

Chapter 10

Mobile Food Units

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10-1 Definitions

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10-101 Applicability and Listing of Terms

10-101.11 Interpretation and Listing of Terms

The following definitions shall apply in the interpretation and application of this Chapter.

10-102 Definitions

FOOD SERVICE TRAILER means a MOBILE FOOD UNIT designed to be towed on public roads, and having an enclosed area for storage, handling, or preparation of FOOD, and PERMITTED as MOBILE FOOD UNITS as a FULL SERVICE COACH.

FROZEN PRODUCT SALES/DELIVERY MOBILE UNIT means a pick-up truck or similar VEHICLE with either a built-on or slide-in prefabricated freezer unit, or a canopy with a freezer inside for the delivery of PRE-PACKAGED FOOD to designated addresses. No open FOOD handling or door-to-door sales is allowed.

FULL SERVICE COACH means a MOBILE UNIT, including FOOD SERVICE TRAILERS, in which FOOD, including PHF (TCS), may be stored, prepared, cooked, and/or served.

MOBILE UNIT means any properly enclosed VEHICLE in which FOOD, BEVERAGES, frozen desserts or dairy products and mixes are prepared, processed, or converted for human consumption, and which is used to sell and dispense FOOD and BEVERAGES to customers. The term includes full service “hot” trucks and limited service “ice cream” trucks. The term does not include a pushcart or any portable unit for the service of FOOD.

PRE-PACKAGED FROZEN NOVELTY TRUCK means a MOBILE UNIT in which APPROVED menu items are RESTRICTED to LOW-RISK FOOD that may include PRE-PACKAGED, non-PHF (TCS) or LOW-RISK FOOD, including but not limited to frozen confections, sodas, chips, and candies.

SELF SERVICE PRE-PACKAGED FOOD TRUCK means a MOBILE UNIT from which customers serve themselves PRE-PACKAGED FOOD.

10-2 Plan Review

Subparts

- 10-201 Commissary
- 10-202 Servicing Depot
- 10-203 Mobile Unit Plans
- 10-204 Facility and Equipment

10-201 COMMISSARY

10-201.11 PERMIT Requirements

All COMMISSARY facilities operating within Clark County, Nevada, are required to maintain a health PERMIT issued by the HEALTH AUTHORITY.

10-201.12 EQUIPMENT and Structural Requirements

A COMMISSARY shall meet the EQUIPMENT and structural requirements for a FOOD ESTABLISHMENT as provided in FOOD Service Establishment Plan Review Requirements for EQUIPMENT and facilities, and as specified in these Regulations.

10-202 SERVICING DEPOT

10-202.11 PERMIT Requirements

All SERVICING DEPOT facilities operating within Clark County, Nevada, are required to maintain a health PERMIT issued by the HEALTH AUTHORITY.

10-202.12 EQUIPMENT AND Structural Requirements

In addition to a valid health PERMIT, SERVICING DEPOTS shall meet the following requirements:

- (A) A room large enough to accommodate a MOBILE UNIT, with properly constructed walls, ceiling and floors, and proper ventilation and lighting shall be provided at a SERVICING DEPOT for cleaning MOBILE UNITS.
- (B) Floors shall be properly sloped and drained to a sanitary sewer.
- (C) SERVICING DEPOTS are required to have EQUIPMENT commensurate with the type of FOOD that is being stored during the MOBILE UNIT's servicing. FOOD holding areas shall be separated from cleaning areas with partitions or other distinguishable barriers.
- (D) There shall be a hose sufficient for washing a MOBILE UNIT at a SERVICING DEPOT, and a facility to store the hose off the ground, to prevent CONTAMINATION.
- (E) There shall be a sufficient amount of steam or hot water, at a temperature of at least 170°F±2°, to properly sanitize the MOBILE UNIT and EQUIPMENT that is not sanitized with chemical disinfectants.
- (F) There shall be adequate ventilation to prevent the accumulation of vapors, fumes, or mists during the cleaning and SANITIZATION processes.
- (G) There shall be an APPROVED three-compartment sink.
- (H) There shall be adequate drainage and grease collection capacities, as required by the AGENCY OF JURISDICTION and the HEALTH AUTHORITY, to prevent FOOD debris and excessive grease from entering the sanitary sewer system or storm drains.
- (I) There shall be a restroom, with at least one toilet and one HAND WASHING SINK, plumbed with hot and cold running water, stocked with toilet paper, liquid soap, paper towels, and a covered trash receptacle as specified in Chapter 6-202.14 of these Regulations. This restroom shall be accessible to anyone working within the COMMISSARY or SERVICING DEPOT.

10-203 MOBILE UNIT Plans

10-203.11 Plan Submission

Plans shall be submitted to the HEALTH AUTHORITY, Environmental Health Plan Review, for all VEHICLES that are to be used as MOBILE UNITS.

10-203.12 Third Party PERMITTING

No MOBILE UNIT shall be rented or sub-leased to a third party without the renter or lessee obtaining a separate health PERMIT.

10-203.13 General Requirements

The following information shall be provided at the time the plans for MOBILE UNITS are submitted:

- (A) The VEHICLE identification number (VIN) of the VEHICLE used for the MOBILE UNIT.
- (B) The license plate number and State of issuance of the VEHICLE used for the MOBILE UNIT.
- (C) A description of markings specific to each MOBILE UNIT. The VEHICLE shall have the name, along with either the address or the phone number, of the vendor visible from both sides of the unit.
- (D) A letter of intent which describes:
 - (1) The menu for the MOBILE UNIT.
 - (2) The methods and EQUIPMENT to be used for cooking, cooling, and holding of FOOD.
 - (3) Methods for preparing and handling FOOD when prepared on the MOBILE UNIT.
- (E) A signed letter of agreement with the COMMISSARY or SERVICING DEPOT outlining the services provided to the MOBILE UNIT which shall include a copy of the COMMISSARY or SERVICING DEPOT's health PERMIT. An address for the location of the VEHICLE, when not parked at the COMMISSARY or SERVICING DEPOT, shall be provided to the HEALTH AUTHORITY.
- (F) Any other information requested by the HEALTH AUTHORITY, during the Plan Review process, which is necessary to determine the scope of the FOOD ESTABLISHMENT operations.

10-203.14 Structure and EQUIPMENT

FROZEN PRODUCTS SALES/DELIVERY MOBILE UNITS shall be equipped with an *NSF/ANSI Standard #7* freezer unit. The unit compressor shall be capable of operating from a converter, or other APPROVED method of mechanical refrigeration, at all times when the VEHICLE is running. The freezer unit shall be enclosed with an APPROVED thermometer readable from outside the unit.

10-203.15 PRE-PACKAGED FROZEN NOVELTY TRUCKS

PRE-PACKAGED FROZEN NOVELTY TRUCKS shall meet the following structural, EQUIPMENT, and Plan Review requirements:

- (A) An individual shall be able to stand upright inside of the unit.

- (B) The service shall be from the inside to the outside via service openings with a maximum of two openings, no larger than 18" square, with either hinged or slider windows.
- (C) The inside finishes of the VEHICLE shall be light in color, and SMOOTH and EASILY CLEANABLE. Walls and ceilings shall be light in color with SMOOTH and EASILY CLEANABLE surfaces. Floors shall be of metal or commercial grade linoleum.
- (D) A description of the type of ventilation and/or air conditioning system(s) used within the VEHICLE. These systems shall be able to maintain the interior ambient temperature within the testing limit temperature range of the refrigeration EQUIPMENT.
- (E) An *NSF/ANSI STANDARD #7*, or equivalent freezer unit, with a compressor capable of operating off appropriately sized converter, or other APPROVED method of mechanical refrigeration, at all times when the VEHICLE is running. Dry ice is prohibited from use in a MOBILE UNIT.

10-203.16 SELF-SERVICE PRE-PACKAGED FOOD TRUCK

SELF-SERVICE PRE-PACKAGED FOOD TRUCKS shall meet the following structural, EQUIPMENT, and Plan Review requirements:

- (A) Doors/covers shall be tight fitting to protect the unit from inclement weather and effectively EXCLUDE dust, dirt, and vermin.
- (B) A description of the location where FOOD, EQUIPMENT, UTENSILS, paper products, water tanks, and cleaning supplies will be stored on the unit.
- (C) The outside of the unit shall be of metal or fiberglass construction equivalent to or exceeding *NSF/ANSI* standards for construction and materials.
- (D) The interior of cabinet units or compartments shall be constructed to have SMOOTH, easily accessible and EASILY CLEANABLE surfaces, with at least 1/8" horizontal and vertical coves, free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning obstructions.
- (E) Surfaces shall be constructed of a solid material including but not limited to stainless steel. The surfaces shall be free of pits, cracks, rust, and other obstructions that would interfere with proper cleaning. Wood surfaces are not allowed.
- (F) Newly PERMITTED units shall have mechanical refrigeration for all POTENTIALLY HAZARDOUS FOOD, with ice used only as a supplement to refrigeration.
- (G) Coffee prepared at APPROVED establishments PERMITTED by the HEALTH AUTHORITY, as the base of operations, may be sold from an APPROVED commercial *NSF/ANSI* dispenser.
- (H) A description of the type of EQUIPMENT that will be used to dispense paper cups, stirring sticks, spoons, straws, sugar, dried creamer, or PRE-PACKAGED CONDIMENTS. Paper cups used at a MOBILE UNIT shall be contained in an APPROVED dispenser that effectively protects the interior and the lip of the cup from dust and handling.
- (I) Provisions for proper disposal and storage of solid waste within the MOBILE UNIT and outside of the MOBILE UNIT for customer use.
- (J) Receptacles shall be maintained clean so as not to create a nuisance.
- (K) Receptacles shall be lined with properly sized disposable plastic liners.

10-203.17 Supplemental Service from a SELF-SERVICE PRE-PACKAGED FOOD TRUCK

In addition to the above requirements, FOOD handling outside, of the VEHICLE, shall be limited to the preparation of espresso, specialty coffees, and related BEVERAGES provided that:

- (A) The unit contains an *NSF/ANSI* certified HAND WASHING SINK serviced with tempered or hot/cold water under pressure, and soap and towels with splash guards, as specified in Section 10-203.18 (J) of this Chapter.
- (B) The unit contains an *NSF/ANSI* certified three compartment sink with integral drain boards and serviced with hot and cold water under pressure.
- (C) The unit contains adequate safeguards to protect FOOD from CONTAMINATION during service and while in transit.
- (D) The unit has 35-foot candles of light on the preparation, HAND WASHING SINK, and three-compartment sink surfaces.
- (E) The unit contains a 15-gallon fresh water supply, a water heater that provides no less than 10 gallons per hour of 120°F±2° hot water, and a waste water tank that is at least 15% larger than the combined capacity of fresh and hot water tanks, and meets the requirements as specified in Section 10-203.18 (K) of this Chapter.
- (F) The COMMISSARY for such a unit shall meet the requirements of a full service kitchen and shall meet all requirements as specified in these Regulations.

10-203.18 FULL SERVICE COACHES

All minimum kitchen standards apply as provided in *Food Service Establishment Plan Review Requirements for Equipment & Facilities*, including hot and cold water sources, HAND WASHING SINKS, three-compartment sinks, cooking, heating and refrigeration EQUIPMENT, ventilation, and interior finishes. These MOBILE UNITS shall comply with all applicable requirements of these Regulations. Specific requirements are:

- (A) The unit shall be fully enclosed and tall enough on the inside to stand upright, 6' minimum height.
- (B) Service openings shall be no larger than 18" square and located away from open FOOD to protect the FOOD from CONTAMINATION. Service openings shall be hinged or designed to slide open, and remain open only while FOOD and BEVERAGES are being served. If service openings are not self-closing fly fans shall be installed.
- (C) Doors to the outside shall be self-closing.
- (D) There shall be a partition or dividing wall between the FOOD preparation and the driver's cab areas of the MOBILE UNIT.
- (E) Floors shall be of impervious material, SMOOTH and EASILY CLEANABLE, with coved, watertight junctures. Walls and ceilings shall be light colored, with SMOOTH, EASILY CLEANABLE material.
- (F) Ventilation shall be sufficient to prevent the unnecessary opening of doors and service windows. Cooking appliances generating grease-laden vapors shall have an NSF/ANSI or equivalent ducted, grease-baffle hood with an ansul system.
- (G) 50-foot candles of light shall be provided on FOOD-CONTACT SURFACES with all light fixtures properly shielded.
- (H) Refrigeration, cooking, and hot-holding EQUIPMENT shall be NSF/ANSI or equivalent. Plan submissions shall include:
 - (1) The type, number, and location(s) of refrigeration and/or hot holding display units placed on the VEHICLE.
 - (2) An adequate number of units large enough to store safely all cold PHF (TCS) at a temperature of $41^{\circ}\text{F}\pm 2^{\circ}$ or below.
 - (3) The type and location of cooking EQUIPMENT.
 - (4) The source of off-VEHICLE electrical power when the VEHICLE is running.
 - (a) Cooking EQUIPMENT may be powered using either VEHICLE electrical power or propane.
 - (b) Hot holding units may be operated using either VEHICLE electrical power or propane.
- (I) A three-compartment sink is required and shall have integral drain boards. The three-compartment sink shall be large enough to accommodate all UTENSILS and KITCHENWARE and shall have hot and cold water under adequate pressure. Hot water shall be maintained at $120^{\circ}\text{F}\pm 2^{\circ}$. The faucets shall reach all bays of the sink.
- (J) A separate HAND WASHING SINK is required with hot/cold, tempered/cold, or tempered only DRINKING WATER that is delivered through a mixing faucet. The minimum size is 10"x10" with a minimum depth of 6" and a 12" clearance above the sink. If the HAND WASHING SINK is located within 18" of a FOOD preparation surface, or the dish washing area, there shall be a 12" high waterproof splash guard installed between the HAND WASHING SINK and the dish washing sink and/or FOOD preparation area. At all times the HAND WASHING SINK shall be fixed in place, accessible and uncovered. No cutting board or drain board shall be placed or permanently installed over the HAND WASHING SINK. The HAND WASHING SINK shall be located between 30" and 42" above the floor in the FOOD preparation area.
- (K) There shall be a minimum 40 gallon fresh water tank. The water heater shall provide no less than 22 gallons per hour of $120^{\circ}\text{F}\pm 2^{\circ}$ hot water. Water supply shall be protected from CONTAMINATION and back-siphonage, and shall fill and drain via RV-type fixtures. There shall be a minimum of a 46 gallon waste water tank that is 15% larger than the combined capacities of the tanks holding the water supply. Water fixtures and tanks shall meet the following requirements:
 - (1) Water pumps must activate automatically when water is dispensed from a fixture. Manually operated water pumps are prohibited.
 - (2) The water and waste water tanks shall be rigid, durable, and EASILY CLEANABLE. Collapsible tanks are not allowed.
 - (3) Tanks shall be sloped to drain and shall have capacity indicators.
 - (4) The MOBILE UNIT is not allowed to hook up to water or sewer anywhere except at their APPROVED COMMISSARY or SERVICING DEPOT.
 - (5) The inlet for water shall be removable, made of flexible copper pipe or other APPROVED tubing, and equipped with an APPROVED vacuum breaker or nozzle for connecting a potable water-grade hose.

- (6) There shall be a cap available so the tank may be capped when not in use.
- (7) The filler hoses shall be clearly and permanently identified, used only for their intended purposes, and hung with the ends connected or covered when stored. Hoses connected to potable water shall meet the requirements as specified in Chapter 5-302.16 of these Regulations. A vacuum breaker shall be installed on the water tap at the COMMISSARY or SERVICING DEPOT.
- (8) If compressed air is used to pressurize the water tank system, a filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and DRINKING WATER system.
- (9) The inlet and outlet shall be located to prevent CONTAMINATION from the discharge of waste, dust from the road, oil, or grease.
- (10) The waste water tank drain shall be at least 1" in diameter with a shut-off valve.
- (11) Waste water tanks with an outlet for overflow are prohibited.
- (L) The type and location of any pressurized tanks or cylinders used in the VEHICLE, including but not limited to carbon dioxide for BEVERAGES, or propane for heating or cooking require that:
 - (1) All tanks and cylinders fasten securely to the units.
 - (2) Liquid petroleum be installed and maintained to meet local fire department standards and other applicable LAWS.
 - (3) Pressurized cylinders be installed in a compartment separate from the burner and be vented to the outside.
- (M) The type and location of ventilation EQUIPMENT require that:
 - (1) Ventilation shall be sufficient to eliminate the need to have the service window open for cooling when not otherwise in use to serve FOOD or BEVERAGES.
 - (2) Cooking appliances generating grease-laden vapors shall have an NSF/ANSI or equivalent ducted, grease baffle hood with a fire suppression system.
 - (3) A ventilation and/or air conditioning system within the MOBILE UNIT shall be capable of maintaining the internal ambient temperature within the testing limits of the refrigeration EQUIPMENT.
- (N) Provisions shall be made for proper disposal and storage of solid waste, both within and outside of the MOBILE UNIT, for customer use ensuring that:
 - (1) Receptacles are maintained clean so as not to create a nuisance.
 - (2) All receptacles are lined with properly sized disposable plastic liners.

10-204 Facility and EQUIPMENT

10-204.11 Modifications

Any proposed changes in EQUIPMENT or the operation of the MOBILE UNIT shall be submitted to, and APPROVED by, the HEALTH AUTHORITY prior to the proposed changes being made.

10-3 Food Protection

Subparts

- 10-301 Food Purchasing and Receiving**
- 10-302 Food Packaging**
- 10-303 Food Storage and Transportation**
- 10-304 Food Preparation, Holding, Display, and Service**

10-301 FOOD Purchasing and Receiving

10-301.11 FOOD from an APPROVED SOURCE

- (A) All ingredients used in FOOD, including ice, prepared in a mobile FOOD vendor COMMISSARY or MOBILE UNIT shall be from an APPROVED SOURCE.
- (B) The source of the FOOD, whether in the state of Nevada or offered in interstate commerce, shall meet or exceed all federal, state, and local regulations in the jurisdiction in which the ingredient or FOOD was initially prepared, as well as all of the standards in the HEALTH AUTHORITY's jurisdiction. When FOOD or novelty items are prepared or manufactured outside the jurisdiction of the United States of America, that particular FOOD or novelty item may be evaluated at the discretion of the HEALTH AUTHORITY.
- (C) FOOD determined to be in unacceptable condition cannot be used as ingredients in FOOD offered for sale in the MOBILE FOOD UNIT and shall be discarded or returned to the provider for credit.
- (D) No FOOD prepared or stored in a private residence or house may be used, stored, served, offered for sale, sold, or given away in a MOBILE UNIT.

10-301.12 FOOD Receiving and Storage

- (A) During receiving the PERSON IN CHARGE of the COMMISSARY shall inspect all FOOD for proper temperature and storage.
- (B) FOOD shall be transported and stored in a manner that maintains its required temperature, and to prevent CROSS-CONTAMINATION during transport.
- (C) FOOD shall comply with all requirements listed in Chapter 3-1 and 3-2 of these Regulations during receiving and storage.

10-302 FOOD Packaging

10-302.11 Commercially PACKAGED FOOD

- (A) FOOD that is purchased by a mobile FOOD vendor that comes PRE-PACKAGED for individual sale, including but not limited to ice cream novelties, candy, potato chips, PACKAGED cookies, JUICE boxes, half-pints of milk, etc., shall remain in their individual packaging for sale to the CONSUMER. PRE-PACKAGED FOOD stating "Not Labeled for Individual Sale" shall not be sold.
- (B) Commercially PACKAGED FOOD for daily use:
 - (1) Syrups used to make sundaes, milkshakes, and similar items shall be kept in the original containers which shall not be refilled.
 - (2) The container shall have a non-corrosive cover with an integral ladle.
 - (3) Multi-use pumps for syrup or milk shall be washed, rinsed, and sanitized, at least daily or more frequently if needed, in the three-compartment sink located on the VEHICLE, or at the COMMISSARY/SERVICING DEPOT, and as specified in Chapter 4-404.11 of these Regulations.

10-302.12 FOOD Packaging and Storage Prior to Transport

Raw and prepared FOOD items shall be properly stored, prior to transport on the intended sales route, in the following ways:

- (A) Any commercially PRE-PACKAGED FOOD offered for sale from a MOBILE UNIT, including but not limited to ice cream, soda, potato chips, and candy shall be stored in their original packaging prior to and during transport in the MOBILE UNIT.
- (B) Prepared FOOD to be offered for individual sale at self-service MOBILE UNITS, including but not limited to sandwiches, fresh cookies, bagels, or donuts shall be individually wrapped in FOOD GRADE plastic wrap, aluminum foil, butcher paper, or other appropriate FOOD container. This does not include intact raw fruits or vegetables.
 - (1) Prepared READY-TO-EAT FOOD, which is individually wrapped for sale, shall be labeled with a listing of ingredients and the location of the FOOD ESTABLISHMENT or COMMISSARY where the FOOD was prepared.
 - (2) READY-TO-EAT, PHF (TCS) shall be labeled and dated as required by Chapter 3-501.17 of these Regulations.
 - (3) No FOOD, once placed and offered for sale on a MOBILE UNIT, shall be re-wrapped or re-dated.
- (C) FOOD sold from a FULL-SERVICE MOBILE UNIT shall be containerized or otherwise PACKAGED to prevent CROSS-CONTAMINATION or damage during transport.
- (D) FOOD items, which will be loaded on the MOBILE UNIT for transport, shall be stored at the COMMISSARY in a manner that will protect the FOOD from CONTAMINATION.

10-303 FOOD Storage and Transportation

10-303.11 EQUIPMENT

- (A) All cold holding EQUIPMENT shall be capable of maintaining refrigerated FOOD at 41°F±2° or below during storage, transport, and service. All FROZEN FOOD shall remain frozen solid. These units shall have thermometers installed in a visible location. At least 1 of the thermometers shall be integral with the EQUIPMENT.
- (B) All hot holding EQUIPMENT shall be capable of maintaining FOOD at 135°F±2° or above during storage, transport, and service.
- (C) All EQUIPMENT shall be properly maintained, operated, and kept in good condition. Any EQUIPMENT that becomes dysfunctional or in disrepair shall be removed from service immediately or otherwise replaced. The introduction of domestic EQUIPMENT is prohibited.

10-303.12 Storage and Transportation

- (A) All FOOD and SINGLE-SERVICE ARTICLES or SINGLE-USE ARTICLES shall be stored at least 6" above the floor or ground in cabinets, on shelves, or in containers during storage, transportation, and service.
- (B) Storage of PACKAGED FOOD in contact with water or un-drained ice is prohibited.
- (C) Direct contact of FOOD with cloth towels is prohibited.
- (D) No FOOD, SINGLE-SERVICE ARTICLES or SINGLE-USE ARTICLES shall be stored under sinks or plumbing connections.

- (E) Chemicals shall be stored separate from FOOD, SINGLE-SERVICE ARTICLES or SINGLE-USE ARTICLES, and FOOD-CONTACT SURFACES.
- (F) FOOD shall be loaded in a manner that prevents excessive shifting within the MOBILE UNIT.
- (G) The driver shall ensure that the FOOD is not left unattended where tampering may occur.
- (H) Except when associated with a special event, the MOBILE UNIT shall be readily movable at all times. Additional PERMITTING is required if the operation expands outside of the MOBILE UNIT.
- (I) When the MOBILE UNIT is in transit, all windows and doors shall be closed, and all FOOD, SINGLE – SERVICE ARTICLES AND SINGLE-USE ARTICLES shall be protected from CONTAMINATION.
- (J) SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES, CONDIMENTS, UTENSILS, and TABLEWARE shall be placed in clean containers to protect from CONTAMINATION during storage and transport.

10-303.13 Storage and Transportation Temperature Requirements

- (A) Immediately prior to loading PHF (TCS) into the MOBILE UNIT, the temperatures shall be taken and recorded.
 - (1) Cold PHF (TCS) shall be 41°F±2° or below when placed into the MOBILE UNIT’s refrigeration or cold holding.
 - (2) Hot PHF (TCS) shall be 135°F±2° or above when placed into the MOBILE UNIT’s hot holding.
 - (3) Perishable and shelf stable FOOD may be stored at ambient temperature in a MOBILE UNIT that has working environmental controls.
- (B) FOOD temperatures of PHF (TCS) shall be taken and recorded at least every two hours. PHF (TCS), not maintained at required temperatures shall be discarded after four hours.
- (C) FOOD found out of temperature may be rapidly reheated to 165°F±2° or cooled to 41°F±2° only once.
- (D) FROZEN FOOD that has been thawed shall not be refrozen.

10-304 FOOD Preparation, Holding, Display, and Service

All FOOD preparation, holding, display, and service shall be in compliance with Chapters 1-8 of these Regulations.

10-304.11 Operational RESTRICTIONS

- (A) Except when operating at a special event, a MOBILE UNIT shall not operate from any single location for more than half an hour.
- (B) A MOBILE UNIT may not operate later than 7:00 p.m. or half an hour after sunset, whichever occurs first, unless they are at a special event.
- (C) A MOBILE UNIT may not sell products on a street where the posted speed limit is above 25 mph.
- (D) A MOBILE UNIT may not operate within 250' of another vendor.
- (E) A MOBILE UNIT may not operate within 1,000' of a school less than one hour after the school’s dismissal time.
- (F) A MOBILE UNIT may not play music when parked.

10-304.12 PERSON IN CHARGE

The PERSON IN CHARGE or a designated FOOD HANDLER shall be in attendance at all times when the MOBILE UNIT is open for business.

10-304.13 FOOD Preparation

During special events, preparations including grilling, barbecuing, cooking, displaying, serving, and storage may occur outside of the MOBILE UNIT if the PERSON IN CHARGE obtains, prior to operating, a temporary FOOD facility PERMIT from the HEALTH AUTHORITY.

10-304.14 Preparation of Raw POTENTIALLY HAZARDOUS FOOD (TCS)

Preparation of raw PHF (TCS) is limited to FULL SERVICE COACHES as APPROVED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION. No FOOD preparation may be conducted on limited-service novelty MOBILE UNITS or CONSUMER self-service MOBILE UNITS.

10-304.15 Open Prepared FOOD

Open prepared FOOD in the MOBILE UNIT shall be discarded at the end of the shift or the day. Only SINGLE-USE ARTICLES and PRE-PACKAGED, non-PHF (TCS) may be returned to the COMMISSARY.

10-304.16 Display

While on display FOOD offered for self-service to the CONSUMER shall be protected from CONTAMINATION.

10-304.17 FOOD Service Temperatures

- (A) PHF (TCS) shall be maintained at required temperatures, as specified in Chapters 3-4 and Chapter 3-501.19 of these Regulations, until served to the CONSUMERS.
- (B) The PERSON IN CHARGE shall ensure that all hot and cold holding EQUIPMENT continues to function as designed during the FOOD service period.

10-304.18 Bare Hand Contact with READY-TO-EAT FOOD

Except when washing fruits and vegetables, FOOD HANDLERS shall eliminate bare hand contact with READY-TO-EAT FOOD by:

- (A) Using suitable UTENSILS including but not limited to deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.
- (B) Providing an alternative operational procedure APPROVED by the HEALTH AUTHORITY. A guidance document is provided in Appendix K.

10-304.19 EQUIPMENT and UTENSILS

- (A) There shall be an adequate number of UTENSILS present so that any dropped or soiled UTENSILS can be readily replaced.
- (B) Cleaned and sanitized back-up UTENSIL supplies shall be stored in SEALED FOOD GRADE plastic storage bags or containers.
- (C) Use of glassware in MOBILE UNITS is prohibited.
- (D) MOBILE UNITS shall provide only SINGLE-USE ARTICLES and SINGLE-SERVICE ARTICLES or CONDIMENTS for use by CONSUMERS.

10-4 Sanitation Requirements

Subparts

10-401 General Requirements

10-402 Equipment and Utensils

10-403 Packing for Transport

10-404 Transportation of Items to the Commissary or Servicing Depot

10-401 General Requirements

10-401.11 MOBILE UNIT

The MOBILE UNIT shall be kept clean. It shall be free of REFUSE, insects, excessive FOOD debris or spills beyond an amount generated during the preparation of meals for one meal period, or any other items that may contaminate the FOOD items or transportation EQUIPMENT.

10-401.12 Wiping Cloths

Wiping cloths immersed in sanitizer solution shall be available for wiping down FOOD contact services.

10-401.13 Disposition of FOOD at End of Serving Route

- (A) Any PRE-PACKAGED or unprepared FOOD items that remained in cold holding at the correct temperature for the entire duration of the day may be retained.
- (B) Any NON-POTENTIALLY HAZARDOUS PRE-PACKAGED SINGLE-USE ARTICLES, including but not limited to cans or bottles of soda, individually apportioned CONDIMENTS, and similar items may be retained for re-use.

10-402 EQUIPMENT and UTENSILS

10-402.11 Requirements

- (A) Excessive FOOD debris shall be removed from soiled EQUIPMENT and UTENSILS prior to transport to the COMMISSARY.
- (B) Soiled UTENSILS shall be segregated from FOOD, FOOD-CONTACT SURFACES, clean UTENSILS, and SINGLE-SERVICE ARTICLES.
- (C) In a FULL SERVICE COACH, soiled UTENSILS may be washed, rinsed, sanitized, and air-dried using the available three-compartment sink.

10-403 Packing for Transport

10-403.11 Soiled Items

Soiled items shall be properly packed to segregate from clean, reusable items.

10-403.12 Solid Waste

Solid waste generated during the daily operation shall be maintained in an appropriate area within the MOBILE UNIT so that it does not contaminate FOOD, SINGLE-SERVICE ARTICLES, SINGLE-USE ARTICLES, or UTENSILS.

10-403.13 PERSON IN CHARGE

The PERSON IN CHARGE shall ensure that the solid waste generated at each site is properly contained so as not to create a nuisance.

10-404 Transportation of Items to the COMMISSARY or SERVICING DEPOT

10-404.11 Monitoring

The driver shall monitor the load, while en-route to the COMMISSARY or SERVICING DEPOT, to ensure that the contents within the MOBILE UNIT do not shift.

10-5 Commissary or Servicing Depot

Subparts

10-501 General Requirements

10-502 Plumbing Requirements

10-501 General Requirements

10-501.11 Servicing

- (A) When in operation all MOBILE UNITS shall report to their respective COMMISSARY or SERVICING DEPOT on a daily basis for cleaning, sanitizing, and servicing.
- (B) While the MOBILE UNIT is being cleaned and serviced, reusable items shall be removed and stored separately.
- (C) Soiled UTENSILS shall be transferred to the WARE WASHING area for cleaning and sanitizing in accordance with Chapter 4-4 of these Regulations. UTENSILS shall be air dried prior to storage in the MOBILE UNIT.
- (D) Soiled LINEN shall be placed in appropriate containers for transport to a laundry or to a LINEN service. LAUNDERING of wiping cloths shall be performed in accordance with Chapter 4-5 of these Regulations.
- (E) All solid waste generated during operation of the MOBILE UNIT, and clean-up at the COMMISSARY or SERVICING DEPOT, shall be properly disposed in an APPROVED solid waste receptacle. The solid waste receptacles shall be picked up with a frequency to prevent accumulation of putrescible garbage and other wastes to prevent a nuisance.

10-502 Plumbing Requirements

10-502.11 SANITIZATION and Disposal

- (A) All pumps and hoses, from the tank which supplies DRINKING WATER, shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods during which they were not used. All water sources shall have proper backflow protection.
- (B) Liquid waste shall be disposed into a sanitary sewer through an APPROVED grease trap or grease interceptor. No waste water is allowed to be disposed in the storm drain or onto asphalt or other areas around the COMMISSARY or SERVICING DEPOT. The tank shall then be flushed and drained into a sanitary sewer.

10-6 Personnel

Subparts

10-601 Food Handler Health

10-602 Food Handler Health Cards

10-603 Personal Cleanliness

10-604 Hygienic Practices

10-605 Personnel

10-601 FOOD HANDLER Health

10-601.11 Reporting

The PERSON IN CHARGE shall report information about employee health and activities as they relate to symptoms of an illness that are transmissible through FOOD as required by Chapter 2 of these Regulations.

10-602 FOOD HANDLER HEALTH CARDS

10-602.11 Requirements

All FOOD HANDLERS shall possess a valid FOOD HANDLER HEALTH CARD issued by the HEALTH AUTHORITY. Failure to have a valid FOOD HANDLER HEALTH CARD shall result in suspension of operations of the MOBILE UNIT.

10-603 PERSONAL Cleanliness

10-603.11 Hand Washing

The PERSON IN CHARGE shall ensure that all FOOD HANDLERS wash their hands as required by Chapter 2-301.12 of these Regulations and:

- (A) Before starting, and after ending, their shifts.
- (B) After using the toilet.
- (C) After smoking, eating, or drinking.
- (D) After handling raw FOOD.
- (E) Before and after loading and unloading FOOD and FOOD service EQUIPMENT.

- (F) Before and after setting up FOOD service displays.
- (G) Before serving FOOD.
- (H) After retrieving soiled items in the clean-up-before-departure process.
- (I) Before any contact with FOOD, FOOD service EQUIPMENT, or other items.
- (J) After any other activity in which their hands become soiled or otherwise contaminated as specified in Chapter 2 of these Regulations.

10-603.12 Fingernails

- (A) FOOD HANDLERS shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are clean and not rough.
- (B) Unless wearing intact gloves in good repair, a FOOD HANDLER may not wear fingernail polish or artificial fingernails when working with exposed FOOD.

10-603.13 Jewelry Prohibition

Except for a plain ring, including but not limited to a wedding band, FOOD HANDLERS shall not wear jewelry, including medical information bracelets, on their arms and hands while preparing FOOD.

10-603.14 Outer Clothing

FOOD HANDLERS shall wear clean outer clothing to prevent CONTAMINATION of FOOD, EQUIPMENT, UTENSILS, LINEN, SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES.

10-604 Hygienic Practices

10-604.11 Hair Restraint

FOOD HANDLERS who prepare or serve FOOD shall restrain their hair as specified in Chapter 2-402.11 of these Regulations.

10-604.12 Tobacco Use

FOOD HANDLERS shall not use tobacco in any form while engaged in preparation and service of FOOD.

10-605 PERSONNEL

10-605.11 RESTRICTIONS

Only PERSONS necessary in the preparation and service of FOOD, or the PERSON IN CHARGE of a MOBILE UNIT, shall be allowed inside the MOBILE UNIT.

10-7 Administrative Requirements

Subparts

- 10-701 Vehicle Markings**
- 10-702 Commissary or Servicing Depot Agreement**
- 10-703 Commissary or Servicing Depot Visits Log**
- 10-704 Route Sheets**
- 10-705 Records to be Maintained in the Mobile Unit**
- 10-706 Other Record Keeping Requirements**

10-701 VEHICLE Markings

10-701.11 Identification Information

The MOBILE UNIT shall have the following identification information on the VEHICLE:

- (A) The name and MOBILE UNIT number shall be clearly visible on at least the back, and the left and right sides, of the MOBILE UNIT.
- (B) If the MOBILE UNIT design PERMITS, this information shall also be indicated on the front of the MOBILE UNIT.
- (C) The lettering shall be in colors that contrast with the paint color of the MOBILE UNIT and be at least 3" high and 1/2" wide on the back, and left and right sides of the MOBILE UNIT.
- (D) The business name, and a unique VEHICLE number assigned by the MOBILE FOOD vendor, shall be on each MOBILE UNIT under the same business name. No other MOBILE UNIT within the responsible PERSON's control may have the same identification number as any other MOBILE UNIT.
- (E) No MOBILE UNIT owned by another MOBILE FOOD vendor may have the same business name and identification number chosen by any other MOBILE FOOD vendor. A MOBILE FOOD vendor, found to have deceptively marked MOBILE UNITS, shall be subject to denial or possible revocation by the HEALTH AUTHORITY of its health PERMIT.

10-701.12 VEHICLE License Plate

A valid VEHICLE license plate, as issued by the applicable state's *Department of Motor Vehicles*, for that particular MOBILE UNIT shall be displayed. No MOBILE UNIT is allowed to display the license plate of another VEHICLE.

10-701.13 VEHICLE Identification Number (VIN) of MOBILE UNIT

The VIN of the MOBILE UNIT shall not be obliterated and shall be visible in at least one location including but not limited to the dashboard, interior door jamb, the trunk, or other easily accessible visible area. A comparison of the VIN and license plate number may be performed if deemed necessary by the HEALTH AUTHORITY.

10-702 COMMISSARY or SERVICING DEPOT Agreement

10-702.11 Mobile FOOD Vendor

A mobile FOOD vendor shall have in place a COMMISSARY or SERVICING DEPOT agreement prior to the issuance of a health PERMIT by the HEALTH AUTHORITY. This agreement shall consist of the following elements:

- (A) The COMMISSARY or SERVICING DEPOT shall be PERMITTED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION. The use of a recreational VEHICLE park, or a private residence, as a COMMISSARY or SERVICING DEPOT is prohibited.
- (B) A written document containing:
 - (1) The name, address, and phone number of the COMMISSARY or SERVICING DEPOT.
 - (2) The name and signature of the PERSON IN CHARGE at the COMMISSARY or SERVICING DEPOT.
 - (3) The health PERMIT number of the COMMISSARY or SERVICING DEPOT.
 - (4) The services that will be provided to the mobile FOOD vendor at the COMMISSARY or SERVICING DEPOT.
 - (5) A clause that indicates any termination of the agreement, either by the mobile FOOD vendor, the COMMISSARY, or the SERVICING DEPOT must result in written notification to the HEALTH AUTHORITY by one or both parties within five business days of the termination of the agreement.
- (C) Any proposed changes of location, or changes to the agreement shall be submitted to, and APPROVED by, the HEALTH AUTHORITY before the proposed changes are made.

10-703 COMMISSARY or SERVICING DEPOT Visits Log

10-703.11 Mobile FOOD Vendor

Each mobile FOOD vendor shall maintain, at the COMMISSARY or SERVICING DEPOT, a Visits Log outlining the following information:

- (A) The business name of the mobile FOOD vendor.
- (B) The unique identifying MOBILE UNIT number, if the mobile FOOD vendor has more than one MOBILE UNIT operating under the same business name.
- (C) The health PERMIT number.
- (D) The business name, address, phone number, and health PERMIT number of the COMMISSARY or SERVICING DEPOT.
- (E) The Visits Log shall include:
 - (1) Date.
 - (2) Time In.
 - (3) Time Out.
 - (4) The name and signature of the COMMISSARY or SERVICING DEPOT's PERSON IN CHARGE.
 - (5) The name and signature of the mobile FOOD vendor's PERSON IN CHARGE who is bringing the unit in for service.

10-704 Route Sheets

10-704.11 Mobile FOOD Vendor

The mobile FOOD vendor shall provide to the HEALTH AUTHORITY, on a monthly basis, a route sheet outlining where the MOBILE UNIT will be providing FOOD services and estimated times when the mobile FOOD vendor will arrive and depart each location. The route sheet shall contain the following information:

- (A) The business name, the identifying MOBILE UNIT number, and the health PERMIT number of the MOBILE UNIT.
- (B) A list of the stops, including the physical addresses, that are to be made and the estimated time of arrival at, and departure from, each stop.

10-704.12 Changes

Any changes to the route sheet shall be submitted, in writing, to the HEALTH AUTHORITY within 5 business days of the change.

10-705 Records to be Maintained in the MOBILE UNIT

10-705.11 Required Documents

- (A) The current health PERMIT for that MOBILE UNIT.
- (B) Copies of past inspection reports for that particular MOBILE UNIT for a period of 2 calendar years.
- (C) The COMMISSARY or SERVICING DEPOT agreement(s) which apply to that MOBILE UNIT.
- (D) The route sheet for that particular MOBILE UNIT.

10-706 Other Record Keeping Requirements

The HEALTH AUTHORITY shall be allowed to examine records of the establishment pertinent to these Regulations, obtain pertinent information pertaining to FOOD and supplies purchased, received or used, pest control records, and PERSONS employed as specified *in NRS 446.890*.