorbent surface such as cement or asphalt. Outside containers must be covered and adequately sized.
27. **Smokefree Workplace Law:** Facilities are required to comply with the Oregon Smokefree Workplace Law. Smoking is prohibited within any workplace and within 10 feet of any entrance, exit, or air intake system. Signs must be posted at each entrance providing notice that smoking is prohibited within 10 feet. More information on compliance with this law may be found at [www.healthoregon.org/smokefree](http://www.healthoregon.org/smokefree).
28. **Food Handler Cards:** All food service workers who handle food, drinks, or utensils must have a valid Food Handler Card. Cards may be obtained at our office or online at <http://orfoodhandlers.com>.
29. **Employee Health Policy.** All mobile food units must have a written employee health policy that is available for review by employees and during an inspection.

➤ **The Washington County Department of Health and Human Services, Environmental Health Program office at (503) 846-8722, must be notified when any mobile food unit change is made pertaining to menu change, route change, change in mobile food unit vehicle used or layout, change in location of base of operations, or change in hours of operation.**