



DEPARTMENT OF HEALTH AND HUMAN SERVICES
ENVIRONMENTAL HEALTH PROGRAM
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Operational Procedure Verification for Mobile Units Not Affiliated with a Commissary

Please read section 333-162-0040 of the Oregon Food Code below and answer how your proposed mobile food unit will address items (3a) through (3f). Ensure that your answers are thorough.

Oregon Food Code 333-162-0040, Base of Operation

- (1) Mobile food units shall operate from a licensed restaurant, commissary or warehouse.
- (2) If only prepackaged goods are sold, a warehouse may be accepted in lieu of a commissary.
- (3) **Notwithstanding section (1) of this rule, self-contained mobile food units may not be required to have a base of operation if the unit contains all the equipment and utensils necessary to assure the following:**
 - (a) **Maintaining proper hot and cold food temperatures during storage and transit;**
 - (b) **Providing adequate facilities for cooling and reheating of foods;**
 - (c) **Providing adequate handwashing facilities;**
 - (d) **Providing adequate warewashing facilities and assuring proper cleaning and sanitizing of the unit;**
 - (e) **Obtaining food and water from approved sources;**
 - (f) **Sanitary removal of wastewater and garbage at approved locations.**
- (4) The ability to operate without a base of operation shall be determined by the regulatory authority.
- (5) A mobile food unit may not serve as a commissary for another mobile food unit or as the base of operation for a caterer.

Business Name: _____
Operator Name: _____
Phone Number: _____
E-mail: _____

a. Maintaining proper hot and cold food temperatures during storage and transit

List menu items and explain how you will manage hot and cold holding requirements at all times; explain cooking procedures

b. Providing adequate facilities for cooling and reheating of foods

Describe your process for rapidly cooling foods and for cold holding. Describe your process for rapid food reheating.

c. Providing adequate handwashing facilities

Describe your water supply for handwashing as well as your general handwashing procedures.

d. Providing adequate ware washing facilities and assuring proper cleaning and sanitizing of the unit

list the equipment along with utensils you will be washing in the sink as well as what sanitizer you will be using. Describe any cleaning of equipment done in place rather than in the sink.

e. Obtaining food and water from approved sources

Please describe your water supply (including source, capacity, and general usage plan). Describe your unit's hot water capacity. Where will you get your food from?

f. Sanitary removal of wastewater and garbage at approved locations

Describe your wastewater tank capacity. Describe your floor mopping process. Describe your wastewater removal and storage process

