

Base of Operation (Commissary)

This is NOT the same as parking

All non-self contained mobile units (including pushcarts) must:

- Operate from an approved commissary or other permitted fixed food establishment.
- Report to the commissary daily for all food supplies, cleaning and servicing.
- Have a signed commissary agreement.

Permitting

1. Only applications with a base of operations or commissary in the unincorporated area of Bernalillo County will be accepted.
2. The following supporting documents are needed:
 - A. Detailed menu
 - B. Vehicle license plate #
 - C. Equipment specifications with detail drawings of unit identifying equipment and floor, wall and ceiling finishes.
 - D. Business License #
 - E. Fire Department approval
 - F. Location for mobile unit storage.

Mobile Food Units



*Bernalillo County
Health and Social Services*

111 Union Square SE
Albuquerque, NM 87102
(505) 314-0310



What is a mobile unit?

- A food service vehicle that is
- » licensed by the Motor Vehicle Department
 - » easily moveable and serves many places daily or weekly.
 - » is used only in approved places



What is a pushcart?

Pushcarts are limited to:

- » Serving hot dogs
- » Commercially prepared, prepackaged foods such as burritos and tamales, served in their original packaging, maintained at safe temperatures.
- » Non-potentially hazardous foods



Food Source

Show proof of approved source of foods to be sold including ingredients.

Save your receipts!

SAMPLE RECEIPT	
555 S Ring Street Houston, TX 77005 555-555-5555	
STORE: 0000	REGISTER: 001
CASHIER: 0000	ASSOCIATE: 000000
CUSTOMER RECEIPT COPY	
ORIGINAL TRANSACTION INFORMATION	
STORE: 0000	REGISTER: 001
DATE: 12/31/2005	NUMBER: 5194
259.89	
SUBTOTAL:	259.89
SALES TAX:	21.45
TOTAL:	281.44
AMOUNT TENDERED	
CASH:	281.44
REF: *****1234	
EXP: *****	
APPROVAL: 000000	
CASHIER/CLERK: JANE SMITH	
TOTAL PAYMENT:	281.44
TRANSACTION: 0000	1/8/2006 2:40 PM
CASHIER/SIGNATURE:	
<i>Jane Smith</i>	
THANK YOU FOR SHOPPING WITH US WE APPRECIATE YOUR BUSINESS	

Solid Waste

Must be disposed of in an approved manner.

- ▶ a neat trash can with a liner
- ▶ thrown away at an approved place (ex: your approved commissary)



Parking

Mobile units must be parked on property which is zoned C-2, M-1, or M-2.

Water Supply

Show proof of municipal water supply or other approved water.

Water bill or the account number



Must have a white water hose, suitable for potable water, for tank fill up.

Wastewater

All liquid wastes must be properly disposed of in a public sewer system or another approved method. Proof of proper disposal is needed.

The waste hose must not be white. **Black** is best.

Wastes cannot flow onto the ground or into storm drains.



Construction & Design for ALL mobile units

3" *High*



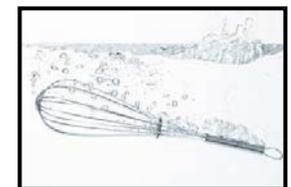
1. **Business name and telephone number** (at least 3 inches high and 3/4 inch brush stroke letters) on both sides of vehicle or pushcart.
2. **A plumbed hand washing sink** (with flowing and draining water) with drinkable water at 100°F or more through a mixing valve or combination faucet.

Exception: push carts with only prepackaged foods.

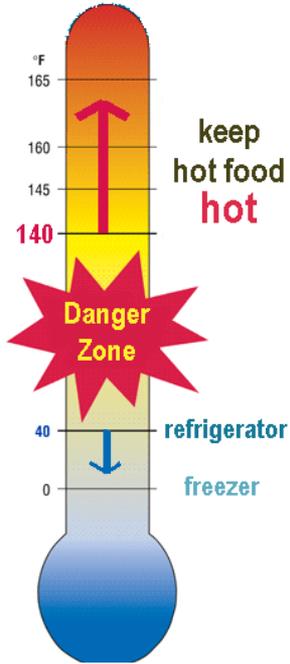
3. **A waste water tank** which is 15% larger than the potable water supply tank.

Construction & Design for self-contained units

1. **A three compartment sink** with hot and cold water under pressure.
2. **Compartments must be big enough** so that the largest utensil can be fully submerged.
3. **Floors, walls and ceilings** are made of smooth and easily cleanable, non-absorbent materials.
4. **All outer openings** are protected and sealed



Together we can help keep the public safe



Keep hot foods hot.

Potentially hazardous hot foods must be kept at **140°F or higher.**

Keep cold foods cold.

Potentially hazardous cold foods must be kept at **41°F or colder.**

*By protecting the food you sell,
you protect the public*

Provide protective plastic covers for all light fixtures.



No storage of items on the floor

Stoke all hazardous items (i.e. insecticides, cleaners, etc.) separate from food items.



Equipment must have nonstop and enough power during operation (ex: from a generator).

Keeep refrigeration units in good condition.

All equipment must be commercially rated.

Working and accurate thermometers for refrigerators and hot foods on stovetops.

