



Mobile and Temporary Unit Requirements

1. A 3-vat sink and separate hand washing sink. The 3-vat sink should be large enough to immerse the largest utensil. A hand washing sink must be conveniently located near food preparation area. (mobile unit) *Three vat sink may be located in required commissary.
2. A temporary hand washing station consisting of a container of warm water. Water is dispensed through a spigot. A dump bucket is placed below the spigot. Soap and paper towels are positioned at the hand sink. The idea is to let warm water gravity feed over hands for hand washing purposes. (temporary unit).
3. Three dish tubs positioned for dishwashing purposes. (temporary unit).
4. Test strips provided for testing sanitizing solutions. (mobile and temporary units).
5. Waste water must be held in an approved holding tank or directly routed to the sanitary sewer. Storm sewer waste flows directly out into open drainage areas and is not further treated, so waste water supply under pressure is required. (mobile)
6. A hot and cold water supply under pressure is required. (mobile)
7. All windows that are open must be screened or have properly designed and installed air curtains. (mobile or temporary event where there will be animals on display).
8. Fly control measures must be in place or available if conditions warrant their use. (mobile and temporary units)
9. Potentially hazardous foods must be held at 41 degrees F or below, or at 135 degrees F and above.
10. Inside lights are required to be shielded and provide sufficient lighting at all work surfaces.
11. Food preparation and serving area must be provided with overhead protection. Floor must be constructed of a durable surface and properly graded to keep water from pooling. All paper goods and food products must be stored off the floor.
12. All drink ice is required to be self-draining. Drink ice must be stored in an easily cleanable container with a lid and ice scoop, or kept in the original bag. Beverage tubing and cold plate beverage cooling devices may not be installed in contact with drink ice. This section does not apply to cold plates that are constructed integrally with an ice storage bin.
13. Single service cups shall be dispensed from a dispenser or left in the plastic sleeve and opened from the bottom.
14. Condiments cannot be left outside the fly protection of the food establishment unless in individual packets
15. At least one metal stem food thermometer must be available for checking the internal temperature of potentially hazardous foods. The thermometer should be scaled from 0-220 degrees F.

Must also follow all required food handling procedures and personal hygiene requirements learned through "Safe Serve".