

## ENVIRONMENTAL HEALTH FACT SHEET

No. 220

### *MOBILE FOOD VEHICLES*

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When designing and fitting out a mobile food vehicle you must ensure they meet the required outcomes from the Food Safety Standards.

A mobile food vehicle is used to transport food and food is often prepared and stored inside the vehicle for direct sale. Mobile food vehicles include food and beverage carts. A mobile food vehicle does have special requirements that need to be included in your design.

#### **WALLS**

The walls and ceilings of the food preparation, storage and sales area should be a smooth impervious material, finished in a light colour and capable of being easily cleaned.

#### **FLOORS**

The floor of the food preparation, storage and sales area should be smooth, slip resistant and impervious to water.

#### **DOOR AND SERVICE OPENINGS**

Finish doors and serving hatches on both internal and external sides with the same standard of material as the walls.

Separate the driving compartment of the vehicle and seal from the food preparation and storage section.

Fit all openings on the mobile food vehicle with close fitting doors and shutters. These must be vermin proof and able to be closed during transport.

#### **CUPBOARDS, CABINETS AND WORKBENCHES**

Cupboards, cabinets and workbenches shall be installed in accordance with Standard 3.2.3 of the Food Standards Code.

#### **WASHING**

The vehicle is to be provided with a potable water supply of sufficient quantity to enable hand washing and washing of equipment and fittings over a normal day's operation, and a waste water tank (of a least equal capacity).

#### **HAND BASINS**

A hand basin must be installed and supplied with warm running water through a single outlet. All hand basins are to be supplied with soap and single use towels.

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**MECHANICAL EXTRACTION**

A mechanical exhaust system is required in all kitchen and cooking areas to remove heated air or grease vapour from cooking appliances having a total maximum input exceeding 8kW/h for an electrical appliance, or total gas input 29 MJ/h for a gas appliance, or any deep fryer appliance.

Canopies are required to comply with the Australian Standard AS1668.2 – 2002 for construction and performance.

**RUBBISH DISPOSAL**

Separate rubbish containers with tight-fitting lids and bin liners for use by the food vehicle operator and the public must be provided.

**STORAGE OF PERISHABLE FOODS**

Appliances for the storage of perishable foods shall be provided which are capable of keeping cold foods below 5°C or hot food above 60°C. Thermometers accurate to + or – 1°C shall be provided to enable frequent temperature checks.

**STORAGE FACILITIES**

Separate storage facilities are required for staff clothing and personal effects.

**LABELLING OF FOOD**

Any packaged food sold from a mobile vehicle must be labelled in accordance with the Food Standards Code.

**FOR FURTHER INFORMATION****CONTACT ENVIRONMENTAL HEALTH ON 1800 095 646 OR YOUR LOCAL OFFICE**

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