

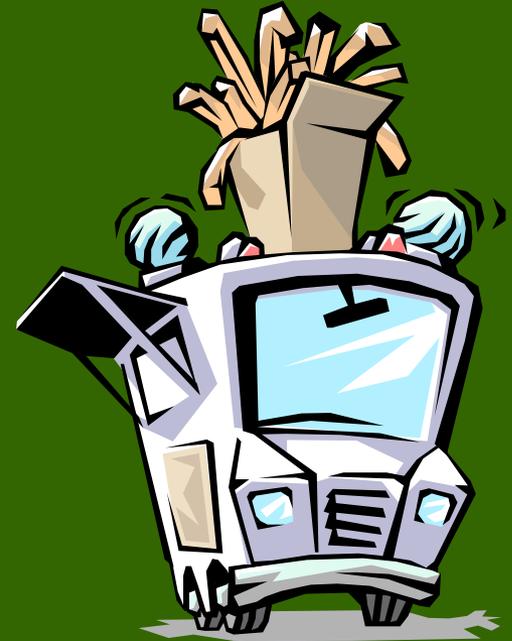
MOBILE FOOD FACILITIES

PROCEDURES AND OPERATIONS MANUAL

IDENTIFICATION

◆ **MOBILE FOOD PREPARATION UNITS**

- ◆ **UNLIMITED MENU**
- ◆ **FULL SERVICE**
- ◆ **“FAIR WAGON” OR MFPU**
- ◆ **SPECIAL EVENTS ONLY**
- ◆ **H.C.D. INSIGNIA**



IDENTIFICATION

◆ RETAIL FOOD VEHICLES

- ◆ 100% PRE-PACKAGED FOODS
- ◆ WHOLE, UNCUT PRODUCE
- ◆ SWAP MEET OPERATIONS
- ◆ PRODUCE TRUCKS, ICE CREAM TRUCKS



IDENTIFICATION

◆ UNPACKAGED MOBILE FOOD FACILITIES

- ◆ NO COOKING
- ◆ LIMITED MENU
- ◆ OPERATIONAL LIMITS
- ◆ ENFORCEMENT



UNPACKAGED MFF'S

◆ **FULL FOOD ENCLOSURE**

◆ **WATER SYSTEMS**

◆ **SUPPLEMENTAL EQUIPMENT**

◆ **TABLE**

◆ **BACK-STOCK**



UNPACKAGED MFF'S

✦ OCCUPIED MOBILE FOOD FACILITIES

- ✦ SAME MENU/ OPERATION AS UNPACKAGED
- ✦ A.D.A. REQUIREMENTS (74" X 30")
- ✦ H.C.D. INSIGNIA



UNPACKAGED MFF'S

◆ INSPECTION FREQUENCY

- ◆ SEMI-ANNUAL
- ◆ EVENTS

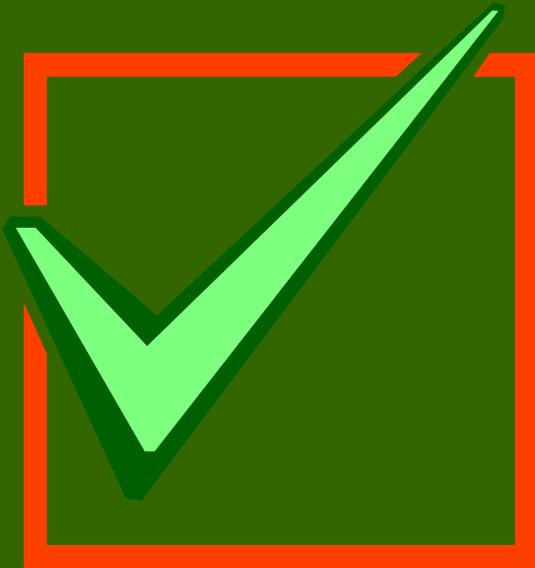
◆ YOUR ORDERS

- ◆ FOLLOW-UP



UNPACKAGED MFF'S

◆ THINGS TO REMEMBER



- ◆ COLLECTING FEES
- ◆ DECALING
- ◆ COMMISSARY REQUIREMENTS
- ◆ PRE-PACKAGED, POTENTIALLY HAZARDOUS

UNPACKAGED MFF'S

◆ TRENDS

- ◆ MORE OCCUPIED UNITS
- ◆ NEW RISK CATEGORIES
- ◆ PACKAGED OR UNPACKAGED?
- ◆ ENFORCEMENT

UNPACKAGED MFF'S

◆ WHAT DO I LOOK FOR?

- ◆ FOOD TEMPERATURES
- ◆ FOOD PREPARATION METHODS
- ◆ HOT/ COLD WATER
- ◆ LIQUID WASTE
- ◆ CLEANLINESS
- ◆ I.D.
- ◆ REPAIRS