

Mobile Food Vehicle construction and operation guidelines

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Construction and Finish of Surfaces

The internal surfaces of walls, ceilings, doors, sliding partitions and those parts of the walls formed by built-in fittings, shall be of stainless steel, colour bonded metal, steel, laminated plastics (formica, laminex or panelyte) or similar approved materials.

The finished surfaces must be smooth, impervious, free from cracks, crevices and other defects and capable of being easily and effectively cleaned.

All surfacing materials are to be butt jointed and finished with cover strips provided in accordance with the manufacturer's specifications. Cover strips are to be sealed with approved materials.

Floors

Floors are to be constructed of materials which are impervious, non-slip and free from cracks, crevices and other defects. The surface must be durable and capable of being effectively cleaned.

Heavy-duty vinyl sheeting and welded (seamless) jointed flooring materials are to be laid over a solid base strictly in accordance with the manufacturer's specifications.

The intersections of walls with floors are to be coved (rounded) to radius of at least 25mm to enable easy cleaning. Vinyl sheeting is to be turned up to form the required 25mm cove and a fillet or backing piece is to be fitted to provide support.

Floors are to be finished flush with the door sill or alternatively graded to floor waste drain with removable grate and bucket trap to collect solid waste.

Door Openings & Serving Openings

Doors and serving hatches are to be finished internally with the same standard material as the walls.

Adequate pest proofing shall be provided to all doors, windows and other openings, eg. flyscreens, air curtain.

Roof vents are to be proofed against the access of dust, pests and water.

The driving compartment and other areas of the vehicle not used for the preparation or storage of food must be separated and effectively sealed from the food preparation and storage areas. A self-closing, close-fitting door shall be fitted to any opening in the dividing wall.

The area of all serving openings shall be as small as possible to minimise the entry of dust, fumes and pests.

All service openings shall be sealed during travel. The doors or shutters to all door openings and service openings shall be close-fitting and vermin proof.

Serving compartments in mobile food vending vehicles used for selling food (eg, soft serve ice cream) are to be fitted with a sliding window for serving customers, or such other type of window which is capable of being closed during travel.

Cupboards & Counter Construction

Cupboards, counter tops, benches and similar fittings are to be constructed of safety glass, metal, solid core timber or similar timber sheeting, glued or joined to approval.

The cupboard surfaces and counter tops are to be finished with smooth and impervious materials.

Cupboards, counter tops and benches are to be supported on moulded plastic legs, non-corrosive solid or sealed tubular steel legs, or brackets securely fixed to the walls.

The underside of any cupboard or shelving is to be sealed and not less than 150mm clear of the floor.

The flanges on all legs of fixed equipment are to be sealed on to the flooring material.

All cupboards and component shelving are to be sealed or internally lined with an approved material.

Cupboards designed with a cavity (false bottom) between the floor and the base are not permitted.

Installation of Fittings

Hot water heaters, pump motors and refrigeration equipment, are to be mounted on metal frames at least 150mm high and shall not be located in storage cupboards used for other purposes.

All service pipes including gas lines, electrical conduits, water and drainage pipes are to be concealed in walls and floors or secured sufficiently away from the wall to enable them to be effectively cleaned.

Light fittings shall be fitted with suitable diffusers and sealed to the ceiling or wall surface.

Cooking equipment shall not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents.

Refrigerators, freezers and cooling equipment must be secured to prevent movement, and positioned so as to provide easy cleaning of all adjacent surfaces.

Ventilation

An approved mechanical ventilation exhaust system shall be installed above heating or cooking appliances where required by the Environmental Health Officer in accordance with Australian Standard 1668.2.

Fittings are not to be placed directly above cooking or heating appliances where they might interfere with the flow of air into the mechanical exhaust ventilation system.

Exhaust discharges must be suitably filtered and discharged vertically in an approved manner so as to minimise potential nuisances.

All intake and exhaust vents are to be fitted with pest-proof screens when not in use.

Suitable fire fighting equipment should be provided where cooking appliances are used.

Washing Facilities

A single bowl sink of sufficient size to enable effective cleaning of all equipment and utensils is to be provided with an adequate and instantaneous supply of hot and cold water.

Where eating and drinking utensils and vessels are re-used a double bowl sink or an approved dish or glass washer shall be installed.

The facilities must enable sanitising of equipment and utensils with hot water at a temperature of 77 degrees Celsius or with an approved food grade sanitiser.

A hand washbasin with hot and cold water provided through a common spout, together with a sufficient supply of liquid soap and clean towels, shall be provided.

The vehicle shall be equipped with a wastewater tank (external to the vehicle) of at least 50-litre capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning. This tank shall only be emptied to the sewer at the premises at which the vehicle is housed or other place of disposal as approved by the Environmental Health Officer.

All water used in the vehicle shall be potable, stored in approved food grade containers and suitably protected against contamination. A minimum of 25 litres of water is to be maintained for cleaning purposes.

Hot and Cold Food Storage and Display Units

All food storage and display equipment must be capable of maintaining potentially hazardous foods under appropriate temperature control while also protecting food from the likelihood of contamination.

All equipment used for the display or storage of potentially hazardous hot food must be capable of maintaining such foods at a temperature not less than sixty (60) degrees Celsius.

Refrigeration equipment used for the storage or display of potentially hazardous foods shall be capable of maintaining the food at a temperature not greater than five (5) degrees Celsius or as required by relevant legislation.

Frozen food must be kept frozen at all times and should show no sign of thawing.

Storage Facilities

Adequate storage facilities must be provided for the storage of items that are likely to be a source of contamination of food. Facilities or receptacles shall be provided for the storage of:-

- (a) Employee's personal belongings
- (b) Cleaning chemicals and cleaning equipment
- (c) Soiled cloths, towels and clothes

Rubbish Disposal

Suitable waste receptacles with close-fitting lids are to be provided in the vehicle. Where requested, a suitable receptacle shall be provided outside the vehicle for depositing of take away food containers and other litter.

All rubbish shall be disposed of at least daily or as necessary. Rubbish shall be disposed of into an approved waste receptacle or at an approved waste disposal facility.

Use of Vehicles

The holder of a Mobile Food Vehicle Licence is permitted to operate their food vehicle in any Local Government area in Queensland. It should be noted however that some Councils have local laws relating to roadside vending or itinerant vending which may require additional approval or permits to operate in that Local Government area.

As a licensed mobile food vehicle in Queensland, your business details and contact information will be listed on a public register on the Queensland Health website. (http://www.health.qld.gov.au/foodsafety/consumers/mobile_premises.asp)

Approval from the land owner is also required to sell food on private property. Mobile food vehicles that intend to operate on private land or in a particular place on a regular basis may require planning approval from Councils Development Assessment Unit.

All food handlers must have adequate skills and knowledge about food safety and hygiene. Food handlers must maintain their outer clothing and exposed parts of their body in a clean condition.

Each licensed food vehicle must nominate at least one suitably qualified Food Safety Supervisor. (See Queensland Health's Food Safety Supervisor Fact Sheet 18)

The vehicle shall only be used for the vending and delivery of food.

The vehicle and equipment shall be thoroughly cleaned at the conclusion of the day's operations. All receptacles, equipment, utensils and the vehicle must be kept clean and free from dust, odours and pests at all times. All food contact surfaces must be effectively sanitised before and after use. Waste water must be disposed of into the sewer at an approved location.

Food is to be prepared and stored so as to avoid cross-contamination between cooked products and raw food products (this includes equipment and preparation benches).

Food handlers shall only operate from within the mobile food vehicle unless specific approval to operate outside the vehicle has been given by the Council's Environmental Health Officer.