

APPENDIX A
REQUIREMENTS by menu and type of Mobile Unit.

The key to the numbers is on the next page.

FOOD ITEM	PUSHCART	SELF-PROPELLED VEHICLE
Pre-packaged TCS* (For only pre-packaged ice cream, no permit is required)	1 or 2 6 9	1 or 2 6 9
Dispensing raw shrimp or raw fish (not pre-wrapped)	Not allowed on a pushcart	1 or 2 3 6 7 10
Unpackaged "Category 2" items	1 or 2 3 4 or 5 or 7 6 (for TCS) 9	1 or 2 3 4 or 5 or 7 6 (for TCS) 9
Heating or hot holding a pre-cooked TCS* food (unpackaged), or heating non-TCS*	1 or 2 3 4 or 5 or 7 6 (for TCS) 9 TCS must meet definition of Priority Category 2 Food	1 or 2 3 4 or 5 or 7 6 (for TCS) 8 9
Cooking raw TCS*	Not allowed on a pushcart	1 or 2 3 4 6 8 9

*TCS = Time/Temperature Control for Safety

THESE ARE GENERAL REQUIREMENTS BASED ON BROAD MENU CATEGORIES. A SPECIFIC MENU AND OPERATION MAY REQUIRE ADDITIONAL FACILITIES.

Key to chart on previous page

- 1- Operate from a commissary meeting all requirements of 420-3-22-.09. The commissary must have, at a minimum, facilities to store food at the required temperatures, a toilet facility and, *except when all food is prepackaged*, fill potable water tanks, empty wastewater tanks, provide a handwashing sink, provide an appropriate warewashing sink and all required items of the Food Sanitation Rules. If food preparation activities on the mobile unit generate grease or grease-laden vapors, the commissary must have a grease trap in accordance with local requirements.
- 2- Operate from a permitted food service establishment (which may be a separately - owned business under the restrictions of 420-3-22-.09) with facilities to store food at the required temperatures, a toilet facility and, *except when all food is prepackaged*, fill potable water tanks, empty wastewater tanks, provide a handwashing sink, provide an appropriate warewashing sink and all required items of the Food Sanitation Rules. If food preparation activities on the mobile unit generate grease or grease-laden vapors, the commissary must have a grease trap in accordance with local requirements.
- 3- Handwashing facility on-board the mobile unit; potable (drinking) water tank securely affixed on-board; wastewater holding tank securely affixed on-board, 15 percent larger than the potable water tank; warm water (100°F) provided at all times in adequate amounts.
- 4- Three-compartment sink on-board with chemical test papers provided and used.
- 5- Two-compartment sink on-board with chemical test papers provided and used.
- 6- Refrigeration/cold holding facilities on-board and/or facilities for hot holding food on-board, thermometers provided and used.
- 7- Four sets of food handling utensils, properly sanitized and prewrapped, on-board.
(CHECK WITH THE LOCAL COUNTY HEALTH DEPARTMENT WHERE OPERATION IS PROPOSED TO VERIFY IF THIS OPTION IS ALLOWED).
- 8- Cooking facilities on-board, to include thermometers, water under pumped pressure to all sinks, sufficient ventilation to remove vapors and smoke from the cooking area, screens or effective forced air barriers, self closing doors, shielded lights, and smooth, non-absorbent, easily cleanable floors, walls, and ceilings.
- 9- Transport entire mobile unit to commissary daily.
- 10 - (For vehicles used for dispensing only raw fish or shrimp) Maintain product in direct contact with ice with meltwater contained until delivery is completed. Meltwater shall be disposed in a sanitary manner at the commissary or in accordance with law. Insulated containers and all necessary articles used for dispensing must be in an enclosed part of the vehicle, such as in a covered bed of a pick-up or inside a van. The commissary must have the capability to wash, rinse, and sanitize all food contact surfaces, and for cleaning the vehicle.