



ADDITIONAL REQUIREMENTS FOR MOBILE KITCHENS

Exhaust System

Any food unit equipped with open cooking facilities such as grill, fryer, stove, etc. must be provided with a forced air exhaust system which: 1. Extends 8 - 10 inches beyond the edge of the cooking surface. 2. Is equipped with removable filter screens. 3. Is protected from entrance of insects and rodents.

Holding Tanks

Vehicles equipped with running water must be provided with a water tight waste holding tank which has a capacity equal to 1 ½ times the volume of the potable water storage facility. Waste water must be disposed of in a manner approved by the NVHD.

Refuse Storage

The licensee must provide a waste and / or trash receptacle for disposal of refuse and paper waste outside the vehicle.

Refrigeration and Hot Holding Units

1. Refrigeration units whether iced, gas or electric must be capable of maintaining potentially hazardous foods at a temperature of 45 degrees Fahrenheit or less. All refrigeration units must be equipped with a thermometer. 2. Hot holding units must be capable of maintaining potentially hazardous food at a temperature of 140 degrees Fahrenheit or higher. The licensee must have a thermometer in his possession for the purpose of checking holding temperatures. Hot holding units shall not be used for bringing cold foods to service temperature unless designed for this purpose.

Hand washing Facilities

All food service units must be provided with hand washing facilities. Limited food service operations, that do not involve active food preparation, may use a "wash and dry" type waterless hand cleaner. Vehicles offering a variety of potentially hazardous food products or operations involving food preparation must be equipped with a hand washing sink with hot and cold running water.

Water Supply

Water used on food service units must be obtained from: 1. A municipal or public water company. 2. A private well supply which has been tested and approved by the Connecticut Department of Public Health - Water Supplies Section.

Unit Design

All food service units must be designed so as to protect food product from air borne contamination during periods of display and / or service. Food contact surfaces should be constructed of durable, non-porous materials, which are smooth and easily cleaned. Units equipped with open cooking facilities (grill, stove, fryer, etc.) or where operations involve potentially hazardous food preparation must be completely enclosed; customer service window(s) must be equipped with screens.

Sanitizing Equipment

When food service operations involve the handling and / or preparation of potentially hazardous food products, the service unit must be equipped with a three (3) compartment sink and hot and cold running water. The sink(s) must be of sufficient size to submerge the largest preparation utensil. The NVHD may allow the use of a two (2) compartment sink where food preparation activities are minimal.