Mobile Food Vending Regulation in New York City



Division of Environmental Health Bureau of Food Safety and Community Sanitation











Mobile Food Vending Inspection Program

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Mobile Food Vending Overview

- Regulate, license and permit
 - ~ 20,200 food vendors licensed
 - ~ 4900 units (carts and trucks) permitted
 - ~ 90-100 Mobile Food Vending Commissaries
- Enforce State & City regulations
 - Pre-permit, Routine (letter grading) and complaint-based inspections
 - 25 Field Inspectors, 11 supervisors
- Health Academy provides training, education on safe food handling and operation
 - 8 hour (4+4) course, Test given in multiple languages



Basic Requirements to Vend Food Legally

To vend food legally a person needs the following:



Food Vendor License



Mobile Food Vending Unit



Permit-Decal



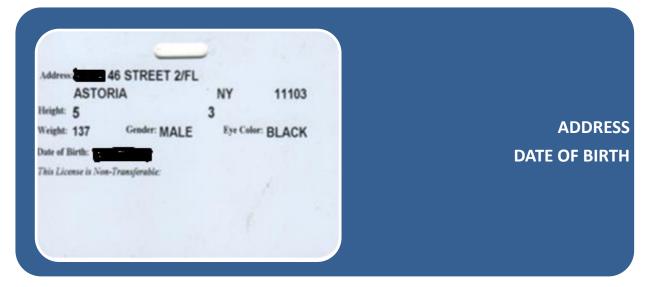
Permit Paper



Mobile Food Vendor License

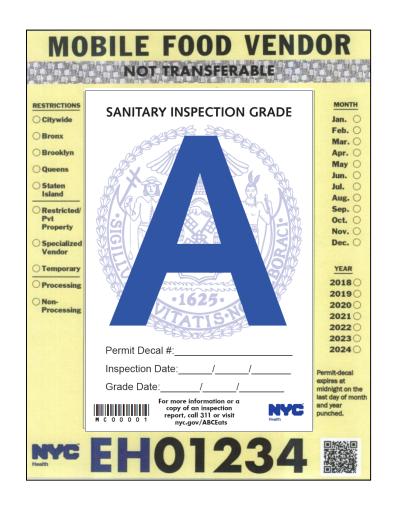


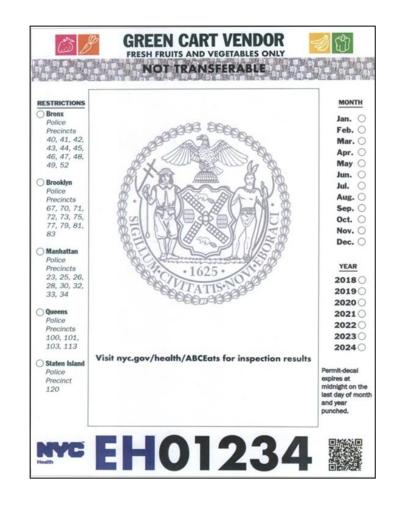
NAME
RECORD/CAMIS NUMBER
ISSUE AND EXPIRATION DATE
SIGNATURE
PICTURE





New Letter Grade Permit-Decals





Old Permit-Decals

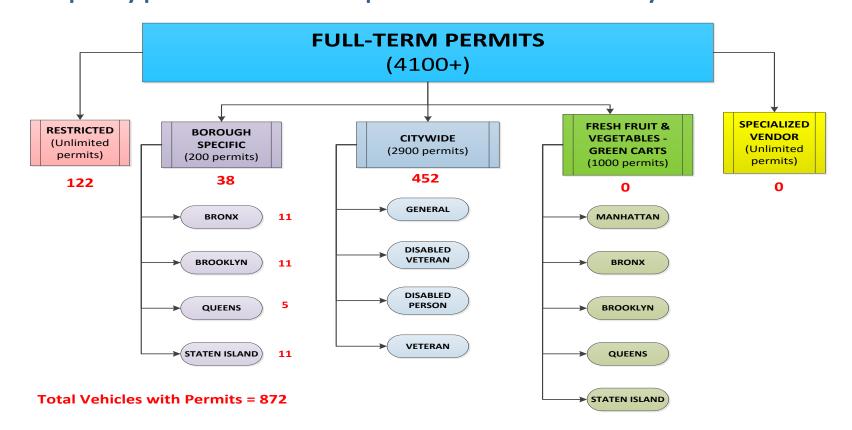




Permit Types

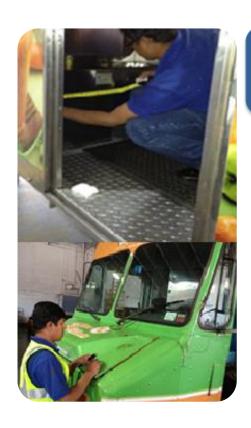
Full-Term permits: valid for two years - 5 permit classes

Temporary permits: valid from April 1st - October 31st each year





FOOD UNIT CONSTRUCTION



General Construction Requirements For Mobile Food Vending Units

- Mobile food vending units must be manufactured from easily cleanable, durable, hard, smooth, non-porous, non-absorbent, non-reactive and nontoxic materials
- When required, only potable water can be used
- Supply tanks for hand, food and ware (if necessary) washing must have a minimum capacity of 10 gallons for pushcarts and 40 gallons for trucks and trailers
- Supply tanks must be constructed from food grade materials
- Waste tanks must also be provided for these units with a minimum capacity totaling 15% more than the water supply tank capacity
- Non-processing units utilizing water or where liquid waste is generated are also required to provide waste tanks
- Exterior surfaces shall be constructed of smooth, durable, non-porous, non-toxic materials, without any open seams and joints

As of November 1, 2013 all classes of mobile food vending units except trucks and trailers cannot exceed a 10' in length and 5' in width.



EQUIPMENT REQUIREMENTS

All Equipment and non-food contact surfaces should be:

- Easily cleanable
- Durable
- Smooth
- Non-porous
- Non-absorbent
- Non-reactive
- Non-toxic







Food contact surfaces:

- Should be constructed of easily cleanable, non-toxic commercial food grade materials.
- Cooking surfaces should also be placed and configured so as to minimize the risks of food contamination and injury to patrons, vendors and the public.









Regulations Particular to Vehicles

- Obey all Vehicle and Traffic regulations
- Allowed two LPG tanks (100 lb. max each)
- Partition separating the cab and food areas
- Ice Cream Trucks
 - audible alarm when backing up
 - retractable/swinging arm STOP sign



General Operational Inspection

- Valid permit decal with permit paper
- Valid food vendor's license (displayed) with permit paper
- Appropriate vending location
- Hair restraint
- Vendors personal hygiene adequate
- Hand wash sink provided and maintained with water, soap and paper towels
- Authorized food items sold
- Proof of food source provided
- Commissary information provided
- Appropriately scaled metal stem type or similar thermometer
- Proper food temperatures
- Food protected from potential contamination
- Vending unit adequately maintained
- Propane tank(s) secured
- Adequate ventilation
- Secured fire extinguisher
- Cart dimensions correct
- Food preparation area separated from cab by partition vehicles only



