

ONEIDA INDIAN NATION
REGULATIONS GOVERNING FOOD TRUCKS AND FOOD TRAILERS ON REACQUIRED LAND

The regulations below were promulgated by the Oneida Indian Nation and are effective June 2, 2016.

PART 1: PURPOSE AND DEFINITIONS

Section 1.01 **Purpose.** To establish requirements for the protection of public health and safety in connection with the operation of food trucks and food trailers within Reacquired Land as that term is defined in this Part. These Regulations are promulgated under the authority of the Land Use, Environmental, Health & Safety Ordinance (Ordinance No. O-14-03).

Section 1.02 **Definitions.** For purposes of these Regulations, the following terms have the meanings set forth below:

1. “Commissary” means an establishment operated under license or permit of an appropriate regulatory authority where food is manufactured, stored, prepared, portioned or packaged, or any combination of these, where such food is intended for consumption at another establishment or place. It is also the place which is used as the base of operations for one or more Mobile Food Vehicles, where such unit or units are serviced, cleaned, supplied, maintained, and where the equipment, utensils and facilities are serviced, cleaned and sanitized.
2. “Contamination” means exposing food to filth, toxic substances, manual contact during service or preparation if such food will not be subsequently cooked prior to service, rodent or insect contact or infestation, or any condition which permits introduction of pathogenic microorganisms or foreign matter. Potentially hazardous foods held at temperatures between 41°F (5°C) and 140°F (60°C) for a period of time exceeding that reasonably required for preparation are considered to be contaminated. Intact shell egg temperatures shall be considered acceptable if ambient storage temperature is 45°F (7.2°C) or less. Contaminated food is considered adulterated.
3. “Easily Cleanable” means readily accessible and of material and finish fabricated so that residues may be completely removed by normal cleaning methods.
4. “Equipment” means all stoves, ranges, hoods, tables, counters, refrigerators, sinks and similar items other than utensils used in the operation of a Mobile Food Vehicle.
5. “Food” means any edible substance, ice, beverage or ingredient used or intended for use or for sale in whole or part for human consumption.
6. “Food-Contact Surfaces” mean the surfaces of equipment, utensils, kitchenware and tableware which are normally contacted by food or which food may contact and drain back into food or onto food-contact surfaces.
7. “Food-Grade” means that a material, object, equipment or item is nontoxic, will not contribute any contaminant to food through migration or its own deterioration under usual conditions of regular use, and is constructed or fabricated to perform its intended function in an acceptable manner.
8. “Food Processing Establishment” means a commercial establishment operated under license or permit of an applicable regulatory authority where food is manufactured or packaged for human consumption at another establishment or place.

9. “Imminent Health Hazard” is any violation, combination of violations, condition, or combination of conditions making it probable that the food or drink served to the public by the Mobile Food Vehicle or its continued operation can injure the health of the consumer or the public.
10. “Kitchenware” means all multi-use utensils other than tableware used in the storage, preparation, transfer, conveyance or service of food.
11. “Mobile Food Vehicle” means a self-contained food service operation located in a food truck or food trailer in which ready-to-eat food is cooked, wrapped, packaged, processed or portioned for sale or distribution.
12. “Mobile Food Vendor” or “Vendor” means the owner or operator a Mobile Food Vehicle or the owner’s agent.
13. “Mobile Food Vendor License” means a license issued by the Nation Environmental Manager authorizing a Mobile Food Vehicle to operate within Reacquired Land.
14. “Potentially Hazardous Food” means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, cooked potato, cooked rice or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms, or the slower growth of *C. botulinum*. The term does not include foods with a water activity (Aw) value of 0.85 or less, or a hydrogen ion concentration (pH) level of 4.6 or below.
15. “Reacquired Land” means all land possessed by the Nation within the exterior boundaries of the Nation’s Reservation (as defined in the intergovernmental Settlement Agreement by the Nation, the State of New York, the County of Madison and the County of Oneida, with an effective date of March 4, 2014), but does not include (a) the 32 acres (more or less) of state tax-exempt land held to be tribal land retained by the Nation in *Boylan v. United States*, 256 F.165 (2d Cir. 1920), (b) the 104 acres (more or less) of state tax-exempt land retained by the Nation as Lots 2 and 3 in the June 25, 1842 Orchard Party treaty or (c) land that has been transferred to the United States Department of Interior to be held in trust for the Nation.
16. “Sanitization” means an effective bactericidal treatment by heat or chemical means which destroys pathogens on surfaces treated. Chemicals used for sanitizing are not to have concentrations which will leave toxic residues on surfaces. The following are acceptable methods of sanitizing in Mobile Food Vehicle for purposes of these Regulations:
 - a. Immersion for at least one (1) minute in a clean solution containing at least fifty (50) parts per million of available chlorine and a temperature of at least 75°F (23.9°C).
 - b. Immersion for at least one (1) minute in a clean solution containing at least 12.5 parts per million of available iodine and having pH not higher than 5.0 and at a temperature of at least 75°F (23.9°C).
 - c. Immersion in a clean solution containing any other chemical sanitizing agent that will provide the equivalent bactericidal effect of a solution containing at least fifty (50) parts per million of available chlorine as hypochlorite at a temperature of 75°F (23.9°C) for one (1) minute.
 - d. Swabbing with a solution at least twice the strength for that sanitizing solution when used for immersion.

17. "Single Service Articles" mean items intended by the manufacturers to be discarded after using item once for eating or drinking.
18. "Tableware" means all multi-use eating and drinking utensils.
19. "Temporary Permit" means an authorization issued by the Nation Environmental Manager allowing a Mobile Food Vehicle to temporarily operate within Reacquired Land for the purpose of serving food at a designated event.
20. "Utensil" means any tableware or kitchenware used in the storage, preparation, transfer or service of food.

PART 2: LICENSING, FEES, AND REPORTING

Section 2.01 Licenses Required.

1. A Mobile Food Vendor may not operate within Reacquired Land without first applying for and receiving a license or permit from the Nation Environmental Manager.
2. The application form to be prescribed by the Nation shall include the following information:
 - a. Name and address. Name and address of each applicant and if applicable, any assumed name under which the applicant does business.
 - b. Principals. If the registrant is a corporation, limited liability company, general partnership, limited partnership, or other business entity, the form shall provide the name and title of each principal of the registrant. The term "principal of the registrant" includes each officer of a corporation, each member or manager of a limited liability company, each general partner in the partnership or limited partnership, and each person in charge of the operation or management of any other business entity.
 - c. Contact Person. The name and contact information for an individual designated as the applicant's contact person. The contract information shall include all telephone numbers, cell phone numbers, email addresses, and other means of contacting the individual.
 - d. Commissary Address: The address of any commissary used in the supply and preparation of food for the Mobile Food Vehicle.
 - e. Vending Location. The location within Reacquired Land at which the Vendor is applying to operate.
 - f. License Type: The applicant must indicate whether it is applying for a Mobile Food Vendor License or a Temporary Permit.
3. The following information must be provided with an application for a license or permit.
 - a. Certificate of Authority issued by the Nation Department of Taxation authorizing the applicant to collect Nation sales tax.
 - b. Certificate of Insurance evidencing commercial general liability coverage inclusive of products/operations completed. The coverage shall have a minimum limit of one million dollars and shall list the Oneida Indian Nation as a certificate holder.

- c. Copies of a valid motor vehicle registration, vehicle insurance and driver's licenses of all vehicle operators.
 - d. Submission of the above information is waived for Vendors that are Nation-owned entities.
 4. Background Check.
 - a. All applicants must consent to a criminal background check by the Nation Police Department. An application may be denied if the background check demonstrates that the applicant has been convicted of criminal offenses that have a direct relationship to the license or permit or that would involve an unreasonable risk to property or public safety.
 - b. The background check is waived for Vendors that are Nation-owned entities.
 5. Inspection. As part of the application process, the Nation Environmental Manager or his designee is authorized to perform an inspection to assure compliance with these Regulations.
 6. License and Permit Conditions.
 - a. Upon review and approval that an applicant meets the requirements contained in this Section, the Nation Environmental Manager shall issue either a Mobile Food Vendor License or a Temporary Permit that authorizes the Vendor to operate a Mobile Food Vehicle on Reacquired Land.
 - b. A Mobile Food Vendor License shall be valid for one (1) year from the date of its issuance.
 - c. A Temporary Special Event Permit shall allow the Vendor to operate only during and at the location of a designated event.
 - d. Licenses and permits are non-transferrable.
 - e. Licenses and permits are valid for one Mobile Food Vehicle.
 - f. A tag or certificate shall be issued to each Licensed Vendor that shall be prominently affixed to the Mobile Food Vehicle. Vendors with a Temporary Special Event Permit will not be issued a tag or certificate.
 - g. As a condition of a license or permit, the Nation Environmental Manager is authorized to impose any requirements or restrictions related to parking and hours of operation in order to protect public health and safety.
 - h. Every Vendor must continuously meet the requirements set forth in these Regulations. Non-compliance with any of the requirements set forth may result in a revocation of the license or permit, as determined by the Nation Environmental Manager. Revocation shall remain in effect until the Vendor provides evidence of compliance acceptable to the Nation Environmental Manager.
 7. Fees.
 - a. All applicants for a license or permit shall pay a \$10 application fee, which shall be credited against the cost of any issued license or permit.
 - b. The annual fee for a Mobile Food Vendor License is \$200.

- c. The fee for a Temporary Permit is \$50 for each Special Event.
- d. Payment of fees is waived for Vendors that are Nation-owned entities.

Section 2.02 **Inspections and Reports.**

1. Inspection. Every Vendor shall provide the Nation Environmental Manager with access to the Mobile Food Vehicle for purposes of inspection at all times while the Mobile Food Vehicle is in operation, whether open to the public for service of food or not. Refusal of access will result in license or permit revocation.
2. Reporting of Foodborne Illness. Every Vendor with any actual or constructive knowledge of the occurrence of illness allegedly due to the consumption of food served from the Mobile Food Vehicle shall report it within 24 hours by telephone or in person to the Nation Environmental Manager.

Section 2.03 **Public Health Hazards.**

Any of the following violations are Imminent Health Hazards that require the Nation Environmental Manager to order the Mobile Food Vehicle closed and all service of food stopped immediately if not corrected at the time of the inspection while Nation Environmental Manager is present:

1. Food is present from an unapproved or unknown source or which is or may be adulterated, contaminated, or otherwise unfit for human consumption.
2. Potentially hazardous food is held for a period of time longer than that necessary for preparation or service at a temperature greater than 41°F (5°C) or less than 140°F (60°C).
3. Potentially hazardous food which has been served to another consumer or which has been exposed to other contamination is served again.
4. Toxic items are improperly stored or used.
5. Persons with disease or infection which can be transmitted by food or drink are engaged in preparing, handling, serving or otherwise contaminating food at the food service operation.
6. Any cross-connection or other fault in the potable water system may permit contamination of the potable water supply, and it reasonably appears to the Nation Environmental Manager that it can result in an Imminent Health Hazard.
7. Sewage or liquid waste is not disposed of in a sanitary manner acceptable to the Nation Environmental Manager.

PART 3: OPERATION AND FOOD SAFETY STANDARDS

Section 3.01 **Food Supplies.**

1. Food must be free from adulteration, spoilage, filth or other contamination, and suitable for human consumption.

2. Food must be obtained from sources that comply with all applicable laws related to food and food labeling.
3. Only clean, whole eggs, with shell intact and free from cracks or checks, or pasteurized liquid, frozen or dry eggs or pasteurized dry egg products may be used. All containers in which shell eggs are received must identify the source.
4. Vendors may serve foods prepared under conditions that protect it from contamination or adulteration, transported and stored at a temperature of 41°F (5°C) or below, or at a temperature of 140°F (60°C) or above, in facilities that maintain these temperatures, and served without contamination to the consumer.
5. Ice that is consumed or that touches food is to be made from potable water in a manner that protects it from contamination. Such ice is to be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice is to be held in these bags until it is dispensed in a way that protects it from contamination.

Section 3.02 **Food Protection.**

1. Temperature and Refrigeration Requirements.
 - a. Food shall be protected from contamination during storage, preparation, display, service and transportation. The temperature of potentially hazardous food is to be 41°F (5°C) or below, or 140°F (60°C) or above, at all times except during necessary times of preparation. Intact shell egg temperatures shall be considered acceptable if ambient storage temperature is 45°F (7.2°C) or less.
 - b. Packaged food must not be stored in contact with water or undrained ice. Ice intended for human consumption may not be used as a medium for cooling stored food, food containers or food utensils.
 - c. Food which is not readily identifiable is to be stored in properly labeled original product containers or in containers labeled to identify the food by common name.
 - d. Shell eggs or foods containing shell eggs are to be heated to 145°F (62.8°C) or greater unless an individual consumer requests preparation of a shell egg or food containing shell eggs in a style such as raw, poached or fried which must be prepared at a temperature less than 145°F in order to comply with the request.
 - e. Every part of ground meat or foods containing ground meat are to be heated to 158°F (69.4°C) unless a consumer requests preparation of a single order of ground meat or food containing ground meat which must be prepared at a temperature less than 158°F in order to comply with the request.
2. Refrigerated and Hot Storage.
 - a. Refrigerated Storage. Enough conveniently located refrigeration facilities or effectively insulated facilities shall be provided and used to maintain potentially hazardous food at required temperatures during storage. Each facility storing potentially hazardous food is

to have a numerically scaled indicating thermometer, accurate to plus or minus 2°F (1.1°C), which measures air temperature in the warmest part of the unit.

- b. Hot Storage. Enough conveniently located hot food storage facilities shall be provided and used to maintain potentially hazardous food at the required temperature during storage. Each potentially hazardous food storage facility is to have a numerically scaled indicating thermometer, accurate to plus or minus 2°F (1.1°C), available and used to measure the temperature of food stored in the facility or installed to measure the air temperature in the coldest part of the facility.

Section 3.03 **Transportation.**

During transportation, food utensils, equipment and tableware must be protected from contamination, including maintenance of hot or cold temperature requirements.

Section 3.04 **Toxic Materials.**

1. In Mobile Food Vehicles, poisonous and toxic materials are restricted to hand, utensil and equipment cleaners, and utensil and equipment sanitizers. Vehicle maintenance materials must be stored in areas designated for such use separate from parts of the vehicle where food is stored, prepared or served.
2. Bactericides, cleaning compounds and sanitizers used on food-contact surfaces are not to leave toxic residues on such surfaces.
3. First-aid supplies and personal medications are to be restricted to designated locations.

Section 3.05 **Personnel.**

1. Persons with communicable diseases which can be transmitted through food or who are experiencing vomiting and/or diarrhea shall not handle food. Persons handling food shall not have any open cuts or sores.
2. Food service workers must maintain a high degree of personal cleanliness and follow good hygienic practices during all working periods. They must use hair restraints that minimize hair contact with hands, food and food contact surfaces.
3. Food service workers must wash their hands immediately before engaging in food preparation, after using the toilet, smoking or eating, and as often as necessary to remove soil and contamination and to prevent cross contamination.

Section 3.06 **Food Preparation and Service.**

1. Bare Hand Contact Restrictions.
 - a. Food shall be prepared and served with no bare hand contact unless the food will be subsequently heated to 140°F (60°C) or greater for foods that were not previously heated or to 165°F (73.9°C) or greater for foods that are being heated for a second or subsequent time.

- b. Convenient and suitable utensils and/or sanitary gloves must be used to prepare or serve food to eliminate bare hand contact and prevent contamination. Waxed paper, napkins or equivalent barrier to prevent hand contact may be used to serve food.
2. Thermometers. Metal stem-type numerically scaled indicating thermometers accurate to plus or minus 2°F (1.1°C) shall be used to determine that proper internal cooking, holding or refrigeration temperatures of all potentially hazardous foods are obtained and maintained.
3. Thawing of Potentially Hazardous Foods.
- a. Potentially hazardous foods are to be thawed as follows:
 - i. In refrigerated facilities at a temperature not to exceed 41°F (5°C);
 - ii. In a microwave oven when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire uninterrupted cooking process takes place in a microwave oven; or
 - iii. As part of the conventional cooking process.
 - b. Whole frozen poultry or poultry breasts, other than a single portion, must be completely thawed prior to conventional cooking, except for a single portion intended for service to an individual consumer.
4. Food Service.
- a. Milk and milk products served to the consumer must be in an unopened commercially filled package.
 - b. Dairy and nondairy creaming agents must be provided in an individual service container.
 - c. Condiments, seasoning and dressings shall be provided in individual packages, from protected dispensers or containers or in the original container or pour-type dispenser. Sugar for consumer use is to be provided in individual packages or pour dispensers.
 - d. Ice for consumer use shall be dispensed by using scoops, tongs or other ice-dispensing utensils or through automatic self-service dispensing equipment. Ice-dispensing utensils must be stored on a clean surface or in the ice with the dispensing utensil handle extended out of the ice.
 - e. Food service employees must use suitable dispensing utensils. Between uses, the utensils must be stored in the food with the dispensing utensil handle extended out of the food; or stored clean and dry.
 - f. Food placed on display must be protected against contamination..

Section 3.07 **Equipment and Utensils.**

1. Construction.
- a. Equipment and utensils must be constructed of safe materials which will not contaminate or otherwise affect food. Such materials are to be resistant to denting, buckling, pitting, chipping, distortion, cracking and crazing, and are to be smooth, easily cleanable and free from breaks, open seams, cracks, chips, pits and similar imperfections.

- b. Equipment and utensils must be free from difficult-to-clean internal corners and crevices.
 - c. Food-contact surfaces must be readily accessible for cleaning.
2. Materials.
- a. Materials, including food-grade plastics used in the construction and repair of equipment and utensils, must be nontoxic, not affected by foods, cleaning compounds, or such other substances which may be found in the use environment, nonabsorbent and durable under normal use. They shall not impart odor, color or taste nor contribute to the contamination of food, and shall maintain their original properties under repeated use. Painted food-contact surfaces are prohibited.
 - b. Hard maple or other equivalent nonabsorbent material meeting the above criteria may be used for cutting boards and work surfaces, and must be maintained in a smooth, clean condition.
 - c. Tubing conveying beverages or beverage ingredients must be fabricated from safe materials. All lines conducting carbon dioxide gas are to be stainless steel, food-grade plastic or other material that will not produce toxic substances when exposed to carbon dioxide or carbonated water.
3. Equipment.
- a. Equipment installed in Mobile Food Vehicles must be in good repair and maintained in a sanitary condition, have non-toxic food-contact surfaces, and perform its intended function in a satisfactory manner without contaminating food by normal use.
 - b. Equipment must be located and installed in a way that prevents food contamination and facilitates cleaning the Mobile Food Vehicle. Unobstructed working spaces must be provided sufficient to permit food service workers to perform their duties readily without contamination of food or food-contact surfaces by clothing or personal contact.
4. Single-service articles shall be provided to consumers and shall be discarded after use.

Section 3.08 **Equipment and Utensil Cleaning and Sanitation.**

1. Cleaning Frequency.
- a. Food-contact surfaces must be washed, rinsed and sanitized before use and after any interruption of operations and when contamination may have occurred.
 - b. Equipment and utensils used for the preparation of potentially hazardous foods must be washed, rinsed and sanitized before use each day and during the day when required to protect food from contamination. The food-contact surfaces of grills, griddles and similar cooking devices and the cavities and door seals of microwave ovens must be cleaned at least once a day. This does not apply to hot oil cooking equipment and hot oil filtering systems. Food-contact surfaces of all cooking equipment must be kept free of encrusted grease deposits and other accumulated soil.

- c. Nonfood-contact surfaces of equipment must be cleaned as often as necessary to keep the equipment free of accumulations of dust, dirt, food particles and other debris.
 - d. Clean and sanitized equipment and utensils, including single-service articles, must be protected from contamination at all times prior to use.
2. Manual Cleaning.
- a. A two-compartment sink is an acceptable method where equipment and utensils are washed in a hot detergent-sanitizer solution kept clean and at the manufacturer's recommended concentration in the first compartment and rinsed in a solution containing the same detergent-sanitizer at a kept concentration recommended by the manufacturer.
 - b. The procedure used to clean and sanitize must produce an average plate count of not more than 100 colonies on the surface of utensils examined and free from coliform bacteria.
 - c. The Nation Environmental Manager may waive the requirements in paragraphs (a) and (b) and impose other manual cleaning requirements when it reasonably appears that the public health will not be endangered by such a waiver.
3. Drainboards and Drying.
- a. Drainboards of adequate size are to be provided and used for the proper handling of solid items prior to washing and of clean items following sanitization. Drainboards must be self-draining and located and constructed so that they do not interfere with the proper use of the dishwashing facilities. Use of easily movable tables for the storage of clean items following sanitization is allowed.
 - b. All equipment and utensils are to be air-dried after sanitizing.
4. Wiping Cloths.
- a. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment may be used only for this purpose. These cloths must be stored in a clean sanitizing solution between uses.
 - b. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters and shelves must be stored in a sanitizing solution between uses and may be used only for this purpose.

Section 3.09 **Water Supply and Wastewater Disposal**

1. Mobile Food Vehicle must have a water system with a storage tank of at least 40 gallons unless all food served is prepackaged and wrapped at a commissary or food processing establishment, or a lesser or greater amount is acceptable to the Nation Environmental Manager. The Nation Environmental Manager may allow Vendors that perform minimal food handling on the Mobile Food Vehicle to carry less than 40 gallons of water, providing that a sufficient quantity of water is stored for food preparation, utensil cleaning and handwashing.

2. Bottled and packaged potable water must be handled and stored in a way that protects it from contamination. Bottled and packaged potable water is to be dispensed in the original container.
3. Sewage and liquid wastes are to be stored in a permanently installed holding tank that has at least 15 percent greater capacity than the water supply tank. All plumbing must be constructed and maintained to prevent contamination of the potable water supply, food equipment, utensils, the inside of the Mobile Food Vehicle, the Vendor's employees and customers.
4. Wastewater shall be disposed in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surface, into waterways, or into storm drains, but must be collected and dumped into a receptacle or sink drain designated for the collection of wastewater or into a toilet directed to a sanitary sewer.

Section 3.10 **Handwashing Facilities.**

1. Each Mobile Food Vehicle must have adequate handwashing facilities provided and maintained in the food preparation areas. Sinks not in use for food storage, preparation or processing or not in use for utensil or dishwashing may be used for handwashing.
2. Each handwashing facility must have running hot and cold or tempered potable water.
3. Each handwashing facility must have handcleaning soap or detergent kept in a sanitary storage receptacle. Individual single-service towels must be provided. Common towels are prohibited.
4. Handwashing facilities must be kept clean and in good repair.
5. Handwashing signs must be posted at handwashing facilities.
6. Handwashing facilities are not required where the food served is limited to prepackaged, prewrapped items.
7. The Nation Environmental Manager may waive the requirements in this section and impose other handwashing facility requirements when it reasonably appears that the public health will not be endangered by such a waiver.

Section 3.11 **Garbage and Refuse.**

1. Within a Mobile Food Vehicle, garbage and refuse must be stored, handled and disposed of in a manner that protects food and food-contact surfaces from contamination and the premises from litter.
2. Garbage and refuse is to be kept in durable, easily cleanable, insect-proof and rodent-proof containers.
3. Adequate refuse containers must be made available for customer use to dispose of refuse, wrapping materials, single-service items and uneaten food.
4. Vendors are responsible for maintaining, emptying and cleaning all refuse containers furnished as part of their operations and for the cleanup of debris caused by their operations and customer littering.

Section 3.12 **Physical Facility Construction and Maintenance.**

1. Floors.
 - a. Floors and floor coverings of Mobile Food Vehicles must be maintained clean and in good repair and are to be smooth, durable, and nonabsorbent.
 - b. The use of sawdust, wood shavings, peanut hulls or similar materials as a floor covering in food preparation and food storage areas is prohibited.
2. Walls and Ceilings.
 - a. Walls and ceilings, including doors, windows, skylights and similar closures of Mobile Food Vehicles are to be maintained clean and in good repair.
 - b. Light fixtures, vent covers, wall-mounted fans, decorative materials and similar equipment attached to walls and ceilings are to be maintained in clean and in good repair.
 - c. Wall and ceiling covering materials are to be attached and sealed to be easily cleanable and to prevent the harboring of insects.
3. Lighting.
 - a. Permanent artificial light sources must be installed and maintained to provide light on all food preparation surfaces and at equipment or utensil washing work levels.
 - b. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is food storage, preparation, service or display and where utensils and equipment are cleaned and stored.
4. Ventilation.
 - a. Enclosed Mobile Food Vehicles shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, odors, smoke and fumes.
 - b. Ventilation systems shall not create unsightly or harmful discharge or create a nuisance.
5. Insect and Rodent Control.
 - a. The interior of Mobile Food Vehicles are to be free of insects, rodents, harborage, and insect or rodent breeding conditions. Openings to the outside are to be protected against the entrance of insects and rodents.
 - b. Pesticides are not to be used in place of or as a substitute for proper sanitation.

Section 3.13 **Interpretation.**

The provisions in this Section shall be in addition to, and not in limitation of, the standards and guidelines adopted by the Nation in Land Use, Environmental, Health & Safety Ordinance (Ordinance No. O-14-03).