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ITINERANT FOOD VENDOR FACT SHEET

Hot Holding:

- Equipment must be capable of holding hot foods at 140°F or above. Probe thermometer for monitoring temperatures is required.
- Qualified Food Operator (QFO) required for vendors who perform cooking and/or hot holding of potentially hazardous food (Class IV).

Refrigeration Requirements:

- Equipment maintaining a continuous refrigeration temperature of 45°F or less must be provided for all potentially hazardous foods such as meats, seafood and dairy products. A thermometer is required.
- Ice or frozen “ice packs” can only be used to chill hot dogs and nonperishable items like soda.

Hand washing Requirements:

- Tepid running water, liquid soap and paper towels are required on all vehicles where food preparation occurs.

General Requirements:

- All floors, walls, ceilings and food contact surfaces must be smooth, non-absorbent, light colored, and easy to clean.
- No preparation of any kind is allowed at home. Any prepackaged or prepared foods must be prepared at or obtained from a licensed restaurant, deli, or commissary.
- On vehicles where food preparation occurs, adequate hot water must be available to properly wash, rinse and sanitize all utensils.
- Waste receptacles must be provided inside and outside the vehicle.
- Identification (your trade name) must appear, clearly visible, on both sides of the vehicle.
- All gas fired heating equipment must be approved by the Fire Marshal’s office.
- All foods, single service eating and drinking articles, and preparation areas protected from contamination.
- Wastewater must be disposed of in an approved manner.