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Ocean County Health Department Rules and Regulations Governing Mobile Food Units

These regulations only relate to the mobile unit itself, with an extended menu (e.g. preparing meat sandwiches with sauces, grilled sandwiches, high protein salad sandwiches, chili dogs, sliced meat sandwiches, chili, soups, etc.)

Base of operation, servicing area etc. must be in compliance with NJAC 8:24.

Mobile units that have limited menu items (such as hamburgers, frankfurters, or other foods which, prior to service, require only limited preparation, such as seasoning and cooking) may operate in compliance with NJAC 8:24, "Sanitation in Retail Food Establishments, et. sec."

Unless otherwise provided by a Local Board of Health Ordinance, Mobile Units shall comply with the following specifications:

1. The potable water supply shall be of safe sanitary quality and derived from an approved source (i.e., public water or well water that has been tested for bacteria yielding negative results). Well water must be tested once during every three-month period the vehicle is in operation and a copy of current test kept on the mobile unit.
 - a. The potable water supply tank shall be capable of providing minimum of 30 gallons under pressure for both hot and cold water supply and tilted toward a capped drain cock. The water inlet pipe shall be of removable flexible copper, or other tubing approved by the Health Department, with a nozzle for hose connection that is capped when not being used.
 - b. A hose or hose connection equipped with a vacuum breaker shall be provided for supplying water to the mobile unit, as well as a method for handling the hose for draining and preventing contamination.
 - c. The hot water supply, under pressure, shall be heated (electrically or otherwise) to a minimum temperature of 90 degrees F and supplied in all processing and washing areas.
2. A suitable waste tank shall be provided with an adequate method of gauging the contents and having a capacity at least 15% greater than the capacity of the water supply tank. The waste tank shall be tilted toward a drain cock.

- a. A separate hose (marked or identified for conduction waste) and hose connection with a cap (when not in use) shall be provided.
 - b. The waste tank shall be emptied and flushed into an approved sewage system, (i.e. public sanitary sewer system or individual septic system) as often as necessary in a sanitary manner in order to maintain sanitary conditions. Letter verifying the use of such sanitary sewer facilities usage may be required if the facilities are not located at the home base of operation.
3. Notice shall be posted in the service area of the mobile unit with instructions as to proper handling of food materials and containers, proper cleansing of equipments, utensils and appurtenances and proper waste disposal.
 - a. A mechanically refrigerated box that shall maintain a temperature of 41 degrees F or below and equipped with indicating thermometer shall be provided for various ingredients carried, with metal racks or similar approved materials, on which ingredients are to be stored.
 - b. A hot food holding unit shall be maintained at a temperature of 140 degrees F or above and equipped with a stem type testing thermometer whenever condiments or limited prepared items warrant this continuous heating (e.g., sauces, toppings, meatballs).
4. A seamless (3) compartment sink, supplied with hot and cold water, which shall have a swivel faucet, shall be provided and it shall be large enough to totally submerge the largest piece of equipment to be cleansed and sanitized therein.
 - a. All residues shall be removed from equipment after use each day and product surfaces shall be sanitized just prior to use each day. Interior surfaces contacted by food shall be completely disassembled daily for cleaning; however, installations and methods used for cleaning equipment without disassembling it may be utilized by approval of the Health Department.
 - b. After cleaning and sanitizing, all product surfaces or equipment and all utensils shall be so stored and handled as to be protected from contamination.
5. A hand-wash sink seamless, with running hot and cold water, soap and a single service individual towels or mechanical hand dryer, shall be provided.
6. Mobile units which operate at a regular location shall obtain permission from the owner of property to operate at that site. Likewise, operators are to contact the local code/zoning officials, in order to comply with local regulations, on acceptable sites for the mobile unit operation and sites for storage (commissary) and service operations pertaining to the same mobile unit. All mobile units must return to their servicing are at the end of the workday.
 - a. Mobile units which operate at a regular location for extended periods of time and which do not contain a bathroom shall obtain notarized permission from

the proprietor of a bathroom in a near vicinity of the mobile location, that the owner of the mobile unit has permission to utilize the bathroom.

7. Persons handling food shall be clothed in clean, washable uniforms, preferable white ones.
8. Every mobile unit shall be constructed of such acceptable material as to enable it to be readily cleaned and equipment shall be installed in such a manner that the unit can be kept clean and food will not become contaminated. The unit or equipment shall be provided with a tight fitting cover where required.
 - a. Floors shall be metal or similar non-absorbent approved material and properly sloped to provide proper drainage. Junctures of floor, wall and adjoining fixtures shall be watertight and covered.
 - b. All windows, access doors and vents shall be glassed, screened or otherwise kept closed, at all times, except when being used to serve customers.
 - c. Mobile units operating after dark shall be well lighted with at least 30-foot candles of light intensity on all working surfaces.
9. A refuse container with cover must be available for deposit of papers and other solid wastes by customers and operators and must be so constructed and designed and placed so that it can be readily used, cleaned and kept clean, and located where it will not create a nuisance.
10. Mobile units which dispense unprotected frozen desserts (e.g., Italian Ice) shall be provided with hot and cold water, under pressure, supplied to both a utensil washing sink (at least one bay) and a hand wash sink with capacities of water supply and waste holding tank described in sections 1 and 2.
11. Mobile units which manufacture frozen desserts on the vehicles (soft ice cream) shall comply with "Rules and Regulations Governing Frozen Desserts".

NOTE: These Rules have been set down to proved sanitary delivery of food products to consumers. The inspector may determine, after review of the mobile unit, that certain food products are to be eliminated or other regulations of Chapter XXIV may apply herein.