



USDA FOODS

Typical raw meats that are used by mobile food vending units include steak meat, ground beef, and chicken.

Typical processed meats used by mobile food vending units that require cooking prior to service include hot dogs, sausage, meatballs, and gyro meat.

Typical ready-to-eat foods used by mobile food vending units include cold items such as chicken salad, ham salad, and luncheon deli meats.

Typical hot prepared foods containing meat products include combination dishes that are often held in a hot food holding unit prior to customer service. When these types of products are purchased for use, they must come from a USDA regulated establishment.

REFRIGERATION AND STORAGE

Refrigerated foods must be stored at 41°F or below and frozen foods must be stored at 0°F or below. Stored food products need to be dated to ensure rotation, which will control spoilage and help to maintain the quality of your foods.

Raw meat and poultry must be stored below ready-to-eat foods. A well organized refrigerator will be in the following order:



Refrigerated foods may be reused if they are kept at or below 41°F during all times of the mobile food vending unit operation, transportation, and storage at the commissary or support service facility. Hot foods may not be stored for reuse the next day.



FOOD PREPARATION

Vended foods are generally limited to assembly, such as a salad or sandwich, or cooking for immediate service, such as a steak sandwich. Some foods, such as luncheon deli meats, are prepared in advance at the commissary and transferred to the vending unit for use that day.

Care must always be taken to ensure that food temperature is maintained throughout the preparation and service time. Frequent hand washing is critical prior to food handling to provide sanitary and hygienic food service. Foods must be handled carefully to avoid cross contamination.



HAND WASHING

The hand sink must be supplied with soap and disposable hand towels. To wash your hands:

1. Wet hands with soap and warm water
2. Vigorously rub all hand surfaces for at least 20 seconds.
3. Rinse under warm running water
4. Dry hands with a disposable towel
5. Turn off water with the towel. Throw towel in waste container.

It is important to wash your hands while on the mobile food vending unit, but also while preparing foods at the commissary or support facility. Wash your hands before you begin working and after:

- Using the toilet
- Handling raw foods
- Taking a break, eating, or drinking
- As often as necessary to remove soil and contamination.





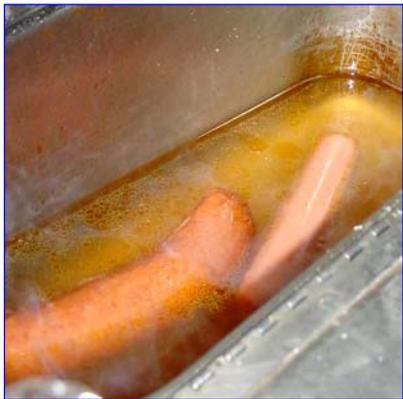
HOT HOLDING

Hot foods must be held at or above 140°F when the mobile vending unit is in operation. Thermometers must be provided to check the food temperatures. Hot food being held for service can be:

- Food cooked on the vending unit.
- Food cooked at the commissary or support facility, when it has been approved by the Department.
- Food purchased from an approved supplier. Hot foods containing USDA regulated products must come from an approved establishment. Check food temperature upon receipt to ensure it is at 140°F or above.

Hot foods may not be reused the next day.

Examples of prepared hot foods include meatballs, sausage, gyro meat, pork fried rice, chili, and chicken noodle soup.



COOKING

Meat and poultry need to be cooked to certain temperatures to kill harmful bacteria. To ensure that the cooking procedure you follow achieves safe temperatures, use a thermometer regularly to check the cooking temperatures. Final cooking temperatures for meat and poultry are:

Poultry and Reheated Items	165°F	for 15 seconds
Eggs and Precooked Meats	145°F	for 15 seconds
Ground Meat and Pork	155°F	for 15 seconds

Vended foods are sold for immediate consumption by the customer, however many individuals will buy food for eating at a later time. Every care must be taken to ensure the best quality and safest product is provided at the point of sale.





CLEANING

The mobile food vending unit must be kept clean. Use the commissary to clean the unit daily. Utensils that have been used during the day need to be cleaned and sanitized at the commissary using a three-compartment sink. A drying rack is also required to air dry the clean utensils.



A three-compartment sink is used to wash, rinse and sanitize the utensils. Follow the proper steps to manually clean utensils and equipment:



COMMISSARY

A mobile food vendor must have a commissary. The commissary must provide:

- Water supply
- Food storage
- Food preparation as approved by the Department
- Solid and liquid waste disposal
- Utensil cleaning facilities
- Vending unit cleaning facilities
- Vending unit storage



Sanitizing chemicals must be used according to label instructions.