

Mobile Food Premises

1. Purpose

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

2. Statement

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

3. Scope

Applies to the food program.

4. Principles

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

5. Procedures

Application

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

- A scale drawing of the vehicle along with the proposed menu and the food safety plan. It is recommended that the applicant purchase the vehicle only after the approval of the vehicle design has occurred.
- A completed food service permit application including annual fee payment.
- A copy of FoodSafe Level I or equivalent training certificate.
- Approval by the Health Officer for the base of operation. The applicant shall also seek approval of this premises from the local municipal government. The municipality may require that the applicant apply for a business licence.

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Design and Construction

- Driver and passenger areas of the vehicle shall be physically separated from the food preparation and storage areas.
- All equipment shall be built in to the mobile unit and designed in a manner to minimize the risks of food handling. The customer service area shall be clearly defined.
- The food preparation and storage areas shall be sufficient in size to meet operational requirements.
- Food contact surfaces shall be smooth, non absorbent and easily cleanable. (e.g. stainless steel or rigid plastic).
- The food service and preparation area shall be protected overhead and from bystanders. (e.g. canopy, sneeze guard).
- Enclosed units shall have adequate natural or mechanical ventilation to prevent the accumulation of steam, condensation, vapours, odours, smoke and fumes.
- Hot and cold water under pressure shall be supplied at all times during operation. Hot water shall be at a minimum of 45 degrees Celsius.
- The potable water tank, filling hoses and connections must be constructed of food grade materials and designed for easy filling, cleaning and sanitizing. See Table 1 for tank capacity.
- Sinks shall be provided for hand washing and utensil washing. The sinks shall be located level with and adjacent to the food preparation area and designed for the intended purpose. See Table I for number of sinks required.
- A waste water tank large enough to accommodate 125% of the volume of the potable water supply shall be provided and designed for easy dumping, cleaning and sanitizing.
- Hot holding equipment shall maintain potentially hazardous foods (PHF – see definition) at a minimum of 60 degrees Celsius.
- Refrigeration shall be provided for all potentially hazardous foods. Refrigeration units must maintain PHFs at 4 degrees Celsius or below and be provided with a thermometer. Secondary refrigeration units shall be provided for frequently used PHFs, e.g. cooler wells for toppings.
- All systems shall be constructed in accordance with applicable codes; plumbing to BC Plumbing Code, electrical to BC Electrical Code and compressed gas appliances to BC Safety Standards Act. Commercial vehicles and trailers licensed under the Motor Vehicle Act shall have a Vehicle Identification Number. Contact ICBC Vehicle Registration Support, 604-661-6638, for more information or website <http://www.icbc.com/registration-licensing/VIN>.

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NOTE: Health approval does not imply compliance with other by-laws, regulations or codes. It is the applicants responsibility to obtain all necessary approvals.

Table I : Types of Mobile Food Premises

	Examples of Menu Items	Minimum Number of Sinks Required	Minimum Potable Water Tank Capacity	Permit to Operate Required	Food Handler must possess Food Safe
Type I Non-potentially hazardous foods or pre-packaged PHFs	pretzels, kettlecorn, ice cream novelties, pre-packaged sandwiches	2 compartment sink only if dispensing unpackaged non-PHF's	36 litres 8 imp. gallons 9.5 US gallons	No	No
Type II Pre-cooked PHFs using one preparation method, beverage carts	Hot dogs, hamburgers, samosas, burritos	2 compartment sink	36 litres	Yes	Yes
Type III Preparation of Potentially Hazardous Foods	Preparation and assembly of raw and fresh ingredients possible.	2 compartment utensil sink plus one hand wash sink	113.5 litres 25 imp. gallons 30 US gallons	Yes	Yes

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Operational Requirements

- For mobile food premises requiring a Permit to Operate, a food handler possessing Food Safe certification or its equivalent must be present at all times that the mobile is in operation.
- All foods must originate from approved suppliers. All receipts/invoices shall be retained. Home preparation of foods is not permitted. All food must meet the 2% and 5% trans fat restrictions (see www.restricttransfat.ca).
- All mobile units must have on board a copy of the Food Safety Plan and the Sanitation Plan. The Permit to Operate shall be posted conspicuously.
- All foods must be stored within storage units on the mobile vehicle.
- Thermometers shall be provided to measure internal food temperatures.
- Menu items shall be served using single service, disposable dishware.
- Hand wash sinks shall be supplied with liquid soap and single use towels in dispensers.
- An approved sanitizer shall be supplied for sanitizing food contact surfaces.
- A covered garbage container shall be provided.
- 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 week. Details shall be provided in the sanitation plan.
- An air gap must be maintained during the filling/re-filling of the potable water tank or an approved cross-connection control device shall be installed on the potable water supply hose bib.
- The waste water tank must be emptied to a sanitary sewer and regularly flushed and sanitized. Details shall be provided in the sanitation plan.

Base of Operation

The base of operation, or commissary, is an approved food premises where the mobile food vehicle is stored, cleaned, maintained and supplied before and after daily use.

- It shall be entirely separate from any living quarters or other activities or conditions incompatible with food handling operations.

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- 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.
- Mechanical refrigeration shall be provided for storage of potentially hazardous foods. A thermometer shall be provided to monitor temperature.

Note: Food processing is not permitted at the base of operation unless approval has been sought from the Municipal Zoning/Business Licensing and Health Authorities.

6. Tools and Forms

- Food Service Permit Application Form

7. Definitions

Potentially Hazardous Food (PHF): 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.

8. References

BC Food Premises Regulation 210/99

Public Health Impediments Regulation

Food Retail and Food Services Code

Issued by:



Name: Richard Taki

Title: Regional Director, Health Protection

Date: January 28, 2011

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