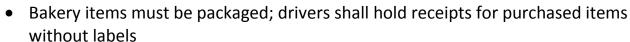
Mobile Food Vending Requirements

- Stickers must be displayed and current: business license on the windshield and health permits on the front and back bumper
- Drivers must have their driver cards on them during hours of operation
- Foods must be obtained from an approved, licensed and inspected kitchen
- Foods must be labeled properly with the:
 - Food item name
 - Ingredients
 - Company name and address
 - Expiration date
- All foods must be individually packaged; condiments must be dispensed from approved containers or individual packages (no open food containers)



- Thermometers must be provided in the hot and cold holding areas and should be working properly
- Cold foods must be held at 41°F or below
- Hot foods must be held at <u>135°F</u> or above



- Wrapped sandwiches may not be stored directly on ice
- Creamers must be no larger than 1 pint and only 1 may be out at a time during operation
- Disposable cups, stirrers, plasticware and coffee filters must be covered or individually wrapped
- Refrigeration lids, gaskets, and all truck compartments must be clean and maintained in good repair
- Spare tires must be covered
- A garbage container must be provided

