

# Standard Health Guidelines for



# Mobile Food Premises

  
Newfoundland  
Labrador

Health and Community Services

FOOD2002-17  
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## LICENSING

1. No person shall operate a Mobile Preparation Premises unless it conforms to the standard health guidelines contained in this document and has a valid Food Premises Licence.
2. Prior to the issuance of a licence, plans of the Mobile Preparation Premise must be submitted to the Government Service Centre along with:
  - [a] An application form complete with an itinerary of travel locations which is to be updated pending any deviation from original schedule.
  - [b] Confirmation that the vehicle is licensed for the activity under the **Highway Traffic Act**, if applicable.
3. The Food Premises Licence shall be renewed annually for seasonal operations and in accordance with the document *Risk Based Food - Premises Inspections* for year round operations. The licence is not transferable. This licence must be displayed in a prominent location within or upon the Mobile Preparation Premise.
4. At any time, the licence may be revoked where the operator fails to comply with the Food Premises Regulations, these standards or any other recommendations or order as deemed necessary by the Inspector.
5. Mobile Preparation Premises shall be categorized as follows:

### Category I

This category includes Mobile Preparation Premises(MPP) involved in the sale of fresh fish, meat, poultry, eggs, vegetables, fruit, etc.

**Note: Unless piped hot and cold potable water is provided in the MPP, all cleaning, cutting and packaging must be carried out in premises licensed by the appropriate agency.**

In this type of premises, food preparation is minimal (e.g., weighing and packaging). In the case of fish vans/trucks, the operation must be approved by the provincial Department of Fisheries and Aquaculture.

Operations under this category are considered the traditional mobile food stands - vehicles selling fresh fish, poultry and vegetables.

**Operations in this category are to be licensed as Class 1 operations.**

## **Category II**

This category includes Mobile Preparation Premises (MPP) involved in the sale of snacks, donuts, coffee, confections, etc., where products are generally considered ready-to-eat. All products are to be prepared in a licensed food premises and packaged for sale unless facilities are available within the MFSE for food preparation and handwashing.

These MPP are the traditional snack or coffee trucks.

**Operations under this category are to be licensed as a Class 1 operation unless there is food preparation, then it would be a Class 2 operation.**

## **Category III**

These MPP can facilitate some degree of preparation but this is generally limited to ice cream, fountain drinks, milk, coffee, popcorn, cotton candy, etc.

Handwashing facilities and potable hot and cold water are required.

This category includes the traditional ice cream trucks where packaging and serving of the products may be required.

\* Ice cream push carts serving only wrapped or packaged products would be considered a Category 1 operation.

**Operations under this category where products are sold and not prepared are a Class 1 operation. If the products are prepared (i.e., soft serve) they shall be licensed as a Class 2 operation.**

## **Category IV**

This category shall include Mobile Preparation Premises that may meet the criteria of Categories 2 and 3 but do dispense hotdogs, hamburgers, french fries, fish and chips, soup or other such grilled, cooked or deep fried foods, that are cooked within the unit.

Hotdog carts shall be included in Category 4 but shall be limited to the sale of commercially prepared and pre-cooked meat products and veggie burgers to be served on a bun. **With the exception of wieners, the pre-cooked meat product and veggie burgers are to be stored frozen and remain frozen until cooking.**

**Operations under this category shall be licensed as a Class 2 operation.**

## **STANDARDS OF PRACTICE**

### **CONSTRUCTION/EQUIPMENT**

1. The materials of construction consist of a smooth, non-porous material which is easily cleaned and sanitized.
2. The MPP shall be constructed in a manner that all joints are tightly sealed.
3. Refrigeration units sufficient in size shall be provided to maintain food temperatures at or below:

[a]	perishable products	4°C	(40°F)
[b]	ice cream products	-12°C	(10°F)
[c]	all frozen foods	-18°C	(0°F)
[d]	ice milk or ice cream mix	- 8°C	(18°F)

4. Ovens or other cooking equipment shall maintain food temperatures at 60 ° C (140°F) or higher.
5. Where electric refrigeration units and ovens or other cooking equipment is used and it is necessary to maintain hot or cold food temperatures during transportation, such units must have an additional mode of operation consisting of direct current(DC), gas or propane. This does not apply to categories 1, 2, 3 or hotdog carts in Category 4. Ice used for refrigeration in these categories shall be obtained from an approved source and handled and stored in a sanitary manner.
6. Receptacles for waste disposal shall be provided on site.
7. An adequate amount of potable water must be provided.
8. Hotdog carts in Category 4 must be self-contained with respect to storage, cooking and refrigeration. Gas barbeques without a self-contained structure are not acceptable.

### **MAINTENANCE**

1. An approved location shall be provided as a home base for MPP which do not have hot and cold running water on or within the unit. MPP are to return to the home base at the end of each day for cleaning of equipment and maintenance, disposal of wastes and replenishment of products. In case of push carts without running water, replenishment should take place as close as possible to the time the push cart enters or is set up on the street. At least daily return is needed.

If hot and cold running water is provided and suitable arrangements can be made

for food preparation and waste disposal, a home base may not be required but a storage area will be necessary.

2. The home base locations identified in No. 1 above shall contain:
  - [a] A separate room of sufficient size to handle storage and cleaning of all equipment.
  - [b] Smooth easily cleanable floors, walls and ceilings.
  - [c] Adequate lighting.
  - [d] Potable hot and cold water under pressure.
  - [e] A two-compartment kitchen type sink. Each compartment must measure 38 cm x 38 cm x 15 cm (15 in x 15 in x 6 in deep)
  - [f] Access to washroom facilities.
  - [g] If applicable, approved refrigerated facilities for storage of food supplies.
  - [h] An approved area for food preparation.
3. Only single service utensils shall be used in the preparation and service of food. Such utensils shall be protected from dust and contamination during storage.
4. Perishable foods shall be kept covered at all times to protect against dust, flies and vermin.
5. Separate hand washing facilities shall be provided. In Category 1, 2 and hotdog carts in Category 4, hand dip sanitizer and paper towels or moist disposable hand wipes will be accepted.
6. Drinking straws shall be dispensed by means of an approved dispenser or packaged in single service wrapping.
7. Mobile Preparation Premises shall be kept in a clean and sanitary manner and should be used for no other purpose.
8. Condiments shall be made available in single service packages or dispensed from approved containers.
9. Where a home base is required, it must be operated and licensed in accordance with the requirements of Food Premises Regulations.

## **PERSONNEL**

Every operator or employee who works within the commissary or operates a Mobile Preparation Premises shall:

1. Be clean.
2. Wear clean washable or disposable outer garments.
3. Be free from and not a carrier of any disease which may be spread through the medium of food.
4. If necessary, satisfy the Medical Officer of Health as to his or her freedom from diseases referred to in Item 3.
5. Refrain from smoking while on duty.
6. Wear approved hair covering.

## **GENERAL REQUIREMENTS**

1. Convenience food sold from Mobile Preparation Premises shall be packaged in food grade plastic, that is clearly labelled as follows:
  - [a] the name and address of manufacturer
  - [b] the date of manufacture
  - [c] the contents of the packaged food
  - [d] non frozen food must have a best before or expiry date not later than five (5) days after the date of preparation. This five day requirement does not apply to modified atmosphere packaged foods
2. Service and preparation areas shall be totally separated from the vehicle cab.
3. All openings to the outside shall be screened and so fitted to repel or prevent the entrance of dust, flies, insects and vermin; and all such equipment shall be maintained in proper working order
4. With the exception of hotdog carts in Category 4, all Category 3 and 4 MPPs shall have:
  - [a] An approved storage tank capable of providing a constant pressure of water to the fixtures. Only potable water shall be stored on the premises. A tank installed at a higher elevation (flowing under atmospheric pressure) may be satisfactory.

<p style="text-align: center;"><b>Potable Water Tank Capacity</b></p> <table><tr><td>Category 3 MPP:</td><td>45 litre capacity</td><td>- (10 gallons)</td></tr><tr><td>Category 4 MPP:</td><td>135 litre capacity</td><td>- (30 gallons).</td></tr></table>	Category 3 MPP:	45 litre capacity	- (10 gallons)	Category 4 MPP:	135 litre capacity	- (30 gallons).
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- [b] An approved heating unit capable of maintaining a temperature of not less than 50° (122°F) for washing and chemical sanitizing purposes. A tank installed at a higher elevation (flowing under atmospheric pressure) may be satisfactory.
- [c] An approved waste storage tank.  
  
Category 3 capacity at least 23 litres (5 gallons) greater than vehicle tank storage.  
  
Category 4 capacity at least 46 litres (10 gallons) greater than vehicle tank storage.
- [d] An approved two (2) compartment sink or larger shall be provided for washing and sanitizing utensils used in food preparation. The size of each compartment must be a minimum 30 cm x 30 cm x 15 cm (12 in x 12 in x 6 in deep).
- [e] Disposal table and counter wipers only.
- [f] Walls, ceilings and equipment must be protected from grease or food particles by:
  - [i] Placing cooking equipment in suitable locations.
  - [ii] Using an approved powered exhaust canopy, filters and appropriate duct work to carry off cooking odours, gases, fumes and grease-laden air given off by grills, deep fryers and other types of cooking apparatus.
- [g] All foods prepared within the mobile unit or at a Food Premises which holds a license from an appropriate agency.

## **WASHROOM FACILITIES**

Category 3 and 4 MPP shall have ready access to a washroom for staff use within 150 metres (450 feet) washroom for staff use.

Pit privies are acceptable if approved handwashing facilities are provided within the MPP.



## **EXEMPTIONS**

1. Category 1 and 2 MPP and hot dog carts in Category 4 are exempt from those requirements pertaining to:
  - [a] Water and sewage holding systems.
  - [b] The cleaning and sanitizing of equipment and utensils if provisions for cleaning and sanitizing is provided at an approved location.
  - [c] Washroom facilities.
2. Category 1, 2, 3 and hotdog carts in Category 4 are exempt from Sub-Section 4F [ii] under General Requirements regarding powered exhausts.