IMMINENT HEALTH HAZARD

WHAT IS IT?

A significant foodborne illness threat to the public that requires temporary closure of your mobile unit, disposal of your food, and fines up to $2,000.

HOW TO AVOID IT

Use your commissary for all mobile unit operations.

Mobile unit operations include: cooking, cooling, reheating, washing fruits/veggies, cutting, marinating, washing dishes, food storage and obtaining clean water/dumping wastewater.

You must have hot running water between 85°F - 120°F at all times.
Stock your sink with soap and single-use paper towels.

EXTRA TIP!

Fill your clean water tank at your commissary before you begin operating.
In colder months, empty your tank at night to prevent freezing.