

FHP Requirements

Temporary Food Establishments

The following information is presented as a **GUIDELINE ONLY** to outline the primary requirements for a food establishment in Aransas County. Specific needs should be discussed with the Environmental Health Department representatives.

A. Temporary food establishment.

A food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event.

B. Purpose

The purpose of these requirements is to prevent food borne illness and protect public health by assisting operators of temporary food service establishments in meeting minimum construction standards and in using safe techniques when, preparing, displaying, storing, or serving foods.

C. General

A temporary food establishment shall comply with the requirements of these rules except as otherwise provided in this section. The regulatory authority may impose additional requirements at any time in order to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules.

D. Food Temperatures

All food temperature requirements shall be met as contained in the Texas Food Establishment Rules. Currently, any temperature-sensitive food shall remain above 135 F or below 41 F, or be discarded within 4 (cumulative) hours of being out-of-temperature.

E. Ice.

Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the Texas Food Establishment Rules. The ice shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. Ice for consumption shall be held in their bags until it is dispensed in a way that protects it from contamination.

F. Equipment.

1. Design and construction.

Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

2. Location and installation.

Equipment shall be located and installed and cleaned in a way that prevents food contamination and that also facilitates cleaning of the establishment.

3. Hot and cold holding equipment.

Equipment for cooling or heating food, and holding cold or hot food shall be adequate in number and capacity to provide food temperatures as specified the Texas Food Establishment Rules.

4. Protection from contamination.

Food-contact surfaces of equipment shall be protected from contamination by consumers and other contamination sources. Where necessary to prevent contamination, effective shields, floors or ceilings for such equipment shall be provided.

5. Alternative manual ware washing.

When approved by the Environmental Health Department, non-profit booths may use alternative manual ware washing equipment, such as receptacles that substitute for the compartments of a multi-compartment sink.

G. Single-service articles.

A temporary food establishment shall provide only single-service articles for use by the consumer. Single-service items are items such as plastic wares and paper wares which are intended for use only once and to be disposed of by the consumer afterwards.

H. Permits.

1. Health Permits. The Environmental Health Department will inspect all booths prior to opening. Upon approval by the department each booth will be issue a temporary health permit. Commercial (for profit) booths will be required to complete an application for a temporary event permit and submit a fee of \$25.00. Commercial booths that have been issued a health permit by the Aransas County Environmental Health Department for the operation of a local establishment will not require a temporary permit; the booth will operate as an extension of the local establishment. Applications and fees may be submitted to the Aransas County Environmental Health Department by mail or at the time of their initial inspection. Non-profit booths will not be required to complete an application or pay a fee, however they must successfully met the requirements of their initial inspection in order to receive a permit.

2. Food Handlers Permits. Each booth worker who in the performance of their duties will come in direct contact with food items or food contact surfaces must be issued a Food Handlers Permit prior to working in the booth. Commercial booth operators with current permits issued by the regulatory authority of their area of residence will be given reciprocity by the Aransas County Department of Environmental Health.

I. Water.

Water from an approved source shall be made available in a temporary food establishment for food preparation, hand washing, and for cleaning and sanitizing utensils and equipment. Water need not be under pressure but shall come from approved sources which include: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tanks, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

J. Wet storage.

Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.

K. Sewage.

All wastewater and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

L. Hand washing.

Hand wash facilities with water, soap and individual disposable towels shall be provided for employee/volunteer hand washing. The hand wash facility may consist of a container of water with spigot and catch pan or two separate basins, one for washing and one for rinsing. When food exposure is limited and hand wash facilities are not available, the regulatory authority may permit the use of chemically treated towelettes for hand washing.

M. Ceilings and outer openings of food preparation areas.

1. Ceilings.

Ceilings where required by the regulatory authority shall be made of wood, canvas, or other materials that protect the interior of the establishment from the weather, windblown dust, birds, and debris.

2. Outer openings.

The outer openings shall be protected against entry of insects and rodents by:

- a. 16 mesh to 25.4 millimeters (16 mesh to 1 inch) screens
- b. properly designed and installed air curtains; or
- c. Other effective means.

3. Exclusion provision.

Paragraph (2) of this subsection does not apply if flying insects and other pests are absent due to the location of the establishment or other limiting condition.

N. Animals.

Except as specified below, food employees may not care for or handle animals that may be present such as patrol dogs, support animals, or pets. Animals other than support animals are not allowed in the food preparation area. Food employees with support animals may handle or care for their support animals if they wash their hands before working with exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

O. Hair restraints.

Except as specified below, food employees/volunteers shall wear hair restraints such as hats, hair coverings or nets, beard restraints, that are designed and worn to effectively control and keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. This section does not apply to food employees/volunteers such as counter staff who only serve beverages and wrapped or packaged foods; hosts and hostesses; and wait staff if they present a minimal risk of contaminating exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.

P. Person in charge.

The individual present at a food establishment who is responsible for the operation at the time of inspection. Each booth shall designate from the employees/volunteers present a representative to serve as the person in charge.

Q. Additional information for non-profit booths.

1. The following items are required in each booth.
 - a. A washbasin or pan for hand washing.
 - b. Two plastic or metal containers large enough to wash and sanitize utensils used in the booth.
 - c. A small bottle of liquid detergent for utensil washing & hand washing.
 - d. Plastic bag for trash.
 - e. A small of bleach for sanitizing.
 - f. Scoops for dispensing ice.
 - g. Facilities to maintain perishable food at 41 degrees or below or 135 degrees or above.
 - h. All booths must have a Fire Extinguisher.
 - i. All food products & serving products must be kept off the ground at all times.
 - j. A first aid kit should be in each booth.
2. Please remind all employees/volunteers of the following:
 - a. Wash your hand frequently, especially after eating, drinking, smoking, or using the restroom.
 - b. Wash and sanitize contaminated utensils and food contact surfaces immediately.
 - c. Eat, drink and smoke outside of the booth away from food preparation and service.
 - d. Keep toxic items (cleaning supplies, lighter fluids, etc.) away from food.
 - e. Change your plastic gloves if they come in contact with your body or contaminated items in the booth.
 - f. Food should be in sound condition, free from spoilage, filth or any other type of contamination and shall be safe for human consumption.
 - g. Do not place food items or food contact items, including boxed items directly on the ground.
 - h. Keep all meat, poultry, fish or dairy products and other hazardous foods at the proper temperatures.
 - i. Foods shall not be prepared in the home, but must be from an approved commercial source.
 - j. Attempt to control the amount of food items being prepared in response to the amount being served.
 - k. Protect the food by keeping it covered.
 - l. Utensils such as scoops, tongs, forks, or spoons are to be used whenever possible.
 - m. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans, cartons or food.
 - n. Monitor the activities of all children in and around the booth.

General Rules for New Establishments

The following information is presented as a **GUIDELINE ONLY** to outline the primary requirements for a food establishment in Aransas County. Specific needs should be discussed with the Environmental Health Department representatives.

I. Special areas of concerns:

- A. The septic system must be a professionally designed system approved by the regulatory authority (the Environmental Health Department) or connected to the public sewage system.
- B. BBQ pits must be enclosed or screened in with a self-closing door. The pit must be on a cleanable, harden surface; this may be concrete, sealed wood or tiled wood.
- C. A 3-compartment sink or commercial ware washing machine for ware washing will be required. Dishwashers designed for use in homes are not allowed. A separate sink for hand washing, which can not be in the restroom; distance from the prep area is not a concern, the door is.

II. Indoor areas, surface characteristics.

A. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: smooth, durable, and easily cleanable for areas where food establishment operations are conducted; closely woven and easily cleanable carpet for carpeted areas; and nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, ware washing areas, toilet rooms, mobile food establishment servicing areas, and areas subject to flushing or spray cleaning methods.

B. Floors, walls, and ceilings.

1. Cleanability.

Except as specified in paragraph (4) of this subsection, the floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable, except that antislip floor coverings or applications may be used for safety reasons.

2. Floors, walls, and ceilings, utility lines.

Utility service lines and pipes may not be unnecessarily exposed. Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.

3. Floor and wall junctures, coved, and enclosed or sealed.

In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 millimeter (one thirty-second inch). The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and graded to drain, and the floor and wall junctures shall be coved and sealed.

4. Floor carpeting, restrictions and installation.

Carpeting may not be installed as a floor covering in food preparation areas, walk-in refrigerators, ware washing areas, toilet room areas where hand washing lavatories, toilets, and urinals are located, refuse storage rooms, or other areas

subject to moisture, flushing, or spray cleaning methods. If carpeting is installed as a floor covering in areas other than those specified in this paragraph, it shall be: securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means.

5. Floor covering, mats and duckboards.

Mats and duckboards shall be designed to be removable and easily cleanable.

6. Wall and ceiling coverings and coatings.

Wall and ceiling covering materials shall be attached so that they are easily cleanable. Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface.

7. Walls and ceilings, attachments.

Except as specified in this paragraph, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable.

In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.

8. Walls and ceilings, studs, joists, and rafters.

Studs, joists, and rafters may not be exposed in areas subject to moisture.

C. Functionality.

1. Light bulbs, protective shielding.

Except as specified in subparagraph (B) of this paragraph, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if the integrity of the packages cannot be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

2. Heating, ventilating, air conditioning system vents.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food contact surfaces, equipment, or utensils.

3. Insect control devices, design and installation.

Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device. Insect control devices shall be installed so that the devices are not located over a food preparation area; and dead insects and insect fragments are prevented from being impelled onto or falling on

exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

4. Toilet rooms, enclosed.

A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall.

5. Outer openings, protected.

Except as specified in paragraph, outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings; closed, tight-fitting windows; and solid self-closing, tight-fitting doors, except that doors designed for emergency exit only and which are activated for security alarm when opened need not be self-closing. Except as specified in subparagraphs (B) and (D) of this paragraph, if the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes, or a temporary food establishment is not provided with windows and solid doors as specified under subparagraph (A) of this paragraph, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 millimeters (16 mesh to 1 inch) screens; properly designed and installed air curtains; or other effective means. This paragraph does not apply if flying insects and other pests are absent due to the location of the establishment or other limiting condition.

6. Exterior walls and roofs, protective barrier.

Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

7. Outdoor food vending areas, overhead protection.

If located outside, a machine used to vend food shall be provided with overhead protection except those machines vending canned beverages need not meet this requirement.

8. Private homes and living or sleeping quarters, use prohibition.

A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.

Living or sleeping quarters separation. Living or sleeping quarters located on the premises of a food establishment such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for food establishment operations by complete partitioning and solid self-closing doors.

D. Operations

1. Hand washing.

Each hand washing lavatory or group of two adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Each hand washing lavatory or group of adjacent lavatories shall be provided with: individual,

disposable towels; a continuous towel system that supplies the user with a clean towel; or a heated-air hand-drying device. A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, shall not be provided with the handwashing aids and devices required for a hand washing lavatory.

2. Drying mops.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

3. Storing maintenance tools.

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and stored in an orderly manner that facilitates cleaning of the area used for storing the maintenance tools. Maintaining premises, unnecessary items and litter. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter.

4. Animals

Exotic animals are not allowed on the premises. Live animals may be allowed in the following situations if the contamination of food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles can not result: edible fish or decorative fish in aquariums, shellfish or crustaceans on ice or under refrigeration, and shellfish and crustacean in display tank systems; patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas, and sentry dogs running loose in outside fenced areas; in areas that are not used for food preparation such as dining and sales areas, support animals such as guide dogs that are trained to assist an employee or other person who is handicapped, are controlled by the handicapped employee or person, and are not allowed to be on seats or tables; and pets in the common dining areas of group residences at times other than during meals if: effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas; condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present; and dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service.

5. Toxic Items.

Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: separating the poisonous or toxic materials by spacing or partitioning; and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in ware washing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

6. Rejected Items.

Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles.

7. Potentially hazardous food, hot and cold holding.

Except during preparation, cooking, or cooling, or when time is used as the public health control, potentially hazardous food shall be maintained at 60 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a specified time may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit); or at 5 degrees Celsius (41 degrees Fahrenheit) or below.

E. PLAN REVIEW

All newly constructed or remodeled food establishments are required to submit plans to be reviewed for compliance with health code regulations before receiving an opening (compliance) inspection. These plans shall include a brief description of the establishment, a summary of operations and a blueprint or sketch of the facility.

Plans should show the layout (identifying equipment and providing an equipment list), arrangement and construction material of the entire proposed food service establishment operations, including food preparation, storage and service areas, dining areas and outside garbage storage areas.

F. HOW TO SCHEDULE A COMPLIANCE INSPECTION

Call 1.361.790.0121 for an appointment. Have a plan of your proposed establishment for the Department of Environmental Health to review. A Menu or list of all foods and beverages to be served shall be submitted along with your plan.

A Description of Operation (in writing) of how you plan to operate your establishment shall also be submitted. (Will it be: Carry out orders only, catering, manufacturing, etc. If seated dining for how many seats?)

Note: Feel free to ask the Environmental Health Department personnel to come out and look at an existing building and/or establishment that you have in mind before you make a purchase or sign a contract to help get a general idea of how much repair work may be needed. You may call the Environmental Health Department to ask questions, get advice or even ask them to come out to see your progress.

Please understand that in addition to the Environmental Department's regulations and review you must also comply with all relevant building codes. Contact other municipal departments (i.e. plumbing, building, electrical, fire, zoning, etc.) for additional requirements.

A Pre-opening inspection of your establishment (upon your request) must be conducted by the Environmental Health Department once all construction is completed and

equipment is in place. An appointment for this inspection should be scheduled at least 24 hours in advance of opening.

A Food Service Establishment Application will be submitted to the owner of the new facility. The application must be completed and returned, along with the annual permit fee.

When an existing food establishment changes ownership, the new owner must obtain a Food Establishment Permit in the name of the new owner. Permit fees are not refundable or transferable.

The Food Service Permit must be posted in a conspicuous place.

MOBILE UNITS - A mobile unit is a vehicle mounted food establishment designed to be readily moveable. This applies to motor vehicles, trailers or other mounted units.

ROADSIDE VENDORS- Roadside food vendors are not authorized to operate within city limits. Roadside vendors wishing to operate in the county areas outside of city limits should refer to the rules pertaining to operating a Mobile Unit.

GENERAL RULES FOR MOBILE FOOD ESTABLISHMENTS

The following information is presented as a **GUIDELINE ONLY** to outline the primary requirements for a mobile food establishment in Aransas County. Specific needs should be discussed with the Environmental Health Department representatives.

A. Mobile food establishment provisions.

1. General.

Mobile food establishments shall comply with the requirements of the T.F.E.R., except as otherwise provided in this paragraph and in paragraph (2) of this subsection. The Environmental Health Department may impose additional requirements to protect against health hazards related to the conduct of the food establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous food, and when no health hazard will result, may waive or modify requirements of this rule relating to physical facilities, except those requirements as specified in the T.F.E.R.

2. Restricted operation.

Mobile food establishments that serve only food that is prepared, packaged in individual servings, transported and stored under conditions meeting the requirements of these sections, or beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with the requirements of these rules pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization of equipment and utensils if the required equipment for cleaning and sanitization exists at its central preparation facility.

3. Single-service articles.

Mobile food establishments shall provide only single-service articles for use by the consumer.

4. Existing refrigeration equipment.

Existing refrigeration equipment will be upgraded to meet the 41 degrees Fahrenheit requirement or replaced as specified in the T.F.E.R.

5. Mobile water tank and mobile food establishment water tank.

Approved materials.

Materials that are used in the construction of a mobile water tank, mobile food establishment water tank and appurtenances shall be:

- A. safe
- B. durable, corrosion-resistant, and nonabsorbent;
- C. finished to have a smooth, easily cleanable surface

Water system.

A mobile food unit requiring a water system shall meet the requirements of: Approved system. Drinking water shall be obtained from an approved source that is:

- A. a public water system
- B. a nonpublic water system that is constructed, maintained, and operated according to law.

1. System flushing and disinfection

A drinking water system shall be flushed and disinfected before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

2. Bottled drinking water.

Bottled drinking water used or sold in a food establishment shall be obtained from approved sources.

Water quality standards.

1. Public and private water systems.

Except as specified under paragraph (2) of this subsection:

- A. water from a public water system shall meet state drinking water quality standards; and
- B. water from a private water system shall meet state drinking water quality standards.
- C. nondrinking water supply may be used only if its use is approved by the Environmental Health Department.
- D. nondrinking water shall be used only for non-culinary purposes such as air conditioning, nonfood equipment cooling, fire protection, and irrigation.

2. Sampling.

Except when used as specified under paragraph (2) of this subsection, water from a nonpublic water system shall be sampled and tested at least annually and as required by state water quality regulations.

3. Sample report.

The most recent sample report for the nonpublic water system shall be retained on file in the food establishment or the report shall be maintained as specified by state water quality regulations.

Water quantity and availability.

1. Capacity.

The water source and system shall be of sufficient capacity to meet the water demands of the food establishment.

2. Pressure.

Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified of this section to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure.

3. Hot water.

Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

Water distribution, delivery, and retention systems.

1. Distribution. Water shall be received from the source through the use of:

A. an approved public water main; or

B. one or more of the following that shall be constructed, maintained, and operated according to law:

i. nonpublic water main, water pumps, pipes, hoses, connections, and other appurtenances;

ii. water transport vehicles; and

iii. water containers.

2. Alternative water supply.

Water meeting the requirements specified under subsections (a)-(c) of this section shall be made available for a mobile facility, for a temporary food establishment without a permanent water supply, and for a food establishment with a temporary interruption of its water supply through:

a. a supply of containers of commercially bottled drinking water;

b. one or more closed portable water containers;

c. an enclosed vehicular water tank;

d. an on-premises water storage tank; or piping, tubing, or hoses connected to an adjacent approved source.

A. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and hand washing, in accordance with the requirements of these rules.

B. Enclosed system, sloped to drain.

A mobile water tank shall be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank. All water distribution pipes or tubing shall be constructed and installed in accordance with the requirements of these rules.

C. Inspection and cleaning port, protected and secured.

If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank and:

- i. flanged upward at least 13 millimeters (one-half inch); and
- ii. equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place, and flanged to overlap the opening and sloped to drain.

D. "V" type threads, use limitation.

A fitting with "v" type threads on a water tank inlet or outlet may be allowed only when a hose is permanently attached.

E. Tank vent, protected.

If provided, a water tank vent shall terminate in a downward direction and shall be covered with:

- i. 16 mesh to 25.4 millimeters (16 mesh to 1 inch) screen or equivalent when the vent is in a protected area; or
- ii. a protective filter when the vent is in an area that is not protected from windblown dirt and debris.

F. Inlet and outlet, sloped to drain.

- i. A water tank and its inlet and outlet shall be sloped to drain.
- ii. A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

G. Hose, construction and identification.

A hose used for conveying drinking water from a water tank shall be:

- i. safe;
- ii. durable, corrosion-resistant, and nonabsorbent;
- iii. resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition;
- iv. finished with a smooth interior surface; and
- v. clearly and durably identified as to its use if not permanently attached.

H. Filter, compressed air.

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and drinking water system when compressed air is used to pressurize the water tank system.

I. Protective cover or device.

A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device shall be provided for a water inlet, outlet, and hose.

J. Mobile food establishment tank inlet.

A mobile food establishment's water tank inlet shall be 19.1 millimeters (three-fourths inch) in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

K. System flushing and disinfection.

A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

L. Using a pump and hoses, backflow prevention.

A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

M. Protecting inlet, outlet, and hose fitting.

If not in use, a water tank and hose inlet and outlet fitting shall be protected as specified under subparagraph (J) of this paragraph.

N. Tank, pump, and hoses, dedication.

i. Except as specified in clause (ii) of this subparagraph, a water tank, pump, and hoses used for conveying drinking water shall be used for no other purpose.

ii. Water tanks, pumps, and hoses approved for liquid foods may be used for conveying drinking water if they are cleaned and sanitized after each use.

2. Sewage, other liquid waste, and rainwater.

Waste retention.

If liquid waste results from operation of a mobile food establishment, the waste shall be stored in a permanently installed retention tank.

A. Capacity and drainage.

A sewage holding tank in a mobile food establishment shall be:

i. sized at least 15% larger in capacity than the water supply tank; and

ii. sloped to a drain that is 25 millimeters (1 inch) in inner diameter or greater, equipped with a shut-off valve.

B. All connections on the vehicle for servicing the mobile food establishment waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food establishment.

C. Discharge liquid waste shall not be discharged from the retention tank while the mobile food establishment is in motion.

D. Flushing a waste retention tank. A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner.

E. Removing mobile food establishment wastes.

Sewage and other liquid wastes shall be removed from a mobile food establishment at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

Central preparation facility.

1. Supplies, cleaning, and servicing operations.

Mobile food establishments shall operate from a central preparation facility or other fixed food establishment and shall report to such location for supplies and for cleaning and servicing operations.

2. Construction.

The central preparation facility or other fixed food service establishment, used as a base of operation for mobile food establishments, shall be constructed and operated in compliance with the requirements of these rules.

Servicing area and operations.

1. Protection.

A. A mobile food establishment servicing area shall be provided and shall include at least overhead protection for any supplying, cleaning, or servicing operation except those areas used only for the loading of water and/or the discharge of sewage and other liquid waste,

through the use of a closed system of hoses, need not be provided with overhead protection.

B. Within this servicing area, a location provided for the flushing and drainage of liquid wastes shall be separate from the location provided for water servicing and for the loading and unloading of food and related supplies.

C. This servicing area will not be required where only packaged food is placed on the mobile food establishment or where mobile food establishments do not contain waste retention tanks.

D. The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

E. Potable water servicing equipment shall be installed in the servicing area according to law and stored and handled in a way that protects the water and equipment from contamination.

Floors, walls, and ceilings.

1. Clean ability.

Except as specified, the floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable, except that antislip floor coverings or applications may be used for safety reasons.

2. Floors, walls, and ceilings, utility lines.

A. Utility service lines and pipes may not be unnecessarily exposed.

B. Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.

C. Exposed horizontal utility service lines and pipes may not be installed on the floor.

Floor carpeting, restrictions and installation.

Carpeting may not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where hand washing lavatories, toilets, and urinals are located, refuse storage rooms, or other areas subject to moisture, flushing, or spray cleaning methods.

Hand washing lavatories.

1. Minimum number.

At least one hand washing lavatory shall be provided.

2. Hand washing cleanser, availability.

Each hand washing lavatory or group of two adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

3. Hand drying provision.

Each hand washing lavatory or group of adjacent lavatories shall be provided with:

A. individual, disposable towels;

B. a continuous towel system that supplies the user with a clean towel; or

C. a heated-air hand drying device.

Hand washing aids and devices, use restrictions.

A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, shall not be provided with the hand washing aids and devices required for a hand washing lavatory as specified in paragraphs (2) and (3) of this subsection.

Manual ware washing, sink compartment requirements.

A. Except as specified in subparagraph (C) of this paragraph, a sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

B. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the ware washing sink, a ware washing machine or alternative equipment as specified in subparagraph (C) of this paragraph shall be used.

C. Alternative manual ware washing equipment may be used when there are special cleaning needs or constraints and the regulatory authority has approved the use of the alternative equipment. Alternative manual ware washing equipment may include:

- i. high-pressure detergent sprayers;
- ii. low- or line-pressure spray detergent foamers;
- iii. other task-specific cleaning equipment;
- iv. brushes or other implements;
- v. two-compartment sinks as specified under subparagraph (D) and (E) of this paragraph;
or
- vi. receptacles that substitute for the compartments of a multi compartment sink.

D. A two-compartment sink may not be used for ware washing operations.

Drain boards.

Drain boards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

Ventilation hood systems, adequacy.

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.