

Chapter 11

Portable Units for Service of Food

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11-1 Definitions

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11-101 Applicability and Listing of Terms

11-101.11 Interpretation and Application of Terms

The following definitions shall apply in the interpretation and application of this Chapter.

11-102 Definitions

ACCESSORY UNIT means an EASILY MOVABLE item, or a permanently mounted fixture, that is utilized adjacent to the operational location of a PORTABLE UNIT FOR SERVICE OF FOOD.

FOOD SERVICE TRAILER means a mobile FOOD ESTABLISHMENT designed to be towed on public roads, and having an enclosed area for storage, handling, or preparation of FOOD. Such units shall be PERMITTED as PORTABLE UNITS FOR SERVICE OF FOOD under the category FOOD SERVICE TRAILER.

GOLF CART-STYLE FOOD UNIT means a very small, motorized VEHICLE, including golf carts and similar VEHICLES, used to transport and serve FOOD or BEVERAGES at various locations inside large buildings or on large tracts of land including but not limited to golf courses. Such units shall be PERMITTED as PORTABLE UNITS FOR SERVICE OF FOOD under the category GOLF CART-STYLE FOOD UNIT, and shall only sell PRE-PACKAGED, non-PHF (TCS) which includes SEALED BEVERAGES, except that PHF ordered from an APPROVED kitchen may be immediately transported to a customer.

INDOOR FOOD SERVICE CART means a PORTABLE UNIT FOR SERVICE OF FOOD operated only at locations clearly identified in the PERMIT application, and shall be within a building having restroom facilities that are accessible during all hours of operation. INDOOR FOOD SERVICE CARTS may serve only LOW-RISK FOOD, individually PRE-PACKAGED PHF (TCS), or hot dogs which are heated to at least 135°F±2° and held at no less than 135°F±2° until served.

NON-POTENTIALLY HAZARDOUS FOOD (TCS) means FOOD that is incapable of supporting the rapid and progressive growth of infectious, toxigenic, or other harmful microorganisms. Examples include but are not limited to bread, roasted nuts, beef jerky, candy, potato chips, popcorn, and other snack FOOD not requiring refrigerated storage.

OUTDOOR/INDOOR FOOD SERVICE CART means a PORTABLE UNIT FOR SERVICE OF FOOD operated only at locations clearly identified in the PERMIT application. An OUTDOOR/INDOOR FOOD SERVICE CART may be operated inside or outside of buildings and shall have restroom facilities that are accessible during all hours of operation. OUTDOOR/INDOOR FOOD SERVICE CARTS may serve only non-PHF (TCS) FOOD and/or hot dogs which are heated to at least 135°F±2° and held at no less than 135°F±2° until served.

PORTABLE BANQUET BAR means a PORTABLE UNIT FOR SERVICE OF FOOD that serves only BEVERAGES and drink garnishes.

PORTABLE UNIT FOR SERVICE OF FOOD means a FOOD ESTABLISHMENT on wheels, easily conveyed from a SERVICING DEPOT or COMMISSARY to one or more APPROVED locations where FOOD is served, and clearly identified in the PERMIT application.

11-2 Operational Restrictions

Subparts

11-201 Interpretation and Application

11-201 Interpretation and Application

11-201.11 RESTRICTIONS

The following operational RESTRICTIONS apply in the interpretation and application of this chapter.

- (A) Comply with all applicable zoning, building, fire, and safety regulations of all entities having jurisdiction in the areas where it travels, is stored, or is operated.
- (B) PORTABLE UNIT FOR SERVICE OF FOOD
 - (1) A PORTABLE UNIT FOR SERVICE OF FOOD shall:
 - (a) Operate only on sites for which written approval from the property owner has been obtained.
 - (b) Operate only at sites specified in a PERMIT issued by the HEALTH AUTHORITY.
 - (c) Have written permission from the property owner for use of restroom facilities that are accessible during all hours of operation.
 - (d) Have a PERMIT in one of the following categories:
 - (i) INDOOR FOOD SERVICE CART.
 - (ii) OUTDOOR/INDOOR FOOD SERVICE CART.
 - (iii) FOOD SERVICE TRAILER.
 - (iv) GOLF CART-STYLE FOOD UNIT.
 - (v) PORTABLE BANQUET BAR.
 - (2) A PORTABLE UNIT FOR SERVICE OF FOOD shall be operated only with the support of at least one APPROVED:
 - (a) SERVICING DEPOT, or
 - (b) COMMISSARY, or
 - (c) PERMITTED support kitchen.
 - (3) A PORTABLE UNIT FOR SERVICE OF FOOD may be operated with the support of up to three APPROVED ACCESSORY UNITS.
- (C) ACCESSORY UNITS
 - (1) Types of ACCESSORY UNITS to support the operation of a PORTABLE UNIT FOR SERVICE OF FOOD include, but are not limited to:
 - (a) CONDIMENT stations, providing PRE-PACKAGED items including but not limited to salt, pepper, mustard, ketchup, relish, sugar or other sweeteners, or ULTRA-PASTEURIZED (UHT) half-and-half, or other coffee whiteners.
 - (b) Portable or wall-hung HAND WASHING SINKS which provide warm water and are on walls adjacent to the unit's site of operation.
 - (c) EASILY MOVABLE tables or shelves for storage of supplies or PRE-PACKAGED non-PHF (TCS) items.
 - (d) Portable refrigeration or hot-holding EQUIPMENT.
 - (e) Units for cash registers or other non-FOOD EQUIPMENT.
 - (2) An individual ACCESSORY UNIT shall be no larger, in length or width, than the PORTABLE UNIT FOR SERVICE OF FOOD it supports.
 - (3) During FOOD service operations, no ACCESSORY UNIT may be located more than 15' from the PORTABLE UNIT FOR SERVICE OF FOOD it supports.
 - (4) No ACCESSORY UNIT may be incorporated into the operation of a PORTABLE UNIT FOR SERVICE OF FOOD without prior approval by the HEALTH AUTHORITY.
- (D) COMMISSARY
 - A COMMISSARY for a PORTABLE UNIT FOR SERVICE OF FOOD:
 - (1) Shall operate only under a PERMIT issued by the HEALTH AUTHORITY. That PERMIT shall be issued to:
 - (a) The PERMIT HOLDER for a PORTABLE UNIT FOR SERVICE OF FOOD who has sole rights, by ownership or contract, to utilize the COMMISSARY.
 - (b) An independent COMMISSARY owner/operator who contracts with more than one PORTABLE UNIT PERMIT HOLDER
 - (2) Shall be utilized for storage or preparation of FOOD, which has been APPROVED by the HEALTH AUTHORITY, for sale or service from the PORTABLE UNIT FOR SERVICE OF FOOD.

- (3) May be utilized for cleaning, disposal of waste, and supplying water for HAND WASHING SINKS of a PORTABLE UNIT FOR SERVICE OF FOOD.
 - (4) Shall be designed, constructed, and equipped as required by Plan Review to accommodate all operations that will be necessary to support the PORTABLE UNIT FOR SERVICE OF FOOD.
 - (5) The COMMISSARY for each PORTABLE UNIT FOR SERVICE OF FOOD shall be identified in the PERMIT application.
- (E) SERVICING DEPOT
A SERVICING DEPOT for a PORTABLE UNIT FOR SERVICE OF FOOD:
- (1) Shall operate only under a PERMIT issued by the HEALTH AUTHORITY. That PERMIT shall be issued to:
 - (a) The PERMIT HOLDER for a PORTABLE UNIT FOR SERVICE OF FOOD who has sole rights, by ownership or contract, to utilize the SERVICING DEPOT.
 - (b) An independent SERVICING DEPOT owner/operator who contracts with more than one portable unit PERMIT HOLDER.
 - (2) May be utilized for cleaning, disposal of waste, and supplying water for HAND WASHING SINKS of a PORTABLE UNIT FOR SERVICE OF FOOD.
 - (3) Shall not be used for storage or preparation of FOOD or BEVERAGES.
 - (4) Shall be designed, constructed, and equipped as required by Plan Review to accommodate all operations that will be necessary to support the PORTABLE UNIT FOR SERVICE OF FOOD.
 - (5) The SERVICING DEPOT of each PORTABLE UNIT FOR SERVICE OF FOOD shall be identified in the PERMIT application.
- (F) PORTABLE UNITS FOR SERVICE OF FOOD on pool decks shall also meet the requirements of NAC 444.288. The following requirements shall be met for all operations on pool decks and within pool barriers:
- (1) No glass or breakable items shall be allowed except that glass liquor and mixer bottles under the control of a FOOD HANDLER are acceptable.
 - (2) Bar/FOOD units shall be located remotely from the edge of the pool on the raised rear deck area if available.
 - (3) Work stations shall not obstruct access to the pool deck, or to necessary fixtures, including but not limited to showers and water fountains.
 - (4) Work stations shall not be placed in any location where there is standing water.
 - (5) Work stations shall be broken down, covered, protected, and stored when not in use.
 - (6) All electrical connections for work stations shall be GFCI protected and testable, and temporary electrical runs shall not pass across walkways used by bathers or in wet areas such as deck drains.
 - (7) An operational plan shall be completed and shall address all of the above including a statement that management will not permit FOOD or drink to be consumed within 4' of any pool or spa.

11-3 Food

Subparts

11-301 Food Service

11-302 Food Protection

11-303 Food Handling and Preparation

11-301 FOOD Service

11-301.11 Menu RESTRICTIONS by Type of Unit

A PORTABLE UNIT FOR SERVICE OF FOOD may be used to serve only FOOD items that have been APPROVED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION. Menu items which may be served from a PORTABLE UNIT FOR SERVICE OF FOOD shall be regulated as follows:

- (A) Any type of PORTABLE UNIT FOR SERVICE OF FOOD may serve PRE-PACKAGED non-PHF (TCS) BEVERAGE, including alcoholic BEVERAGES.
- (B) PORTABLE BANQUET BARS may only serve BEVERAGES and drink garnishes.
- (C) Any type of PORTABLE UNIT FOR SERVICE OF FOOD, except PORTABLE BANQUET BARS, may serve PRE-PACKAGED non-PHF (TCS).
- (D) GOLF CART-STYLE FOOD UNITS may serve only PRE-PACKAGED non-PHF (TCS) and if designed, constructed, and APPROVED by the HEALTH AUTHORITY to do so, PRE-PACKAGED LOW-RISK FOOD that is either commercially PACKAGED, or prepared and wrapped, in the FOOD unit's APPROVED COMMISSARY.
- (E) INDOOR and OUTDOOR/INDOOR FOOD SERVICE CARTS may serve any non-PHF (TCS) and, if designed, constructed, and APPROVED by the HEALTH AUTHORITY to do so, serve LOW-RISK FOOD. Those FOODS

need not be PRE-PACKAGED but shall require only minimal handling at the cart. Heating procedures not traditionally classified as cooking are allowed, including:

- (1) Heating of hot dogs, to at least 135°F±2° and subsequent hot-holding until serving at a temperature of at least 135°F±2°.
 - (2) Steaming of PASTEURIZED milk or similar fluid dairy products for immediate use in the preparation of espresso-type BEVERAGES.
 - (3) Warming of non-PHF (TCS) or LOW-RISK FOOD by use of a microwave oven.
 - (4) EQUIPMENT intended or capable of cooking FOOD including but not limited to, burners, griddle tops, grill tops, BARBECUE grills, and deep fat fryers shall not be present on indoor and OUTDOOR/INDOOR, or outdoor FOOD service carts.
- (F) FOOD SERVICE TRAILERS may serve any type of FOOD including HIGH-RISK PHF (TCS) for which they have been designed, constructed, and APPROVED by the HEALTH AUTHORITY. Raw or undercooked PHF (TCS) may be served only if an APPROVED FOOD safety advisory is properly posted.

11-302 FOOD Protection

11-302.11 Requirements

A PORTABLE UNIT FOR SERVICE OF FOOD, and its APPROVED ACCESSORY UNITS, shall protect all FOOD from:

- (A) Airborne contaminants by the use of appropriate sneeze guards, overhead protection, closed or wrapped containers, or EQUIPMENT meeting or exceeding *NSF/ANSI* standards.
- (B) Excessive growth of pathogenic microorganisms by storage of PHF (TCS) at 41°F±2° or below, or in hot-holding EQUIPMENT at 135°F±2° or above.
- (C) CONTAMINATION from insects, rodents, birds, and other pests by employing effective and legal PEST CONTROL measures.

11-303 FOOD Handling and Preparation

11-303.11 Requirements

FOOD to be sold or served at a PORTABLE UNIT FOR SERVICE OF FOOD shall:

- (A) Be handled, including storage and preparation at an ACCESSORY UNIT or COMMISSARY, in compliance with requirements in Chapter 3 of these Regulations.
- (B) Be RESTRICTED as follows:
 - (1) PORTABLE BANQUET BARS
 - (a) May serve only BEVERAGES and drink garnishes including but not limited to lemons, limes, and other garnishes.
 - (b) Must operate in conjunction with a banquet or private function.
 - (c) Must operate in proximity of a wall-hung HAND WASHING SINK or an APPROVED portable HAND WASHING SINK, unless a HAND WASHING SINK is an integral part of the PORTABLE BANQUET BAR.
 - (2) GOLF CART-STYLE FOOD UNITS. Only SEALED NON-POTENTIALLY HAZARDOUS BEVERAGES and PRE-PACKAGED non-PHF (TCS) may be sold from GOLF CART-STYLE FOOD UNITS. PHF (TCS) ordered from an APPROVED kitchen may be immediately transported to a customer.
 - (3) INDOOR and OUTDOOR/INDOOR FOOD SERVICE CARTS. No HIGH-RISK FOODS may be cooked or served.
 - (4) FOOD SERVICE TRAILERS. Any FOOD may be served, if the facility has been designed, constructed, and APPROVED by the HEALTH AUTHORITY for the FOOD's storage, preparation, and service. Raw or undercooked PHF (TCS) may be served only if an APPROVED FOOD safety advisory is properly posted.

11-4 Design, Construction, and Identification

Subparts

11-401 Design, Construction, and Identification

11-402 General Design and Construction

11-403 Materials

11-404 Identification and Display of Required Documents

11-405 Miscellaneous Design and Construction Criteria
11-406 Sinks, Water Systems, and Waste Water Handling

11-401 Design, Construction, and Identification

11-401.11 Application Submission and Requirements

A PERMIT applicant or PERMIT HOLDER shall submit to the HEALTH AUTHORITY properly prepared plans and specifications for review and approval of all PORTABLE UNITS FOR THE SERVICE OF FOOD as required in Chapter 4-101.11 of these Regulations. In addition, PORTABLE UNITS FOR SERVICE OF FOOD shall be designed and constructed as follows:

- (A) A FOOD SERVICE TRAILER shall be designed and constructed to conform to the interior specifications for MOBILE VENDORS as specified in Chapter 10 of these Regulations, and:
 - (1) Operate only on sites for which written approval from the property owners has been obtained.
 - (2) Has written permission from the property owner for use of restroom facilities that are accessible during all hours of operation.
- (B) A PORTABLE BANQUET BAR shall be designed and constructed to meet or exceed the specifications of *NSF/ANSI Standard 2*, as well as the criteria listed in this Section.
- (C) A PORTABLE UNIT FOR SERVICE OF FOOD, except a FOOD SERVICE TRAILER and a PORTABLE BANQUET BAR, shall be designed and constructed to meet or exceed the specifications of *NSF/ANSI Standard 59 for Mobile Food Carts*, as well as the criteria listed in this Section.

11-402 General Design and Construction

11-402.11 Requirements

A PORTABLE UNIT FOR SERVICE OF FOOD shall be designed and constructed to:

- (A) Prevent entry by rodents and other vermin.
- (B) EXCLUDE dirt, splashes, and spills from areas used to store FOOD, UTENSILS, FOOD contact EQUIPMENT, or LINEN.
- (C) Facilitate servicing operations, including cleaning and inspections.
- (D) Minimize the potential for CROSS-CONTAMINATION.
- (E) Provide convenient facilities for hand washing and disposal of wastes.

11-403 Materials

11-403.11 Requirements

Materials used in construction of a PORTABLE UNIT FOR SERVICE OF FOOD shall meet or exceed the following criteria:

- (A) Materials used in construction of a PORTABLE UNIT FOR SERVICE OF FOOD shall be resistant to wear, penetration by rodents and other vermin, and repeated application of cleaning agents and sanitizers.
- (B) Materials used in a FOOD ZONE of a PORTABLE UNIT FOR SERVICE OF FOOD shall not impart color, taste, odor, or toxic chemicals to FOOD.
- (C) Exposed surfaces, in a FOOD ZONE or a SPLASH ZONE of a PORTABLE UNIT FOR SERVICE OF FOOD, shall be SMOOTH, EASILY CLEANABLE, resistant to corrosion, and free from harmful levels of toxic chemicals including but not limited to lead.
- (D) The inside surfaces of drawers, cabinets, or containers, that may be used for storage for UTENSILS used for FOOD preparation or serving, shall be SMOOTH, EASILY CLEANABLE, and resistant to corrosion.
- (E) Exposed surfaces in a non-FOOD ZONE shall be SMOOTH and corrosion resistant.
- (F) Wood shall not be used in a PORTABLE UNIT FOR SERVICE OF FOOD, except that:
 - (1) Hardwood cutting boards or other APPROVED hardwood UTENSILS may be used for FOOD preparation or serving.
 - (2) Wooden construction materials, including composites, but not limited to particle board, shall not be used:
 - (a) For construction of units to be stored or used outdoors.
 - (b) Adjacent to, or below, a FOOD-CONTACT SURFACE or SPLASH ZONE.
 - (c) Under a sink, ice bin, BEVERAGE dispenser, refrigeration EQUIPMENT, heating EQUIPMENT or in any other area that may be exposed to accumulation of moisture.
 - (3) Wooden construction materials may be used for units that will be stored and used only in indoor locations, if the wooden materials are completely encased by a SMOOTH and durable material such as plastic laminate or FRP, with SEALED seams and radiused internal angle treatments.
 - (4) Decorative or ornamental wooden structures may be used in non-FOOD ZONE areas, including overhead signs, if the wood is SEALED to prevent damage from exposure to humidity or moisture.

- (G) Brass shall not be used in a PORTABLE UNIT FOR SERVICE OF FOOD except for valves, fittings, and other similar components used only for water, coffee, or tea.

11-404 Identification and Display of Required Documents

11-404.11 Identification Plate, PERMIT, and Grade Card Placement

A PORTABLE UNIT FOR SERVICE OF FOOD APPROVED after the adoption of these Regulations shall:

- (A) Have an identification plate(s), or other durable marking, permanently affixed in a location that is readily accessible for inspection, which includes:
- (1) The name and address of the cart's manufacturer;
 - (2) The manufacturer's model and serial numbers; and,
 - (3) The specific *NSF/ANSI* standards that the unit is certified as being in compliance with, unless such information is provided elsewhere on the unit.
- (B) Display the Grade Card, issued by the HEALTH AUTHORITY, where it is readily visible to customers.
- (C) Carts designated to be PERMITTED as an outdoor FOOD service cart must be certified to meet *NSF/ANSI* Standard 59.
- (D) Carts designated to be PERMITTED as an INDOOR FOOD SERVICE CART must be certified to meet *NSF/ANSI* Standard 2.

11-405 Miscellaneous Design and Construction Criteria

11-405.11 Lighting and Ground Cover Requirements

A PORTABLE UNIT FOR SERVICE OF FOOD shall:

- (A) Provide all FOOD preparation areas, including those in a COMMISSARY, with a lighting intensity of at least 50-foot candles.
- (B) Provide overhead protection, as APPROVED by the HEALTH AUTHORITY, for outdoor operation.
- (C) Provide appropriate ground cover to minimize dust, sand, or other possible CONTAMINATION from the ground.

11-406 Sinks, Water Systems, and Waste Water Handling

11-406.11 Requirements

A PORTABLE UNIT FOR SERVICE OF FOOD shall meet or exceed the following design, construction, and operational criteria:

- (A) The portable unit shall be equipped to provide hot water at a temperature of at least 120°F±2° with a minimum of 100°F±2° delivery to the HAND WASHING SINK. Sinks shall be provided as follows:
- (1) A HAND WASHING SINK is required for any PORTABLE UNIT FOR SERVICE OF FOOD at which open FOOD, including BEVERAGES, is handled. A HAND WASHING SINK shall:
 - (a) Be at least 10" x 10" at the water line, with a minimum depth of 6".
 - (b) Drain to a waste water storage tank, except that INDOOR FOOD SERVICE CARTS may drain with the approval of the HEALTH AUTHORITY, into the sanitary sewer.
 - (2) A sink for FOOD preparation and disposal of liquid waste is required for any PORTABLE UNIT FOR SERVICE OF FOOD at which liquid waste is generated. A sink for disposal of liquid waste shall:
 - (a) Be at least 6" x 10" at the water line, with a minimum depth of 6".
 - (b) Have a faucet designed to accommodate the rinsing and filling needs of the operation.
 - (c) Drain to a waste water storage tank, except that INDOOR FOOD SERVICE CARTS may indirectly drain through an APPROVED sanitary SEWAGE system or other APPROVED system.
- (B) A supply of DRINKING WATER shall be present on any PORTABLE UNIT FOR SERVICE OF FOOD where water is required for FOOD preparation or hand washing. A potable water storage tank shall have at least a 5-gallon capacity, except that a FOOD SERVICE TRAILER that is equipped with a three-compartment sink shall have a DRINKING WATER storage tank of at least 50 gallons capacity, or be connected to an APPROVED DRINKING WATER supply system when set-up for operation.
- (C) A DRINKING WATER quality water storage tank shall:
- (1) Have an interior surface that is SMOOTH, EASILY CLEANABLE, and composed of a FOOD GRADE material.
 - (2) Have a fill connection, located at the highest point on the tank, which is protected from CONTAMINATION and is designed to prevent connection to non-potable water supplies.
 - (3) Have an air gap or device APPROVED by the HEALTH AUTHORITY to protect potable water supplies from CONTAMINATION by backflow.
 - (4) Be designed to facilitate draining and cleaning by:

- (a) Being readily removable and easily handled to PERMIT use of a drain, at least 0.5" internal diameter, located on a side of the tank.
 - (b) Having a bottom sloped to a drain, at least 0.5" internal diameter, located at the lowest point in the tank, with the slope of the bottom being at least 0.5" per foot.
- (D) A waste water tank for a PORTABLE UNIT FOR SERVICE OF FOOD shall:
- (1) Have a capacity at least 15% greater than the total capacity of the portable unit's potable water tank(s), including water heater capacity.
 - (2) Have an interior surface that is SMOOTH and EASILY CLEANABLE.
 - (3) Be designed to facilitate cleaning by:
 - (a) Being readily removable and easily handled to PERMIT use of a drain, at least 0.5" internal diameter, located on a side of the tank.
 - (b) Having a bottom sloped to a drain, at least 0.5" internal diameter, located at the lowest point in the tank, with the slope of the bottom being at least 0.5" per foot.
- (E) The operator of a PORTABLE UNIT FOR SERVICE OF FOOD that requires water for hand washing or FOOD preparation shall:
- (1) During draining and cleaning of waste water tanks, protect all FOOD and FOOD-CONTACT SURFACES from spills, splashes, or aerosols of waste water.
 - (2) Cease all FOOD handling operations whenever the waste water storage tank is filled to capacity.
 - (3) Dispose of waste water in a manner APPROVED by the HEALTH AUTHORITY.

11-5 Equipment and Utensils

Subparts

11-501 NSF/ANSI or Equivalent Standards

11-502 Use of Ice and Fuels

11-503 Cleaning of Equipment and Utensils

11-501 NSF/ANSI or Equivalent Standards

11-501.11 Requirements

All EQUIPMENT for storage, preparation, and cooking of FOOD on a PORTABLE UNIT FOR SERVICE OF FOOD, and on its APPROVED ACCESSORY UNITS shall meet or exceed *NSF/ANSI* standards, or be determined as equivalent by a third-party certification.

11-502 Use of Ice and Fuels

11-502.11 RESTRICTIONS

Ice and use of fuels for open flames on a PORTABLE UNIT FOR SERVICE OF FOOD shall be RESTRICTED as follows:

- (A) Ice in which FOOD or BEVERAGE containers are immersed for cooling shall:
 - (1) Be held in bins or other containers having lids to protect the ice from airborne contaminants and shall drain to remove melt water.
 - (2) Not be used for consumption purposes.
- (B) Use of open flames, liquid propane, or similar fuels shall be limited to locations where they do not pose a fire or safety HAZARD, or violate building, fire, or safety codes or regulations.

11-503 Cleaning of EQUIPMENT and UTENSILS

11-503.11 Procedures

EQUIPMENT and UTENSILS, for use at a PORTABLE UNIT FOR SERVICE OF FOOD, shall be handled as follows:

- (A) FOOD-CONTACT SURFACES of EQUIPMENT and UTENSILS shall be washed, rinsed, sanitized, and air dried before use.
- (B) Once used for FOOD, UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be replaced or cleaned, sanitized, and air dried at least every four hours.
- (C) FOOD-CONTACT SURFACES that require in-place manual cleaning shall be cleaned by a detergent solution, rinsed with water, and then sanitized with an APPROVED solution that is applied manually by clean wipe cloths or by spraying. The surfaces shall then be air-dried before contact with FOOD.
- (D) EQUIPMENT and UTENSILS, that are small enough to PERMIT cleaning in a three-compartment sink, may be washed, rinsed, sanitized, and air dried at the portable unit or in its COMMISSARY or SERVICING DEPOT, using either a three-compartment sink or an automatic dishwasher having a sanitizing cycle.
- (E) Only DRINKING WATER shall be used for cleaning, preparation of sanitizers, and rinsing of EQUIPMENT and UTENSILS.

11-6 Sanitizers and Other Poisonous or Toxic Substances

Subparts

11-601 Sanitizers

11-602 Miscellaneous Poisonous or Toxic Substances

11-601 Sanitizers

11-601.11 Requirements

Only a chemical sanitizer listed in *21 CFR 178.1010, Sanitizing Solutions*, and used in accordance with the EPA APPROVED manufacturer's label instructions shall be used in a sanitizing solution for a PORTABLE UNIT FOR SERVICE OF FOOD. APPROVED sanitizers shall be stored and utilized as follows:

- (A) A clean wiping cloth shall be stored in APPROVED sanitizer for immediate use.
- (B) Containers of sanitizers, properly labeled as "sanitizers," shall be stored only in locations where accidental spill or drips cannot contaminate FOOD or BEVERAGES.
- (C) A FOOD-CONTACT SURFACE, to which an APPROVED sanitizer has been applied, shall be air dried before use.
- (D) Sanitizer test strips, a test kit, or other device that accurately measures the concentration in ppm of chemical sanitizers shall be provided and readily accessible for frequently measuring of the concentration of chemical sanitizing solutions.

11-602 Miscellaneous POISONOUS OR TOXIC MATERIALS

11-602.11 RESTRICTIONS

PERSONAL medications, first aid supplies, chemical cleaning agents, sanitizers not APPROVED for use on FOOD-CONTACT SURFACES, and other POISONOUS TOXIC OR MATERIALS shall, if present, be stored securely in covered containers in a storage clearly designated as "Not for storage of FOOD, BEVERAGE, or supplies used for handling or serving FOOD or BEVERAGE."

11-7 Compliance and Enforcement

Subparts

11-701 Portable Units for Service of Food

11-701 PORTABLE UNITS FOR SERVICE OF FOOD

11-701.11 Requirements

PORTABLE UNITS FOR THE SERVICE OF FOOD shall meet the requirements of Chapter 8 of these Regulations. Additionally:

- (A) A TEMPORARY FOOD ESTABLISHMENT PERMIT will be required if the portable unit participates in a special event at a location other than the location specified on their health PERMIT.
- (B) A CEASE AND DESIST ORDER operation shall be issued by the HEALTH AUTHORITY to any PORTABLE UNIT FOR SERVICE OF FOOD found operating at a location not specified on its health PERMIT.
- (C) FOOD that is not APPROVED under the health PERMIT shall not be served.

11-8 Personnel

Subparts

11-801 Food Handler

11-802 Hygienic Practices

11-801 FOOD HANDLER

11-801.11 HEALTH CARD Requirements

A FOOD HANDLER at a PORTABLE UNIT FOR SERVICE OF FOOD, or at a COMMISSARY or SERVICING DEPOT for a PORTABLE UNIT FOR SERVICE OF FOOD, shall possess a current, valid FOOD HANDLER'S HEALTH CARD issued by the HEALTH AUTHORITY.

11-802 Hygienic Practices

11-802.11 Hair Restraint

FOOD HANDLERS who prepare or serve FOOD shall restrain their hair as specified in Chapter 2-402.11 of these Regulations.

11-802.12 Tobacco Use

FOOD HANDLERS shall not use tobacco in any form while engaged in preparation and service of FOOD.