

Mobile Food Service Establishment & Foodcart Permit Requirements

1. Completed “Application for a Permit to Operate Food Service Establishment” *
2. Permit fee payable by cash or check (no fee for nonprofit organizations).
3. Commissary that is permitted by the Broome County Health Department to regularly clean/maintain mobile unit/equipment.
4. Workers Compensation *and* Disability Benefits Insurance certificates for business/organization
OR
CE-200 Exemption Form (www.businessexpress.ny.gov)
5. Certificate of Food Safety Class Training from: (a) Broome County Health Department (free course offered second Monday of every month at 1pm), (b) ServSafe (fee required), or (c) other training determined acceptable by Broome County Health Department.
6. A scheduled preoperational inspection of mobile unit before food service can commence.

NOTE: Failure to submit **ALL** of the above documentation will result in denial of permit request. No food service may occur without a food permit. Serving food without a food permit is a violation of the New York State Sanitary Code and will result in enforcement action which may include closure and/or fines.

NOTE: Workers Compensation *and* Disability Benefits Insurance coverage, or exemption from this requirement with the CE-200 Exemption Form, is a requirement of the New York State Workers Compensation Board, **NOT** the Broome County Health Department. Please refer all questions, concerns or complaints to the NYS Workers Compensation Board by calling _____ or visiting www.wcb.ny.gov.

Facility Requirements

- Water supply from an acceptable source that meets the requirements of Part 5 of the State Sanitary Code (private wells without approved disinfection are not permitted).
- Gray water storage tank for mobile units with installed sinks. Waste water is to be properly disposed of in a public sanitary sewer (not dumped on ground or down storm water drain).
- Current Food Permit from the Broome County Health Department displayed where it is visible to customers.
- An established ill worker policy.

- Probe thermometer for measuring food temperatures.
 - Accurate to $\pm 2^{\circ}\text{F}$ with range of 0-220 $^{\circ}\text{F}$
 - Dial or digital display acceptable

- Accurate thermometers available to evaluate refrigerated or heated storage temperatures. All refrigerators with potentially hazardous food items operated at or below 45 $^{\circ}\text{F}$. All hot hold units with potentially hazardous food items operated at or above 140 $^{\circ}\text{F}$.

- Hand washing stations where needed:
 - Hand soap (hand sanitizer is not an acceptable substitute for hand washing)
 - Disposable towels and trash receptacle
 - Hot and cold, or tempered water
 - “Employees must wash hands” sign

- Acceptable dish washing method:
 - Three bay sink where items are washed with a detergent and hot water in the first compartment, submerged in hot water in the second compartment, immersed in a sanitizing solution for 1 minute in the third compartment, and finally left to air dry.
 - Two bay sink, where items are washed in a hot detergent-sanitizer solution in the first compartment, and rinsed in a solution containing the same detergent-sanitizer in the second sink.

Note: Chlorine, quaternary ammonium or other sanitizers must be EPA approved for such use. Sanitizer test strips must be available to measure chemical concentration.

- Gloves and hair restraints available and used (hair net, baseball cap, visor, etc.).

- Food must come from approved sources. 90 days’ worth of shellfish tags required for applicable food items.

- Toxic chemicals properly labeled, stored and used so that contamination of food cannot occur.

- Lighting above food prep and storage areas shielded to prevent breakage.

- Other applicable items/procedures as outlined in Subpart 14-4 of the State Sanitary Code, Food Service Establishments.*