



## Allegheny County Health Department Food Safety Program

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### MOBILE FOOD FACILITY OPERATING REQUIREMENTS

All mobile food facilities (MFF) are required to have a permitted commissary that serves as their base of operations; and to report to the commissary for food, potable water, waste disposal, ware washing, cleaning, and servicing of the mobile food unit. For more information, see Allegheny County Article III, [alleghenycounty.us/FoodSafetyArticle3](http://alleghenycounty.us/FoodSafetyArticle3).

#### Water:

**All sinks must be supplied with hot and cold water at all times the mobile food facility (MFF) is operating. MFFs lacking a safe supply of water may be subject to closure.**

- All water used on an MFF must be potable (fit for human consumption).
- The water must come from the municipal supply or approved private well associated with the permitted commissary.
- Hoses used to fill the mobile unit's water tank must be food grade.
- The water supply tank, pump, and hoses shall be flushed and sanitized before use after construction, repairs, and periods of nonuse.



Filling a water supply tank with a food grade hose.

#### Wastewater:

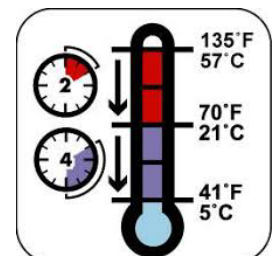
**All wastewater must be disposed of in a sanitary sewer at the facility's commissary or other approved location. It is illegal to dump wastewater on the ground or in a storm sewer.**

#### Handwashing:

**Food employees must wash their hands as often as necessary to keep them clean.** More details are available at [alleghenycounty.us/HandWashing](http://alleghenycounty.us/HandWashing).

#### Food Preparation:

- Adequate space for food preparation, hot food storage, and cold food storage must be provided on the mobile unit.
- If food is prepared in advance, then it needs to be cooled rapidly and documented on a cooling chart. See [alleghenycounty.us/Food-Safety-Library](http://alleghenycounty.us/Food-Safety-Library) for more details.
- All food items provided for customer self-service must be protected from contamination.
- Utensils must be washed, rinsed, sanitized, and air-dried every four hours or additional clean utensils must be made available.



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Cool food quickly using approved methods.

#### Food Transport

**All food transport vehicles must be maintained clean. Food must be protected at all times during transport.**

- Hot food must be transported at or above 135°F. Cold food must be transported at or below 41°F.
- Pre-heat or pre-cool insulated containers to ensure that food remains at a safe temperature.

#### Safe Storage Practices:

- Chemicals must be stored separate from and below food and food-related supplies including to-go containers, utensils, and other food contact surfaces.
- All food and food supplies must be stored clean, dry, and at least 6 inches off the floor.
- Shelving must be durable, non-absorbent, and easily cleaned. Cardboard and foil are not appropriate shelf liners.

#### Garbage Disposal:

Provide a container for customers' waste. Clean the ground surrounding the MFF of any trash as needed and at the end of the day. Return all trash to the commissary and dispose of it properly through an approved waste hauler.