

General Requirements for Mobile Food Units

DEFINITIONS OF TERMS

- **Mobile Food Unit (MFU):** An enclosed trailer, van, pushcart, recreation vehicle or similar enclosed mobile facility that is transported from site to site for the purpose of dispensing food to the public.
- **Mobile food service establishment:** Any mobile unit in which food or drink is prepared for sale or for service to the public with or without charge.
- **Potentially hazardous food:** A food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean, whipped butter, or whipped margarine, heat-treated plant foods, raw seed sprouts, cut melons, garlic in oil mixtures that are not modified (acidified) or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

GUIDELINES—DESIGN AND CONSTRUCTION

- A MFU Plan Review packet must be submitted along with the appropriate fees to the Brooke County Health Department for approval at least 30 days prior to the beginning of any construction of a new MFU, or major renovation of an existing permitted MFU.
- Submit an accurate drawing of the interior of the proposed MFU which must include the location and description of all food service equipment, cut -sheets for all food service equipment, the finish materials used on the walls, floor, and ceiling, and the proposed menu. **All food service equipment must be NSF approved or equivalent.**
- If your proposed MFU will handle and/or sell open food products, you must have a **permitted commissary** to utilize. A commissary will be used for obtaining potable water, disposal of gray water, cleaning and sanitizing of the unit, and storage of additional equipment, bulk food, dry goods, utensils, and paper products. The commissary may be permitted by any jurisdiction within West Virginia, or the neighboring states: however, the commissary must be within reasonable proximity to the site of the propped MFU operation. A private residence is **not approved** as a commissary.
- **Safe water and adequate wastewater facilities** shall be provided in all mobile units. The system shall be sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and hand washing. Liquid waste generated by the operation of the mobile food unit shall be stored in a permanently installed retention tank that is at least 15 per cent larger than the potable water supply tank.
- A **handwashing sink** with hot and cold running water, hand soap and paper towels must be provided in each MFU.
- Mobile units shall be equipped with a **water heater** that will provide sufficient amounts of hot water to hand lavatories and utensil washing facilities.
- **Utensil washing facilities** consisting of a plumbed three compartment sink with drainboard area is required for all mobile units. The preparation of non-potentially hazardous food meeting the definition of limited-menu foods will be exempted from this requirement as long as a plumbed in hand sink equipped with hot and cold running water is provided and dispensing utensils are limited to one or two utensils such as a tongs, fork, spoon or scoop.
- **Mechanical ventilation** consisting of a metal hood with removable metal grease collecting filters shall be provided over all cooking equipment if the unit contains a fryer, grill, charbroiler, stove, etc pricing smoke, steam or grease vapors.

- **Mobile units shall be completely enclosed.** Protective screens or moveable windows shall be provided for customer service windows and opening. Floor, walls, and ceiling in the MFU must be covered with materials that are non absorbent, smooth and easily cleanable.
- **The lighting** in the MFU shall be shielded to protect against broken glass contaminating the food or food contact surfaces.
- **Food preparation and storage equipment** must be in good repair and easily cleanable.

GUIDELINES– HANDLING AND OPERATIONS

- Menu items for a MFU shall be reviewed on an individual basis depending upon the facilities provided on-board the MFU.
- All foods must be prepared in the MFU or at your permitted commissary and be secured from an approved source. This includes all meat, milk, eggs, ice, or foods dispensed from the mobile unit. **No foods may be prepared in a private home and dispensed from the mobile unit.**
- Potentially hazardous foods must be stored cold below 41° F or held hot above 135° F. All foods shall be initially cooked to the following temperatures:
 - Hamburger (ground meats) 155°
 - Fish and Seafood 145°
 - Pork and pork products 155°
 - Poultry 165°
- Meats and other potentially hazardous foods must be thawed under refrigeration or under potable running water of 70° F or below, or as a part of the cooking process.
- Adequate refrigeration must be provided to maintain product temperatures. A thermometer must be provided in each refrigeration unit.
- A metal-stem thermometer must be available in each mobile food service establishment. This thermometer must be used to check the internal temperature of potentially hazardous foods. The thermometer must have a temperature range from 0°-220° Fahrenheit.
- All mobile food service employees shall wear nets, caps, hats, or other effective hair covering to restrain their hair. Employees must practice good personal hygiene. All employees must wash their hands thoroughly before beginning work and frequently throughout their work shift.
- All food preparation areas and food contact surfaces of equipment shall be cleaned and sanitized on a regular basis using a sanitizing solution of 1tsp. Of household bleach to 1 gal. of water. Wet wiping cloths must be stored in a sanitizing solution when not in use.
- Only single service articles shall be provided to the consumer. Single service items must be dispensed from the original container or from an approved dispensing device. Single service items must be protected from contamination during storage.
- All utensils used for the dispensing of potentially hazardous food must be stored, cleaned and dried, in the product or in a running water dipper-well after each use. Utensils stored in the product shall be cleaned and sanitized every two (2) hours, or whenever there is an interruption of operation or slack time.