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, URCUT 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
- Decalining
- 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