

MOBILE VENDOR INFORMATION

1. All vended food must be obtained from a source approved by the Health Department. This includes the commissary/kitchen where foods are prepared.
2. The source (name and address) must be on all individual packages.
3. Potentially hazardous food must be maintained at a temperature not higher than 40-degrees F. or not lower than 140-degrees F. Frozen foods must be maintained below 0-degrees F. or below.
4. Thermometers must be supplied for all cold and warm holding units and areas.
5. All foods and beverages excluding coffee and tea must be individually packaged at the commissary supplying the food.
6. Proper transportation from the commissary to the mobile unit must be provided.
7. Only single-service disposable utensils (individually wrapped) and containers shall be used for the serving of food or drinks.
8. An adequate garbage and rubbish container, maintained in such a manner as to be sanitary and nuisance free.
9. All areas on the truck used to store, serve, display or hold foods, paper goods, etc., must be clean and in good repair at all times.

Company or owner's name and current vehicle license must be on each truck.