

## MOBILE FOOD PREPARATION PREMISES

### DEFINITION

A mobile food preparation premises is an itinerant (travelling) food facility that can be easily pulled or driven from place to place, and which can function completely independently of any service connections. It is a facility where food is prepared and offered for sale to the public.

#### Note:

A mobile food preparation facility that does not move regularly, or which stays at the same location for more than one week, is considered a stationary food preparation premises. Stationary food preparation premises must be connected to a water supply and have an approved wastewater disposal system. Staff must have access to a washroom that complies with the Food Premises Regulation. If this washroom is located off-site, a written agreement indicating that the washroom can be used by the staff must be provided. This agreement must be verified by the public health inspector.

### REQUIREMENTS

All mobile food preparation premises must comply with these minimum requirements:

#### VEHICLE

- Service doors and windows to the preparation area shall be screened, and when the premises is in motion, tightly closed with solid material to prevent the entrance of dust and fumes into the food preparation area.
- The driver's compartment shall be completely partitioned from the food preparation area. If the partition has a door, it shall be solid and self-closing.
- A non-corrosive, easily washable reservoir of potable water (safe for human consumption and free of harmful micro-organisms) must be provided. The water supply must be adequate for handwashing, food preparation and equipment cleaning. If the water is non-municipal, bacteriological analysis of the water must be completed regularly. The analysis results are to be kept on-site and made available to the public health inspector on request.

- A separate wastewater holding tank of adequate size must be provided and disposed of in an approved and sanitary manner.
- Both the water reservoir and the wastewater holding tanks must have easy-to-read gauges for determining liquid levels.
- A handwashing sink, with hot and cold running water under pressure, must be provided along with liquid soap and paper towels in a dispenser.
- A two-compartment sink, with hot and cold running water under pressure, must be provided for the washing, rinsing and sanitizing of the food contact equipment and utensils.
- All equipment and articles used must be of sound and tight construction, kept in good repair and easily cleaned and sanitized.
- Food contact equipment and utensils must be corrosion-resistant and non-toxic, free from cracks and crevices, and maintained in a clean and sanitary condition.
- Adequate refrigeration/freezing space must be provided for the storage of hazardous foods.
- Each refrigerator and freezer must be provided with an accurate indicating thermometer.
- Shelves and racks must be provided for food storage, and must be at a height of at least 15 cm (6 inches) above the floor.
- Adequate ventilation must be provided over cooking areas. The ventilation system must be maintained so that the premises do not become a health hazard. The exhaust hood construction should be approved by the Fire Department.
- Adequate lighting must be maintained during all hours of operation.
- The floor, walls and ceiling must be made of easy-to-clean material. In the food handling areas, the floor or floor coverings must be tight, smooth and non-absorbent.
- Garbage containers must be provided.
- If a staff washroom is provided, it must comply with the Food Premises Regulation.

**SAFE FOOD HANDLING**

- The food must be prepared and served by persons within the premises.
- All food handlers must wash their hands with clean water and soap before starting work, after each visit to the toilet, after handling garbage, after handling money and as frequently as possible to maintain clean hands.
- All food must be obtained from an inspected commercial source, and must meet food safety standards (e.g. inspected meat and poultry, graded eggs, pasteurized milk, etc.).
- All ice must be made from potable water.
- Food must be stored at least 15 cm (6 inches) above the floor.
- Raw foods must be separated from ready-to-eat foods during storage and handling.
- Hazardous foods must be transported, stored and maintained at required temperatures. Cold foods must be kept refrigerated at 4°C (40°F) or colder, frozen foods kept at -18°C (0°F) or colder, and hot foods must be kept at 60°C (140°F) or hotter. Food probe thermometer(s) must be available and used to check the internal temperature of hot and cold hazardous foods.
- Utensils (e.g. tongs, spatulas, forks, spoons) must be used to handle foods to minimize direct hand contact with cooked or prepared foods.
- Condiments such as mustard, ketchup, sugar, etc. shall be offered in individual packages or dispensed from a container that protects the condiments from contamination (e.g. pump dispenser or squeeze bottle).
- Food must be served with single-service utensils (e.g. plates, forks, spoons, cups). Re-use of single service items is not permitted.
- A two-compartment sink or two sinks must be used for washing, rinsing (first compartment/sink) and sanitizing (second compartment/sink) the utensils. See attachment "MANUAL Dishwashing Method (2 sinks)".
- Test reagents (e.g. chlorine test paper strips) for determining the concentration of the sanitizer must be available.
- Wiping cloths for cleaning and sanitizing food contact surfaces must be provided and stored in a sanitizing solution.
- All food handlers must wear clean outer clothing and hair restraints (e.g. hairnet, baseball cap, scarves) while handling food.
- Smoking is not permitted anywhere that food is stored, prepared or served.

- Toxic chemicals must be stored separately from food. Any chlorine or chemical container must be clearly labeled with its contents.
- All meats must be thoroughly cooked and reheated to the following temperatures for at least 15 seconds:

<b>Hazardous Food Items</b>	<b>Temperature</b>
Poultry, whole .....	82°C (180°F)
Poultry, ground or cut - includes mixed ground meats that contain poultry .....	74°C (165°F)
Food mixtures containing poultry, egg, meat, fish or other hazardous foods (e.g. casserole) .....	74°C (165°F)
Pork and pork products .....	71°C (160°F)
Ground meats not containing poultry ..	71°C (160°F)
Fish .....	70°C (158°F)

**All person(s) involved in preparation and selling of food to the public are strongly encouraged to attend our Food Safety Training Program. For more information, contact the Eastern Ontario Health Unit at 613-933-1375 or 1 800 267-7120. You can also visit [www.EOHU.ca](http://www.EOHU.ca).**