



County of Yolo

DEPARTMENT OF COMMUNITY SERVICES

Environmental Health Division

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GUIDANCE FOR FOOD CART OPERATIONS

On carts equipped with single sink, food heating units and mechanical refrigeration the following is partial list of what is ALLOWED or REQUIRED:

1. The only unpackaged food allowed are hot dogs that are *steamed* or coffee drinks containing milk. Unpackaged non-PHF* are allowed.
2. Food cooking, packaging and preparation must be done at the commissary. No in home storage or preparation allowed.
3. Only *individually packaged customer servings* of PHF* such as cut tomatoes, cut melons, cut fruit, cut tomatoes, cooked meat, tamales, cooked beans, cooked onions, cooked corn, cook peppers is allowable. Packaging must be done at the approved commissary. Must be kept hot or cold.
4. Food and condiments in sanitary and approved dispensers is allowable for non-PHF such as hot sauce, catsup, mustard, and butter, salt, dry seasonings, cut raw onions, cut raw peppers. Hot or cold holding not required.
5. All food and supplies must be *stored on the cart* inside approved storage compartments.
6. Overhead canopy is required over exposed food areas.
7. Food handlers must have access, at all times, to approved restrooms with hand washing.
8. Keep hands clean. Sink must have hot and cold water, paper hand towels, hand soap.
9. Must have food probe thermometer to check safe hot and cold food temperatures.
10. Transport food items, paper goods and utensils in clean, air tight storage containers.
11. Keep cold food 41F or less, hot food 135F or higher. Discard hot food at the end of the day. Return all food and utensils to the commissary. Transport in insulate containers.
12. *Daily* must store cart, service cart, clean the cart, refill water, and dispose of waste water at the commissary.
13. Safe power for mechanical refrigeration, lighting, etc. must be provided at all times. GFCI protected electrical circuits required.
14. Keep health permit, food handler card, or food safety certification with the cart.
15. Business signage must be on the side of the cart that is visible to the patrons.

*Potentially hazardous foods (PHF): food that require refrigeration at 41F or less or heating to 135F or higher to prevent harmful bacteria from growing. Examples: hot dogs, milk, cut tomatoes, cut melons, cut fruit, cut tomatoes, cooked meat, tamales, cooked beans, cooked onions, cooked corn, cook peppers...

La guía para operaciones de carrito

Lo siguiente es una lista parcial de lo que es *PERMITIDO* y *NECESARIO* para operaciones de carritos con permisos corrientes con un solo fregadero (sink), unidades donde calientan los alimentos y que no ocupen refrigeración mecánica.

1. Solo alimentos no envasados son permitidos; salchichas hechos *al vapor* o café con leche y comidas aprobados que no son potencialmente arriesgadas (non-PHF).
2. Comida que cocine, comida que este envasado y preparada debe ser echa en su comisaria. Comida preparada y del almacén de su hogar no es permitido.
3. Comida embalado individualmente y de porciones de atención al cliente que son potencialmente arriesgadas como tomates cortados, melón cortado, fruta cortada, carne cocida, tamales, frijoles cocidos, cebolla cocida, elotes cocidos y chile cocido son admisibles. Envasado de alimentos debe hacerse en su comisaria y debe mantenerse caliente o frío.
4. Alimentos y condimentos en dispensadores sanitarios y aprobados son admisibles. Alimentos que no son potencialmente arriesgados como; salsa picante, ketchup, mostaza, mantequilla, sal, condimentos secos, cebolla cruda cortada y chiles crudos son admisibles. No se requiere mantenerse caliente o frio.
5. Todos los alimentos se deben guardar en compartimientos aprobados en el carrito.
6. Tratantes de la comida deben tener acceso, siempre, a baños en buena condición con lava manos.
7. Mantenga las manos limpias. El lavamanos debe tener agua caliente y fría, toallas de papel y jabón de manos.
8. Debe tener termómetro de sonda alimentaria para revisar temperaturas seguras caliente y fría.
9. Transporte productos alimenticios, artículos de papel y utensilios en contenedores limpios y bien cerrados.
10. Mantenga alimentos fríos, fríos a 41 grados temperatura Fahrenheit o menos, alimentos calientes, calientes a 135 grados temperatura Fahrenheit o más. Deseche la comida caliente al fin de día. Regrese los alimentos y utensilios a su comisaria en contenedores.
11. A diario debe guardar, dar servicio y limpiar el carrito, rellenar el agua y disponer de las aguas residuales en su comisaria.
12. Mantenga su permiso, tarjeta de tratante de alimentos o certificado de seguridad alimentaria con su carrito.

*Comida potencialmente arriesgados (Potentially Hazardous Foods): alimentos que requieren ser refrigerados a 41 grados temperaturas Fahrenheit o menos o alimentos de 135 grados temperatura Fahrenheit o más para prevenir bacteria dañina. Ej.; salchichas, leche, tomates cortadas, melón cortado, fruta cortada, carne cocida, tamales, frijoles cocidos, cebolla cocida, elote cocido, chiles cocidos....