

4626.1860 MOBILE FOOD ESTABLISHMENTS; SEASONAL TEMPORARY FOOD STANDS; SEASONAL PERMANENT FOOD STANDS.

This part applies to mobile food establishments, seasonal temporary food stands, and seasonal permanent food stands.

A. The entire operation shall be accomplished from a single self-contained unit, except for supply.

B. A mechanical exhaust system complying with NSF International Standard No. 2, which is incorporated by reference in part 4626.0505, and part 4626.1475 shall be provided when grease-laden cooking vapor, condensation, fumes, obnoxious or disagreeable odors, or smoke are generated in a cooking process.

C. Water shall be supplied under pressure with a mixing faucet.

D. A water inlet shall be protected from contamination and designed to preclude attachment of a nonpotable service connection.

E. A water tank shall comply with the provisions for an alternate water supply in parts 4626.1035 and 4626.1135 to 4626.1175 and NSF International Standard No. 59, sections 7.3 and 7.4, which is incorporated by reference in part 4626.0505.

F. A handwashing device supplied with 21 degrees C to 43.5 degrees C (70 degrees F to 110 degrees F) running water, soap, nail brush, and paper towels shall be provided where food is prepared.

G. Single-service disposable eating and drinking utensils shall be used unless warewashing facilities specified in parts 4626.0735 to 4626.0890 are provided and the sanitization procedures specified in parts 4626.0895 to 4626.0905 are used.

H. Warewashing facilities for multiuse utensils shall be available and shall consist of at least a three-compartment sink, either freestanding or installed in a counter.

I. Space shall be provided for air drying utensils.

J. Towel drying is prohibited.

K. The sanitization procedures specified in parts 4626.0895 to 4626.0905 shall be used.

L. For seasonal temporary or permanent food stands that are disassembled after each use, a gravity-fed handwashing device and three containers of sufficient size to immerse utensils may be used in lieu of the requirements of items C, F, and H if:

(1) only beverages are served from an original container or bulk beverage dispenser;

(2) only prepackaged nonpotentially hazardous food is sold, prepared, or served; or

(3) the menu is limited to prepackaged potentially hazardous foods cooked or prepared to order, or precut or prewashed foods that have been obtained from a licensed food establishment.

M. A waste holding tank and waste removal shall comply with parts 4626.1180 to 4626.1220.

N. Mechanical refrigeration complying with part 4626.0505 shall be provided for potentially hazardous foods.

O. Food preparation and cooking areas shall be protected by an impervious shield or by a separation distance to ensure customer safety and to prevent food contamination by customers.

P. The facility shall provide protection during adverse weather by its construction or location. Food activities shall cease if protection fails.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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