

# Actsafes Safety Bulletin #32

## FOOD HANDLING



### MOBILE FOOD PREMISES

i. Purpose

To describe minimum requirements for the construction and operation of mobile food premises based on the BC Food Premises Regulation 210/99.

ii. Statement

To uphold regulatory requirements and allow operators to prepare foods in a non traditional food premises setting.

iii. Scope

Applies to the food program.

iv. Principles

Efficient, uniform, consistent and transparent administration of regulatory requirements.

v. Procedures

#### Construction

- The food preparation and storage areas shall be sized to meet operational requirements.
- The portion of the vehicle where food is stored and prepared shall be constructed of durable materials and be designed with smooth, non absorbent surfaces for easy cleaning.
- Food contact surfaces shall be smooth, non absorbent and easily cleanable. (e.g. stainless steel or rigid plastic).
- Driver and passenger areas of the vehicle shall be physically separated from the food preparation and storage areas.
- Adequate natural or mechanical ventilation equipment shall be provided to prevent the accumulation of steam, condensation, vapors, odors, smoke and fumes. If grease laden vapors will be produced commercial fire suppression equipment will be required in accordance with the BC Fire Code.

#### Plumbing Fixtures (See Table 1 last page)

- Plumbing facilities shall be constructed and installed in compliance with the BC Plumbing Code.
- A waste water tank large enough to accommodate 125% of the volume of the potable water supply shall be provided.
- Hot and cold water under pressure shall be supplied at all times the mobile food premises operate. Hot water shall be at a minimum of 43 degrees Celsius.
- The potable water tank must be constructed of food grade materials.
- The potable water tank must be flushed and sanitized by an approved process prior to use, after repairs, maintenance, modifications and/or not being in service for a long period of time.

#### Food Storage, handling and service

- Hot holding equipment shall be provided to hold potentially hazardous foods at a minimum of 60 degrees Celsius during hot holding.
- Mechanical refrigeration for all potentially hazardous foods shall be provided. Refrigeration units must maintain potentially hazardous foods at 4 degrees Celsius or colder.



- Thermometers shall be provided to measure the internal food temperatures.
- Single service containers and utensils shall be provided to serve food and drink to the public. Single service containers shall not be reused.

#### **Food Suppliers**

- All foods, including water and ice, shall be obtained from an approved supplier. Home preparation of foods is not permitted.

#### **Sanitation requirements**

- Adequate means to protect food from potential contamination.
- Designated hand sinks supplied with liquid soap and single use towels in dispensers.
- An approved sanitizer for sanitizing food contact surfaces.
- A covered garbage container.
- Municipal, Provincial, Federal approvals where necessary.
- A written document shall be submitted for approval to the local health office outlining how the vehicle is stored when it is not in operation and details of waste water disposal arrangements.

#### **Permit Application**

The following must be submitted for approval to the local health office for the area where the base of operation of the mobile food premises is located:

- A completed food service permit application form including a floor plan of the vehicle.
- Food safety and sanitation plans.
- Appropriate Health Permit to Operate fee.
- A copy of FoodSafe Level I or equivalent training certificate.
- A confirmation letter for approval to use the base of operation.

**Note:** Exemption - Mobile food premises which dispense only unpackaged and/or prepackaged foods that are not potentially hazardous foods do not require a Health Act Permit to Operate.

#### **Base of Operation**

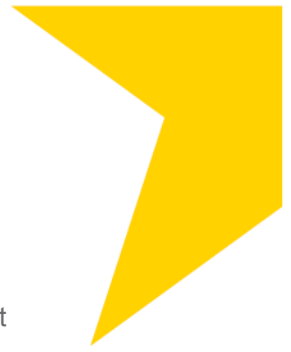
- Approval of the location must be obtained from appropriate municipal government departments (i.e. zoning, business licensing, and health).
- No food processing is permitted at the base of operation unless approval has been granted by the local Zoning/Business Licensing and Health Authorities and a Permit to Operate has been issued for that location.
- Shall be entirely separate from any living quarters or other activities or conditions incompatible with food handling operations.
- Floors, walls, ceilings shall be constructed of durable materials and designed with smooth, non-absorbent surfaces for easy cleaning.
- A two compartment sink, large enough to fully immerse the largest piece of equipment requiring washing and sanitizing, supplied with hot and cold running water under pressure shall be provided.
- Provide mechanical refrigeration for storage of potentially hazardous foods.

#### **vi. Exceptions**

None

#### **vii. Tools and Forms**

- Food Service Permit Application Form
- Table 1: Types of Mobile Food Premises



viii. Related Guidelines

ix. Definitions

**Mobile Food Preparation Vehicle:** A self contained, fully enclosed mobile unit from which food is served or provided to the public with or without charge. The vehicle is used in conjunction with a commissary or base of operation.

**Base of Operation:** An approved location where the mobile food preparation vehicle originates, and is returned for cleaning, storing and stocking.

**Potentially Hazardous Food:** Any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish (edible mollusca and crustacean), or any other ingredients, in a form capable of supporting the growth of infectious and/or toxigenic microorganisms. This does not include foods which have a pH level of 4.6 or below and foods which have a water activity of 0.85 or less.

x. References

- BC Food Premises Regulation 210/99
- Food Retail and Food Services Code
- Fraser Health Mobile Food Preparation Guideline

**Table 1: Types of Mobile Food Premises and equipment requirements**

	# of Sinks	Potable Water Quantity*	Refrigeration equipment	Hot Holding equipment	Permit required
<b>Type 1</b> Unpackaged and/or prepackaged foods that are not potentially hazardous	2 compartment sink if dispensing unpackaged foods	If sinks required, minimum 36 litres	No	No	No (but food handling details must be reviewed and approved by the Health Authority)
<b>Type 2</b> Specialty coffees and/or prepackaged potentially hazardous foods	2 compartment sink	Minimum 36 liters	Yes	Yes, if potentially hazardous foods require hot holding	Yes
<b>Type 3</b> Preparation of potentially hazardous foods	2 compartment sink plus one designated hand sink	Minimum 113.5 liters	yes	Yes, if potentially hazardous foods require hot holding	Yes
* waste water storage must be at least 125% of total water supply capacity					