



GUIDELINES FOR MOBILE FOOD OPERATORS

INTRODUCTION

The mobile Food Vehicle/Unit Specifications have been prepared to assist food business proprietors in setting up a mobile food vehicle or unit.

A well designed and constructed mobile food vehicle/unit helps to ensure that food is prepared, handled and stored in conditions that will not affect the quality of the food and will facilitate cleaning and maintenance in the vehicle. It is important that in the early stages of design that proper consideration is given to what the most suitable materials for the type of food operation proposed.

This document should be read in conjunction with the Food Safety Standards published by Australia New Zealand Food Authority. A reference copy of the publication is available on the Australian New Zealand website at <http://www.foodstandards.gov.au/>.

1. WATER SUPPLY

- The vehicle/unit must be fitted with water storage tanks with a capacity adequate for the period of trading between opportunities for refilling.
- A minimum of 25 litres of water must be stored for cleaning purposes.

2. SEWAGE AND WASTE WATER DISPOSAL

- The sewage and waste water disposal system must effectively dispose of all sewage and waste water, so as not to jeopardise food safety. Disposal must be in accordance with statutory requirements.
- The vehicle/unit must be fitted with a waste water tank of at least 50 litres capacity external to the vehicle with an outlet of sufficient diameter to facilitate easy flushing and cleaning.

3. STORAGE OF GARBAGE AND RECYCLABLE MATTER

- Provide adequate fly proof refuse containers to meet your waste disposal needs for the storage of garbage and recyclable matter.

4. VENTILATION

- Provide mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the mobile food vehicle.

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5. LIGHTING

- The mobile food vehicle must have a lighting system that provides sufficient natural or artificial light for the activities conducted on the mobile food vehicle.

6. FLOORS

- Floors must be designed and constructed so that they are impervious, durable, cleanable and suitable to the nature of the activities to be conducted.
- It is recommended that an impervious cleanable coving material should be provided to the junction of the floor and wall in food preparation areas to assist with cleaning operations.

7. WALLS AND CEILINGS

- Walls and ceilings must be designed and constructed in a way that is appropriate for the activities conducted.
- Walls and ceilings must be provided where they are necessary to protect food from contamination.
- Walls and ceilings should be dust-proof, smooth faced, non-porous material painted with a washable paint of a light colour. Such a surface shall be of a finish free of open joints, cracks, crevices or openings and capable of being readily and thoroughly cleaned.

8. FIXTURES, FITTINGS AND EQUIPMENT

- All fixtures, fittings and equipment must be constructed of an impervious, durable material free from cracks or crevices and capable of being readily and thoroughly cleaned.
- All fixtures, fittings and equipment must be easily movable and readily accessible for inspection and cleaning, or alternatively, sealed to the wall or adjacent fittings with an approved sealing material.

9. SINKS

- Provide adequate sink facilities for food preparation, washing and sanitising. The number of sinks for equipment washing and sanitising and for food preparation will depend on the food operations carried out by the business. Most mobile food vehicles/units will require a double bowl sink for the washing of food and for the effective cleaning and sanitising of equipment.
- The mobile food vehicle/unit must be supplied with sufficient hot and cold water. The hot water should be provided by means of a water heating device for the washing and sanitising of equipment.

10. HANDWASHING FACILITIES

- Provide a permanent hand wash basin fitted in the mobile food vehicle/unit where unpackaged food is being prepared or handled in any way.
- Provide the hand basin with a supply of hot and cold running water through a single outlet. Maintain the hand basin with soap, paper towels or other approved hand drying equipment.

11. REFRIGERATION

- Provide adequate refrigeration for the storage and prevention of spoilage of perishable foodstuffs. Refrigerators shall be able to maintain food at or below 5°C. Freezers shall be able to maintain food at or below -15°C.

12. STORAGE FACILITIES

- Provide adequate facilities for the storage of the clothing, footwear and personal effects of the staff.
- Provide adequate facilities for cleaning equipment and cleaning chemicals.

13. TOILET FACILITIES

- Adequate toilets must be available for the use of food handlers in close proximity to the mobile food vehicle.

14. PEST PROOFING

- Service hatches should be of minimal size to reduce the risk of contamination from flies and dust.

For any further enquires please contact the **Health department** at the Council office, 90 Welsford Street, Shepparton. **Telephone: (03) 5832 9731.**

References:

1. *Food Safety Standard 3.2.3 – Food Premises and Equipment (ANZFA)*
2. *Food Safety Standard 3.2.2 – Food Safety Practices and General Requirements (ANZFA)*
3. *Safe Food Australia – A Guide to Food Safety Standards ANZFA 2nd Edition, January 2001*

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