

MOBILE FOOD VENDING UNIT POLICY

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INTRODUCTION

Alberta Health Services - Calgary will only grant health approval to mobile food vending units that comply with the Alberta Food and Food Establishment Regulation, the Alberta Food Retail and Food Services Code, and this Policy.

DEFINITIONS

For the purpose of this Policy:

"base of operation" means an approved food establishment used for cleaning, food preparation, and food storage for mobile food vending units.

"caterer" means an operator who prepares food in an approved food establishment and serves food at various locations for some sort of compensation.

"Class I mobile food vending unit" means a mobile unit where only pre-packaged foods are sold and coffee is dispensed, and includes mobile sandwich vendors.

"Class II mobile food vending unit" means a mobile unit that must operate from a base of operation where only pre-packaged foods, open non-perishable foods, pre-made beverages, cappuccino, and unpackaged hot dogs (made with processed ready to eat wiener) are allowed to be sold or distributed. Hot dogs may be heated and served only.

"Class III food vending mobile unit" means a mobile unit that is self-contained and has appropriate equipment for the type and method of food served. Equipment requirements for a class III reflect the equipment requirements of any food facility.

"Class IV mobile food hawker" means a food vending mobile unit from which primal cuts of meat, or whole fish or seafood are sold;

"Director" means Alberta Health Services Director of Environmental Health;

"food" means any substance, including water and ice, intended for use in whole or in part for human consumption, but does not include a drug, medication, or health related product;

"moderate risk food" includes pasteurized dairy products, eggs, pre-made sandwiches or pizza containing salami, ham, pepperoni, , salads with only low-moderate risk foods,.

PERMITS AND APPROVALS

Plans

- 1 Plans must be approved by the public health inspector.

Approval

- 2 The operator of a mobile food vending unit must provide Environmental Health with a schedule showing the primary locations and times that the mobile unit will operate. The operator must ensure that this schedule is kept up to date. Alberta Health Services may restrict the types of foods sold from a food vending vehicle.

OPERATIONAL REQUIREMENTS

- 1 Sinks and water volumes for all mobile units, must comply with Table 1.

Sinks and Water Supplies

Table 1 Sinks, Water Supply, and Base

Mobile unit Class	Food handling examples	Sinks	Minimum Water Volume (litres)	Base of Operation
1	Carts with pre-packaged foods, coffee trucks, mobile packaged sandwich vendors	0	0	No
2	Unpackaged hotdogs, heating and serving only	1	22	Yes
3	Mobile kitchen where moderate risk foods undergo minimal handling	2	82	No
3	Food preparation involving any risk foods (no reusable customer utensils)	3 (1 for hand washing and 2 for cleaning and sanitizing)	137	No
3	Catered function (foods heated and served at function)	1 hand sink in serving area at function	22	No
4	Pre portioned primal cuts and whole gutted fish	0	0	No

- 2 All dishwashing sinks must be made of non-corrodible metal of sufficient size as outlined by Table 1.
- 3 Every dish sink must be equipped with a drain plug or similar device that enables compartments to be filled with water.

- 4 Samples of water used for food preparation or hand washing must be collected from the mobile unit's taps and submitted to the provincial laboratory before initial operation, before operating at a special event, once each month that the mobile unit is in operation.
- 5 Fresh water holding tanks must be filled from an approved source.
- 6 Pressure for all taps other than a hand sink must not be from gravity feed.
- 7 Entire water supply must be immediately available.
- 8 All Class 2 and 3 food vending mobile units must be equipped with a hot water heater or similar device that provides active heating.
- 9 Hoses or water lines that connect the potable water supply to the plumbing fixtures must be food grade material.
- 10 The faucets on all sinks must be provided with potable running water at suitable temperature and pressure.

Hand Washing Basins

- 11 Temporary hand washing basins are not allowed as the primary hand washing basin on a food vending mobile unit.
- 12 Water supplied to a hand washing basin must be at a temperature between 30°C and 45°C.
- 13 Hand washing basins must be readily accessible to employees and located in every area where food is prepared or processed.
- 14 Hand washing basins must be supplied with hand soap and single use towels in suitable dispensers.
- 15 The hand washing faucet must allow for both hands to be washed in the stream of water at the same time.

Sewer System

- 16 The wastewater tank must be enclosed and at least as big as the water supply tank.
- 17 If the waste water holding tank within a mobile food vending vehicle cannot be removed, there must be a drain in the tank suitably located to allow for easy draining into a sanitary sewer.
- 18 Wastewater shall be disposed into an approved sanitary sewer.
- 19 Operators of a stationary food vending unit or mobile unit operating from a fixed location shall use a method for managing, removing, and disposing wastewater that is approved by the public health inspector.

Dipper Wells

- 20 All mobile food vending units, where frozen dairy or dairy substitute products are scooped, shall be equipped with an adequate number of

dipper wells. Alternatively, if the owner receives approval from a public health inspector, scoops can be:

- a. cleaned and sanitized after each use, or
 - b. Immediately put back into the same container of product after each use in such a manner that neither the food nor the scoop becomes contaminated. A separate scoop is required for each product.
- 21 The dipper well must be connected to a continuously running approved potable water supply during the mobile unit's operating hours and at a rate that will ensure adequate rinsing of the scoop.

Ventilation

- 22 Every enclosed mobile food vending unit used for deep frying must have a properly operating ventilation system with hood, fan, and filters to remove odours, fumes, steam, vapour, smoke, or excess heat.
- 23 Every ventilation filter must be easy to remove for cleaning and replacement or designed to be cleaned in place.

Fire Extinguisher

- 24 Every mobile food vending unit on which cooking is done or that uses propane must be equipped with a minimum 5 lb. A.B.C. type fire extinguisher.

Food Preparation and Protection

- 25 Cooking or barbecuing outside the mobile unit is only allowed if the outside preparation area is immediately adjacent to a hand washing basin and the executive officer approves.
- 26 Food and utensils must be stored off the floor.
- 27 All foods must be protected from contamination.
- 28 Sandwiches, hot dogs, submarines, pizzas, salads, and other portioned, packaged, potentially hazardous foods must be packaged in food grade material and clearly marked with the date and place of preparation.

Unpackaged Meat or Fish Sold by a Hawker

- 29 Unpackaged meat or fish must not come in contact with weigh scales.
- 30 Unpackaged meat or fish must not be handled directly by the hawker. The hawker must use disposable gloves or other disposable material to handle unpackaged meat or fish.

Food Source

- 31 All foods must be from approved sources.

- 32 An operator must keep receipts or purchase records showing the date and place where the food was supplied.
- 33 All ice must be from an approved food establishment.

Temperature Control

- 34 If potentially hazardous foods are sold or stored on a food vending mobile unit, the mobile unit must have facilities to maintain foods at 4°C or colder or at 60°C or warmer.
- 35 Potentially hazardous foods must be kept at 4°C or colder or at 60°C or warmer.
- 36 Every food vending cart with potentially hazardous foods must have an approved thermometer.
- 37 All mobile units selling perishable hot foods must receive the foods hot or have a means to heat the food to 74 degrees Celsius prior to placing in hot holding

Cleaning and Sanitizing

- 38 After being cleaned and rinsed, all food equipment must be sanitized using one of the following:
 - a. Clean water at a temperature of not less than 71°C.
 - b. A solution containing between 100ppm and 200ppm available chlorine (2mL – 1 teaspoon household bleach per litre of water).
 - c. A solution containing 200 ppm quaternary ammonium.
 - d. A solution containing at least 12.5ppm available iodine at a temperature of less than 45°C. (Iodine solutions are most effective between 20°C and 45°C.).
- 39 Dishes and utensils must be allowed to air dry after being cleaned and sanitized.

Food Handlers

Table 2 Food Handler Training

Class	Types of Foods	Manager	Food Handler at Mobile unit
1	Coffee and packaged foods	None	None
2 or 3	Heating and serving low risk foods	Section 31	2.5 hour
3	Handling high risk foods	Section 31	2.5 hour
4	Whole primal cuts and fish	None	None

- 40 All food handlers working on a mobile food vending unit must successfully complete food handler training as shown by Table 2. If manager or food handlers have not completed food safety training, health approval will not be granted unless food handlers have registered in an appropriate food handling course.
- 41 A food handler while engaged in food handling shall be clean, free from infected sores or wounds, wear only clean clothing, refrain from chewing or smoking tobacco, and keep hair effectively under control.
- 42 A food handler must wash hands after activities such as taking a break, using the washroom, sneezing, handling soiled articles, and before resuming food service activities or food handling.

Garbage

- 43 Every mobile food vending unit must have adequate garbage containers.
- 44 Garbage must be managed properly by keeping it in suitable containers and removing it often to prevent foul odours and conditions that attract insects or other pests.