



# **Yuma County Public Health Services District**

## **Environmental Health Division**

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### **GENERAL INFORMATION**

1. The purpose for these guidelines is to standardize requirements for mobile food units that operate throughout Yuma County.
2. A mobile food unit means a vehicle mounted food service establishment designed to be readily moveable. This term includes self-propelled kitchens, trailer-mounted kitchens and/or any vehicle mounted food service facility where food is composed, compounded, processed or prepared and/or from which food in any form is sold or given away.
3. Based on the amount of food processing done in the facility, some of the regulations may not apply.
4. Mobile food unit operators are responsible for complying with all pertinent environmental regulations. In addition, compliance with the Zoning Code and all other county and local ordinances is required. Owners/Operators are responsible for knowing the applicable regulations.
5. The Yuma County health code does not contain a “grandfather” clause. All mobile food units must comply with current food code regulations.

### **INSPECTION OF MOBILE FOOD UNITS**

1. An initial inspection by the Yuma County Health Department authorities is required before an operating permit is issued. In addition, operation and maintenance inspections are conducted throughout the year to ensure compliance with all food code requirements.
2. During the initial inspection the unit must be fully operational. All water tanks must be full, refrigerators, grills, griddles, steam tables, exhaust hoods, and all electrical or gas equipment should be as if the unit was conducting business. If electricity is needed to power any of the unit’s equipment a generator must be provided. The environmental health division does not provide electricity or water.
3. Concluding the inspection, a permit will be issued. No permit is transferable from person to person, vehicle to vehicle, place to place, or from the type of operation specified in the application to

another type of operation.

4. Inspections are conducted Monday thru Friday from 8:00 AM thru 11:00 AM and 1:00 PM thru 4:00 PM

### **RENEWAL OF MOBILE FOOD UNIT PERMIT**

1. The person responsible for the operation of the unit is legally obligated for maintaining a valid permit from Environmental Health Division of the Yuma County Health Department.
2. Before the permit expires the responsible individual needs to bring the mobile food unit to the Environmental Health Division. The requirements mentioned in “Inspection of Mobile Food Units” apply to the yearly renewal inspection.
3. The following documentation is required when renewing your permit:
  - A. Completed application.
  - B. Applicable fees.
  - C. A current vending route.
  - D. Food Service Worker Certificate (cards).

### **CONSTRUCTION REQUIREMENTS**

The following list is not all inclusive and is design as a summary of the Health Code. Other rules and regulations may apply based on the type and amount of food prepared in the facility.

1. The mobile food unit must be of sound and tight construction. The structure should be fabricated to exclude vermin, dust, dirt and be water tight.
2. Walls and ceilings must be non-absorbent, smooth, easily cleanable, and light colored. These include; fiberglass reinforce panel (FRP), stainless steel, or aluminum.
3. The floor must be easily cleanable and water tight. This includes; stainless steel, aluminum, ceramic tile, or commercial grade linoleum.
4. All openings to the outside must be effectively screened with #16 mesh screen doors or sliding screens.
5. Service counters shall be smooth, corrosion resistant, nontoxic, non-absorbent, and easily cleanable. Materials shall not transmit odor, taste, or color to the food. They need to be free of breaks, tears, holes, or cracks.

6. Doors to the preparation areas will be effectively self-closing and kept closed.
7. Lights shall be shielded or protected to avoid contamination of food from broken glass.
8. All equipment including but not limited to refrigerators, hoods, and cooking equipment will be of commercial type. The equipment must meet NSF or equivalent standards. The use of household refrigerators, stoves, sinks, vent hoods, and other equipment are not permitted.
9. A three-compartment sink equipped with dual Integral metal drain boards or one drain board and an overhead drain rack mounted over the sink shall be provided. Minimum dimensions for each sink compartment shall be 12 inches wide, 12 inches long and 10 inches deep. Each drain board shall be at least 144 square inches. The three-compartment sink must be NSF approved. The sink shall be supplied with hot and cold potable water through a mixing faucet with a swivel spigot capable of servicing each compartment individually.
10. A hand washing sink at least nine inches wide, nine inches long and five inches deep with hot and cold potable water supplied through a mixing-type faucet with sanitary paper towels and a supply of hand-cleansing soap or detergent in an approved dispenser shall be provided.
11. The fresh potable water and waste water connections shall be of different sizes or type from each other. The waste water connection should be lower than the fresh water connection to prevent cross contamination.
12. A potable water system of 30 gallons minimum must be under sufficient pressure to deliver enough water for the facility to operate.
13. A water heater of six gallons minimum capacity, capable of delivering water at 120° F whenever needed, must be provided. If an instant water heater is provided it must meet all the appropriate requirements.
14. The water system connections must be located so that they will not be contaminated by waste discharge, road dust, oil or grease and must be kept capped except when filled.
15. A liquid waste storage tank with a capacity at least 15 percent larger than the potable water storage tank must be permanently attached to the mobile unit. The waste tank must be installed so that it can be readily drained and flushed.
16. A commercial type high velocity exhaust hood system with at least 6" overlap on all open sides beyond the edge of cooking equipment is required.
17. The hose used to fill the water tank must be NSF or FDA approved for drinking water. The hose is to be used for filling the fresh water tank only. Store the hose in a ventilated space with the

ends fastened together.

18. The cooking or food preparation area of a cart, grill, or griddle must have an 18" tall wind guard that surrounds the cart on 3 sides.

19. Adequate, suitable, and separate space will be provided for the storage of food and food-service materials, linens, uniforms, clothing and similar items.

20. The name of the establishment shall be plainly indicated on each side of the vehicle in letters of contrasting colors at least three inches high by 3/8 inch wide.

21. When a mobile unit is connected to an approved water system, it must also be connected to an approved sewage disposal system or be disposed of in a manner approved by the Health Department. All connections will be of quick disconnect type including potable water, wastewater, and electrical.

### **FOOD REQUIREMENTS**

1. All food and drink will be from an approved source, safe, unadulterated, and honestly presented.

2. Preparing food or drink at home is prohibited.

3. Outside storage of food shall be minimized. Foods stored outside shall be at least six inches off the ground, in tight-covered containers that prohibit contamination by insects, rodents, other vermin, dust, rain or wastewater.

4. All food preparation including washing, peeling, mixing, and cutting vegetables, fruits, and other food shall be done inside the mobile food unit.

5. Outside cooking should be limited to grilling and roasting.

6. All food, drinks, and condiments shall be protected from dust, insects, vermin, depredation, pollution and adulteration.

7. No food once placed and offered for sale on a mobile food unit should be re-wrapped or re-dated and offered to the customers.

8. Potentially hazardous foods must be maintained at proper temperatures during transportation, storage, and preparation.

9. Keep the hot foods 130 F or above.

10. Keep the cold foods 41 F or below.
11. Utensils that minimize hand contact with the food are required. Food service workers shall use tongs, ladles, spoons, scoops, or disposable plastic gloves to handle food. No bowls or utensils without handles are to be used. During operation utensils shall be stored in the food with the handles extended upward or in a clean, dry place.

### **ICE CREAM TRUCKS, FROZEN FOOD DELIVERY TRUCKS**

1. These trucks sell and/or deliver food products that are prepackaged and commercially prepared.
2. Potentially hazardous food must be kept frozen.
3. The businesses in this group include but are not limited to ice cream sales from trucks or pushcarts, candy sales trucks, and trucks that deliver meat and seafood products.
4. All the construction requirements for floors, walls, ceilings, equipment, and shelves from the previous section apply to these vehicles.
5. For freezers, refrigerators, or cold compartments NSF approved equipment is preferred.
6. Depending on the volume and type of food being sold, a domestic style freezer that meets the cleanability standards of the food code may be used. Get approval from the Health Department before purchasing any domestic equipment.
7. Shelving must be easily cleanable and non-absorbent and must keep food from the floor.
8. No hand washing or three compartment sink is required.

### **BEVERAGE CARTS**

1. These carts sell beverages such as coffee, espresso, lemonade, and similar drinks. Before serving, food operators may add commercially prepared flavorings, whipped cream, ice, etc. to complete the customer's order. Food operators may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, and snack foods. **FRUIT DRINKS THAT ARE MIXED OR PREPARED WITH FRESH FRUITS CLEANED AND CUT AT THE SITE ARE NOT INCLUDED IN THIS GROUP.**

2. All food and drink will be from an approved source, safe, unadulterated, and honestly

presented.

3. Preparing food or drink at home is prohibited.
4. Outside storage of food shall be minimized. Foods stored outside shall be at least six inches off the ground, in tight-covered containers that prohibit contamination by insects, rodents, other vermin, dust, rain or wastewater.
5. All food, drinks, and condiments shall be protected from dust, insects, vermin, depredation, pollution and adulteration.
6. No food once placed and offered for sale on a mobile food unit should be re-wrapped or re-dated and offered to the customers.
7. Potentially hazardous foods must be maintained at proper temperatures during transportation, storage, and preparation.
8. Keep the hot foods 130 F or above.
9. Keep the cold foods 41 F or below.
10. Utensils that minimize hand contact with the food are required. Food service workers shall use tongs, ladles, spoons, scoops, or disposable plastic gloves to handle food. No bowls or utensils without handles are to be used. During operation utensils shall be stored in the food with the handles extended upward or in a clean, dry place.
11. Service counters shall be smooth, corrosion resistant, nontoxic, non-absorbent, and easily cleanable. Materials shall not transmit odor, taste, or color to the food. They need to be free of breaks, tears, holes, or cracks.
12. Lights shall be shielded or protected to avoid contamination of food from broken glass.
13. A hand washing sink at least nine inches wide, nine inches long and five inches deep with hot and cold potable water supplied through a mixing-type faucet with sanitary paper towels and a supply of hand-cleansing soap or detergent in an approved dispenser shall be provided.
14. The fresh potable water and waste water connections shall be of different sizes or type from each other. The waste water connection should be lower than the fresh water connection to prevent cross contamination.
15. A potable water tank permanently attach to the unit is required. The tank calls for a 10 gallons minimum capacity and must be under sufficient pressure to deliver enough water for the cart to operate.

16. A water heater of six gallons minimum capacity, capable of delivering water at 120° F whenever needed, must be provided. If an instant water heater is provided it must meet all the appropriate requirements.
17. A liquid waste storage tank with a capacity at least 15 percent larger than the potable water storage tank must be permanently attached to the mobile unit. The waste tank must be installed so that it can be readily drained and flushed.
18. The food preparation area of a cart must have an 18" tall wind guard that surrounds the cart on 3 sides.
19. The cart requires an overhead cover that is the same size or larger than the top of the cart.

### **CORN ROASTERS AND KETTLE KORN (POPCORN)**

1. These include facilities where the corn with or without husk is cooked in approved commercially-made roaster. After cooking the corn it is immediately given to the customer or stored in a container that is approved for food contact and hot holding. Commercially prepared condiments are available for seasoning the roasted corn and may be applied by the customer or operator. In some other facilities, raw popcorn kernels are placed into a heated kettle and popped. Seasoning is added to kernel while the kernels are popping or afterward before packaging for sale.
2. These operations are permitted on vehicles, carts, or tents.
3. All food and drink will be from an approved source, safe, unadulterated, and honestly presented.
4. Preparing food or drink at home is prohibited.
5. Outside storage of food shall be minimized. Foods stored outside shall be at least six inches off the ground, in tight-covered containers that prohibit contamination by insects, rodents, other vermin, dust, rain or wastewater.
6. All food, drinks, and condiments shall be protected from dust, insects, vermin, depredation, pollution and adulteration.
7. No food once placed and offered for sale on a mobile food unit should be re-wrapped or re-dated and offered to the customers.
8. Potentially hazardous foods must be maintained at proper temperatures during transportation, storage, and preparation.

9. Keep the hot foods 130 F or above.
10. Keep the cold foods 41 F or below.
11. Utensils that minimize hand contact with the food are required. Food service workers shall use tongs, ladles, spoons, scoops, or disposable plastic gloves to handle food. No bowls or utensils without handles are to be used. During operation utensils shall be stored in the food with the handles extended upward or in a clean, dry place.
12. Service counters shall be smooth, corrosion resistant, nontoxic, non-absorbent, and easily cleanable. Materials shall not transmit odor, taste, or color to the food. They need to be free of breaks, tears, holes, or cracks.
13. Lights shall be shielded or protected to avoid contamination food from broken glass.
14. A hand washing sink at least nine inches wide, nine inches long and five inches deep with hot and cold potable water supplied through a mixing-type faucet with sanitary paper towels and a supply of hand-cleansing soap or detergent in an approved dispenser shall be provided.
15. The fresh potable water and waste water connections shall be of different sizes or type from each other. The waste water connection should be lower than the fresh water connection to prevent cross contamination.
16. A potable water tank permanently attach to the unit is required. The tank calls for a 10 gallons minimum capacity and must be under sufficient pressure to deliver enough water for the operation.
17. A water heater of six gallons minimum capacity, capable of delivering water at 120° F whenever needed, must be provided. If an instant water heater is provided it must meet all the appropriate requirements.
18. A liquid waste storage tank with a capacity at least 15 percent larger than the potable water storage tank must be permanently attached to the mobile unit. The waste tank must be installed so that it can be readily drained and flushed.
19. If a cart is used, it requires an overhead cover that is the same size or larger than the top of the cart.
20. If a tent is used, the following requirements apply:
  - A. A floor must be provided to cover bare ground unless there is a concrete or asphalt floor.

- B. Overhead solid covering.
- C. Two walls that are 1/3 to 1/2 solid from the base (bottom) on two sides.
- D. The front area has walls that are 1/3 from each side of the tent so that a small service area is created.
- E. Rear walls can be completely or partially made with screening type material to increase ventilation and dissipate the heat by the kettle.

### **HOT DOG CARTS**

1. Commercially processed hot dogs or other sausage type foods are steamed or grilled and placed into a bun. The operator or customer can add commercially prepared condiments to complete the order. Typical businesses include hot dog carts with overhead umbrella, Sonoran or Mexican style hot dogs from a cart with overhead canopy, or hot dogs any style from a trailer, truck, push cart, or trailer mounted cart.
2. All food and drink will be from an approved source, safe, unadulterated, and honestly presented.
3. Preparing food or drink at home is prohibited.
4. Outside storage of food shall be minimized. Foods stored outside shall be at least six inches off the ground, in tight-covered containers that prohibit contamination by insects, rodents, other vermin, dust, rain or wastewater.
5. All food, drinks, and condiments shall be protected from dust, insects, vermin, depredation, pollution and adulteration.
6. No food once placed and offered for sale on a mobile food unit should be re-wrapped or re-dated and offered to the customers.
7. Potentially hazardous foods must be maintained at proper temperatures during transportation, storage, and preparation.
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11. Service counters shall be smooth, corrosion resistant, nontoxic, non-absorbent, and easily cleanable. Materials shall not transmit odor, taste, or color to the food. They need to be free of breaks, tears, holes, or cracks.
12. Lights shall be shielded or protected to avoid contamination of food from broken glass.
13. A hand washing sink that is permanently attached to the unit at least nine inches wide, nine inches long and five inches deep with hot and cold potable water supplied through a mixing-type faucet with sanitary paper towels and a supply of hand-cleansing soap or detergent in an approved dispenser shall be provided.
14. The fresh potable water and waste water connections shall be of different sizes or type from each other. The waste water connection should be lower than the fresh water connection to prevent cross contamination.
15. A potable water tank permanently attach to the unit is required. The tank calls for a 10 gallons minimum capacity and must be under sufficient pressure to deliver enough water for the cart to operate.
16. A water heater of six gallons minimum capacity, capable of delivering water at 120° F whenever needed, must be provided. If an instant water heater is provided it must meet all the appropriate requirements.
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