

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?

- Any vendor must come to the Health Department Monday-Friday between 8:30AM-9:30AM with their mobile food permit application filled out with any 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 a hand wash sink.

APPROVED VS DISAPPROVED OF MOBILE HOT HOLDING

APPROVED:

- Electric steam table: Water at time of inspection must be 135F or above and any food should also be maintained at 135F.
- Electric burner/stove top: Food such as chili, beans or other food similar can be hot held at 135F or above.



DISAPPROVED:

- Sterno/catering trays: It is not efficient in maintaining proper temperature.
- Hot boxes: This is usually for transporting hot food and not efficient in maintaining proper temperature.
- Potentially hazardous food that is not kept above 135F.



APPROVED VS DISAPPROVED OF MOBILE COLD HOLDING

APPROVED:

- Electric refrigeration: Unit at the time of the inspection must be 41F or below and any food should also be maintained at 41F or below.
- Coolers with ice: **RAW MEAT CANNOT BE KEPT THIS WAY.** Food must be maintained at 41F or below. Ex. Cut fruit, pre-cooked meat.



DISAPPROVED:

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

QUICK TIPS

- Food prepared for human consumption shall not be prepared or stored in a private home, therefore, a licensed facility must be used.
- Every vendor should 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 90-110F with soap and disposable paper towels available. There must be a waste bucket to catch the water which must be disposed of at the vendor's commissary.



