

GUIDELINES FOR MOBILE FOOD PREPARATION VEHICLES

PURPOSE

To provide guidelines to assist operators of **mobile** food preparation vehicles to plan a unit that meets with the approval of the Health Authority prior to operation. The size and type of facility required may depend on the extent of preparation and type of foods being handled. Operations which sell only non-hazardous pre-packaged confections or drinks in sealed containers or draught drinks in single service containers, are excluded. The mobile food preparation vehicle must comply with the **BC Food Premises Regulation**.

FOOD

- All food must be from approved sources and the food must be maintained in a safe and wholesome condition at all times.
- Pre-packaged potentially hazardous foods must be labeled with the name and address of the approved manufacturer and the preparation date.
- All potentially hazardous foods must be maintained at a temperature at or less than **4°C/40°F** or at or greater than **60°C/140°F**. Mechanical refrigeration and hot holding units of adequate size for the storage of potentially hazardous foods shall be provided.
- Food shall be physically protected from contamination at all times during transportation, storage, preparation, display and service.
- All self-serve condiments or toppings must be in approved dispensers or be single service packages.
- All foods must be cooked to a minimum temperature as established in the written Food Safety Plan.
- Potentially hazardous food temperatures must be monitored with an accurate probe thermometer and written records maintained.

UTENSILS

- Only single service (disposable) eating utensils are approved.

WATER

- Hot (**minimum of 44°C/110°F**) and cold water must be supplied on a continuous flow basis. Water under pressure, including gravity flow, is required. Hand pumps are not acceptable for this purpose.
- Self-contained approved water supply is required. The potable water tanks must be sufficiently sized (**minimum of 130 litres**) to ensure an adequate supply of water for handwashing, cleaning of equipment, and similar operations. Water must be delivered through potable water hoses only. Connection to an approved water supply may be acceptable (backflow prevention may be required).
- A separate handsink equipped with hot and cold running water, soap in a dispenser, and single-use paper towels must be supplied.
- An approved three-compartment sink for washing, rinsing and sanitizing utensils is required.

REFRIGERATION

Adequate mechanical refrigeration (electrical, propane, etc.), capable of maintaining potentially hazardous foods at temperatures at or below **4°C/40°F** at all times is required. Thermometers must be provided in all refrigeration units.

VENTILATION

All cooking equipment must be adequately ventilated to prevent the accumulation of smoke, condensation and odours. For deep-frying, a commercial exhaust system is needed.

WASTE DISPOSAL

The wastewater holding tanks should be sized to accommodate at least 125% of the volume of the potable water supply and should be incorporated into the design of the vehicle. An approved site for the disposal of wastewater shall be specified. Satisfactory arrangements for the disposal of, or storage and final disposal of all wastewater into a municipal sewer, or an approved sewerage disposal system must be provided.

The outside area shall be kept in a clean and sanitary condition, and satisfactory provision for garbage storage and disposal shall be made.

GENERAL

Plans, specifications and an application form must be submitted and approved by the Environmental Health Officer **PRIOR TO CONSTRUCTION**. All surfaces must be tight, smooth, non-absorbent, and easily cleanable. Any food storage must be in approved premises.

PERMIT

A final inspection and “Permit to Operate” must be obtained from the Environmental Health Officer prior to opening. The permit/decals must be displayed in a prominent place on the unit, visible to the public. There is a fee for the “Permit to Operate”.

FOODSAFE

Every operator must have a valid FOODSAFE certificate, and when absent, at least one other employee must be FOODSAFE trained and certified.

FOOD SAFETY PLAN

A written Food Safety Plan and Sanitation Plan is required prior to operation.

Vancouver Island Health Authority approval does not indicate compliance with other regulations or authorities (e.g. Licensing, Fire or Building Inspection).