

MOBILE FOOD PERMIT BASICS

WHO NEEDS A MOBILE FOOD PERMIT?

Any movable restaurant, truck, van, trailer, cart, table-top, bicycle, watercraft, or other movable unit.

This includes hand carried, portable containers in or on which food or beverage, is transported, stored, or prepared for retail sale or given away at temporary locations.

HOW DOES SOMEONE GET A MOBILE FOOD PERMIT?

All vendors must come to the Health Department **Monday to Friday between 8:30AM to 9:30 AM** with their mobile food permit application filled out and with all additional required paperwork. (ex. License, registration, most recent commissary inspection.)

NO FOOD should be brought to the inspection. All equipment should be on and operational meeting the cold and holding requirements of the NJ Food Code. **ONLY** vendors with pre-packaged food will be exempt from having hand wash facilities.

HOT HOLDING

- All food shall be maintained at 135°F or above at all times.

APPROVED:

- Electric steam table: Water at time of inspection must be 135°F or above.
- Electric or gas burner/stove top.

DISAPPROVED:

- Sterno/catering trays.
- Insulated Carriers: This is usually for transporting hot food.
- Potentially hazardous food that is not kept above 135°F.



COLD HOLDING

- All food shall be maintained at 41°F or below at all times.

APPROVED:

- Electric refrigeration: Unit at the time of inspection must be 41°F or below.
- Coolers with ice: **RAW MEAT CANNOT BE KEPT THIS WAY.**
- Ice and thermometer should be available at all times. Ex. Cut fruit, pre-cooked meat.

DISAPPROVED:

- Raw meat kept in coolers with ice.
- Potentially hazardous food that is not kept below 41°F.

APPROVED SOURCES

Food prepared for human consumption shall not be prepared or stored in a private home, therefore, a licensed facility must be used.

Every vendor shall be aware of the proper NJ Food Code procedures for preparing and selling food.

HAND WASHING

All mobile food units must always have a hand wash station with water between 90-110°F with soap and disposable paper towels available.

There must be a waste buckets to catch the water which must be disposed of at the vendor's commissary.