

Mobile Food Establishment Guide
Appendix A - Common Violations
Effective February 18, 2013

This guide is a summary of common construction violations and is to be used in conjunction with the Oklahoma Food Service Establishment Regulations (OAC 310:257). This guide should not be considered all-inclusive, for more detailed requirements see the Mobile Food Service Establishment Construction, Equipment, and Operation Guidelines. Mobiles are required to move every 12 hours and return to commissary for servicing.

Mobile Food Service Establishment Requirements



EXTERIOR [OAC 310:257-11-1-16, 17-3]

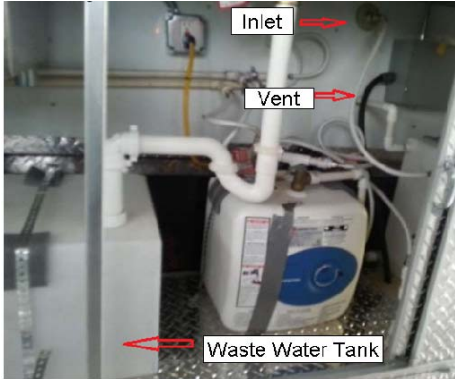
- Outside surfaces shall be constructed of weather-resistant materials and protect against the entry of insects.
- The name of business shall be on the outside of the unit.
- Windows, doors, and vents shall be protected by sixteen (16) mesh to one (1) inch screens, properly designed and installed air curtains, or other effective means.
- Self-closing doors required on mobile.

EQUIPMENT [OAC 310:257-7-1-109]



- Equipment inside the food establishment is required to be NSF or equivalent and installed to facilitate cleaning.
- Refrigeration is required to be commercial grade and of sufficient capacity to maintain proper food temperatures (41°F or below).
- Glass door refrigerators that are for “Canned or Bottled Products Only” can not be used as a workout refrigerator.
- Vent hoods are required above cooking equipment.
- Cabinets should be installed properly with no exposed, unpainted wood or uncleanable surfaces.
- Food contact surfaces shall be smooth and constructed with safe, durable, corrosion-resistant, and non-absorbent materials.
- Cutting boards and other utensils should be small enough to be washed in three vat sink.
- Lighting above equipment is required to be shielded and at least 50 foot-candles.
- Indoor floor, walls, and ceiling construction shall be smooth, durable, light colored and easily cleanable.
- Equipment, counters, and sinks should be sealed to wall.
- Ice chests are permitted for drinks only, and must have a valve that remains open for draining.

PLUMBING [OAC 310:257-9-1-52]



- Mobile Food Service Establishments are required to have a three vat sink and a separate hand wash sink with hot and cold water at each sink.
- Hand sink required to have soap and paper towel dispensers.
- Warewashing sinks are required to be constructed of materials intended to be used for ware washing and be large enough to wash largest utensils used.
- Water system shall be of sufficient capacity to meet the water demands of the mobile, including hot water. The fresh water tank shall be a minimum of 10 gallons, and waste water tank a minimum of 15% larger than fresh water tank.
- The water tanks and plumbing system are required to be constructed of food grade material and be attached to mobile.
- The water inlet and vent are required to have protected covers. The end of vent line on the water tank should be pointed down and be covered with screen. The fresh water hose is required be a food grade water hose.
- The waste water tank outlet should be equipped with a shut-off valve and be a different size than the inlet.
- Waste water must be disposed of in a sanitary sewer that has the ability to collect grease laden water.
- Drain board and/ or shelving required for air drying utensils.
- Fresh and waste water lines are required to be labeled.

PUSH CART REQUIREMENTS [OAC 310:257-17-2]



- Carts are required to have overhead protection.
- Carts shall have a hand wash sink with a minimum 5 gallon fresh water holding tank and 6 gallon waste water tank, hot and cold running water, soap and paper towels.
- Ice chests are allowed for cold hot dog storage and drinks, and must have a valve that remains open for draining.
- Carts are required to return to a commissary daily for waste water disposal, cleaning, and storage of food.
- Hot dog carts can only serve non-TCS foods, frankfurters, and packaged TCS foods. No chili can be sold from a pushcart.
- Cart is required to be shielded on three sides.
- Name of cart must be on outside of unit.