

2022 Retail Mobile Food Establishment Acknowledgement Letter

In an effort to inform operators of common issues that take place on mobile retail food establishments, the Department would like to advise you of the following requirements that, if not followed, may significantly increase the possibility of foodborne illness of your patrons and *may* result in enforcement action:

Operating Requirements:

- Hand washing sink with hot and cold water under pressure
 - Hot water must be at least 100⁰F within 30 seconds of activation for adequate hand washing
- Soap and single-use towels at all times
 - Hand sanitizer is not a substitute for hand washing
- Utilizing approved commissary when necessary for these following tasks, including but not limited to:
 - Food preparation and storage
 - Obtaining clean water and disposing of gray water
 - Washing and sanitizing dishes and equipment

_____ ***I acknowledge and will adhere to all operating requirements***

Instances Causing a Food Truck Closure

- Operating with an **imminent health hazard** includes, but is not limited to:
 - Operating without a means to properly wash hands
 - Including a functioning hand washing sink, adequate hot water, soap or paper towels
 - Selling food that is prepared and/or stored somewhere other than the approved commissary
 - Food for sale on the mobile unit *must not* be prepared and/or stored in a private home
 - Operating in any manner that seriously compromises the safety of foods served

_____ ***I acknowledge and understand instances that may cause a closure of my food truck***

Fines or Court Summons

- Repeated critical violations of the same type in a 12-month period (fines up to \$1000)
- Lack of evidence of proper licensing (court summons)
 - Each food truck or cart shall be individually licensed
- Operating with an imminent health hazard (a fine up to \$2000)
- Failure to comply with an order issued by the Department (court summons)

_____ ***I acknowledge and understand instances that will cause me to receive a fine or court summons***

As a representative, owner, or operator of a mobile food establishment within the City and County of Denver, I understand that I am responsible for complying with the City and County of Denver Food Establishment Rules and Regulations, Chapter 23 - Denver Revised Municipal Code, which can be found at www.denvergov.org/phi.

_____ Food Truck/Cart Name

_____ BFN (License)

_____ Date

_____ Your Name

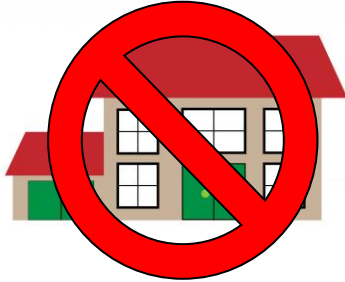
_____ Title

_____ Signature

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Do not use your house for anything related to Your food truck! (storage, preparation, cooking)
You must use your commissary for everything!



You must have hot water between 100-120F at all times!
Do not operate if you do not have hot water!



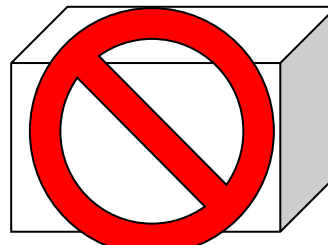
You must have sanitizing solution prepared while operating.
Do not put soap into your sanitizing solution!
Quaternary Ammonium (150-400ppm) or Bleach and Water (50-200ppm)



You must have full water tanks to operate.
If you do not have water, do not operate!



Full tank: Good



Empty Tank: Bad

I understand the above instances may cause me to receive a fine or court summons

Food Truck/Cart Name

BFN (License)

Date

Your Name

Title

Signature