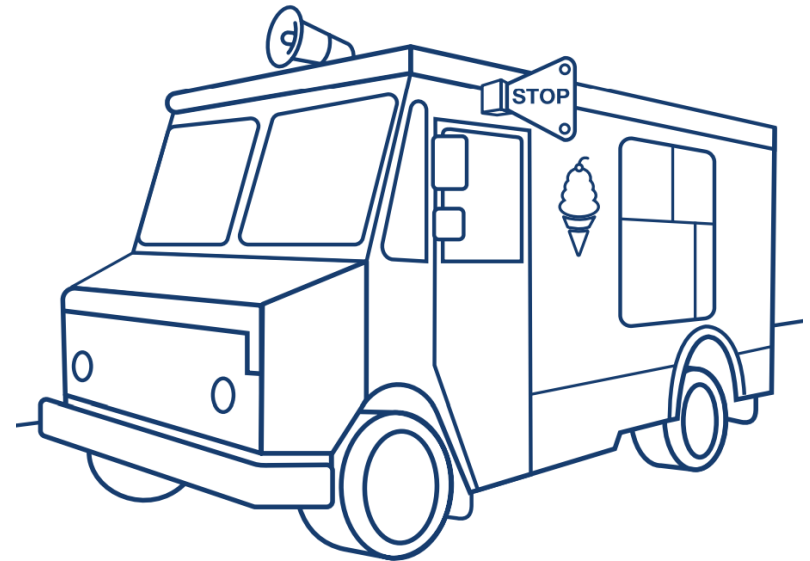


Mobile Food Vendor Renewal Course



Why Is There a Renewal Course?

- A local law passed in 2021 requires mobile food vending permit holders and licensees to take a renewal course in food protection every four years.
- Mobile food vendors must take the course and pass a final exam before they can renew their license.
- The course provides training on food safety practices and reminds mobile food vendors about location and operating requirements.

What Does This Course Cover?

- **Lesson 1:** Food Temperatures
- **Lesson 2:** Purchasing and Receiving Food
- **Lesson 3:** Hand Hygiene
- **Lesson 4:** Cleaning and Sanitizing
- **Lesson 5:** Vending Restrictions

Lesson 1: Food Temperatures

What Are Time and Temperature Control for Safety (TCS) Foods?

- TCS foods are foods where bacteria can grow easily and quickly.
- TCS foods require time and temperature controls to prevent bacterial growth.



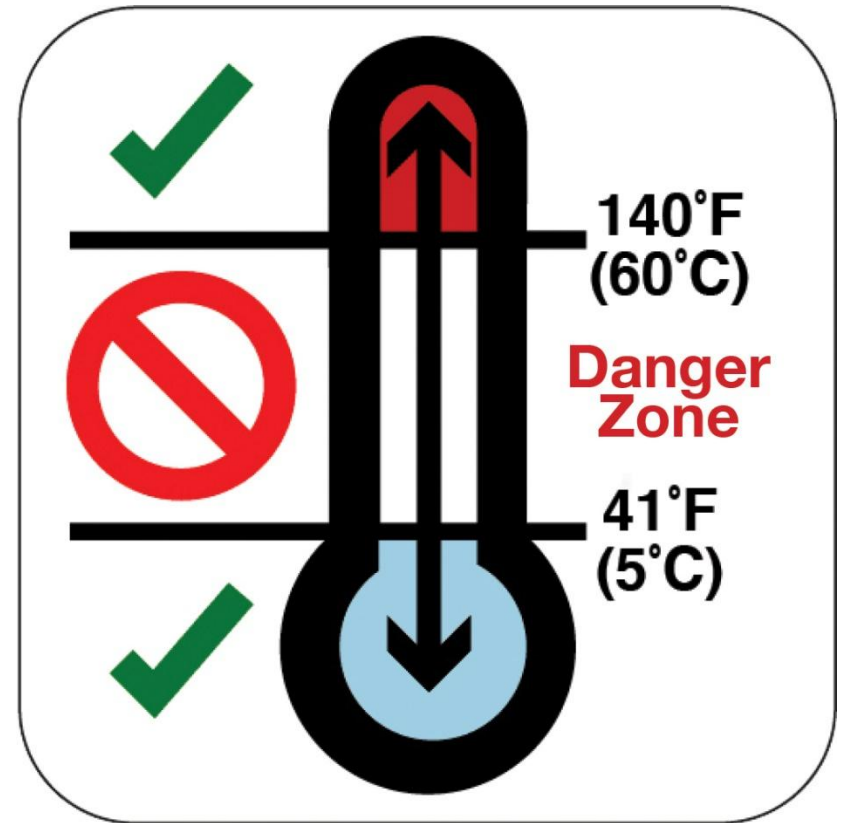
Examples of TCS Foods

- Animal products, such as chicken, meat, milk, eggs and fish
- Cooked plant products, such as cooked potatoes, rice and pasta
- Cut and sliced fruits and vegetables, such as cut leafy greens, and sliced melons and tomatoes
- Sprouts and sprout seeds



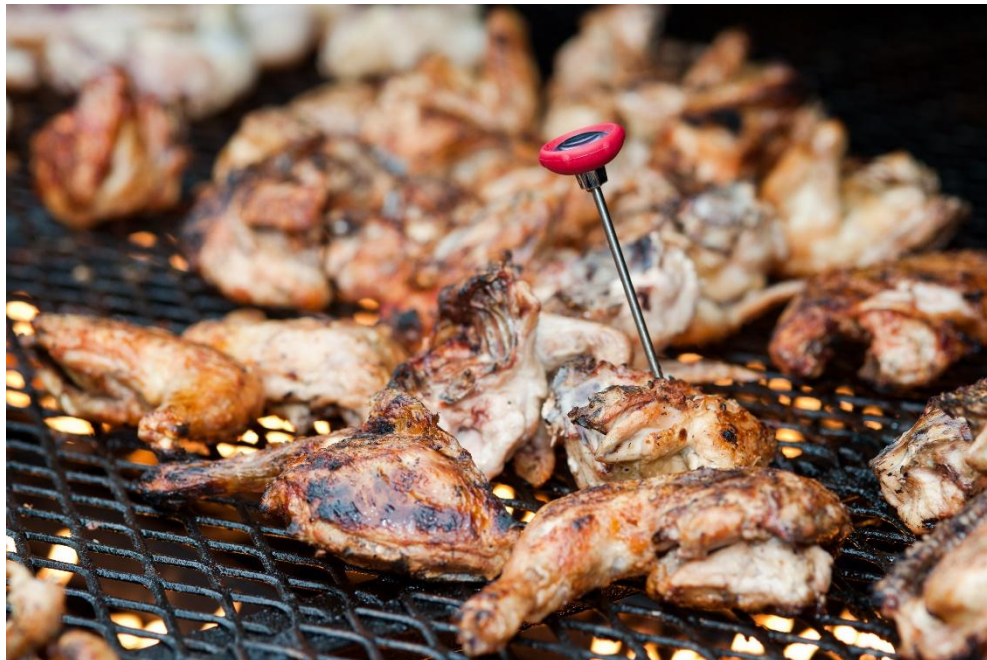
Temperature Danger Zone

- The temperature danger zone is the temperature range where harmful bacteria grow quickly.
- Keeping food out of the temperature danger zone will limit the growth of harmful bacteria.
 - Keep hot food at or above 140 degrees Fahrenheit (60 degrees Celsius)
 - Keep cold food at or below 41 F (5 C)



Proper Cooking Temperatures

- Cook all food to the minimum internal temperature to kill harmful bacteria.
- Cook all poultry and ground meat to the required temperature without interruption to the cooking process, unless otherwise ordered by the customer.



Minimum Internal Cooking Temperatures

Food	Internal Cooking Temperature for 15 Seconds
• All poultry • Leftovers	165 F (73.9 C)
• Ground meat	158 F (70 C)
• Pork and pork products	150 F (65.6 C)
• Eggs	145 F (62.8 C)
• Fish, beef and other meats • Cooked pasta, rice, beans, vegetables and potatoes	140 F (60 C)

Hot Holding Guidelines

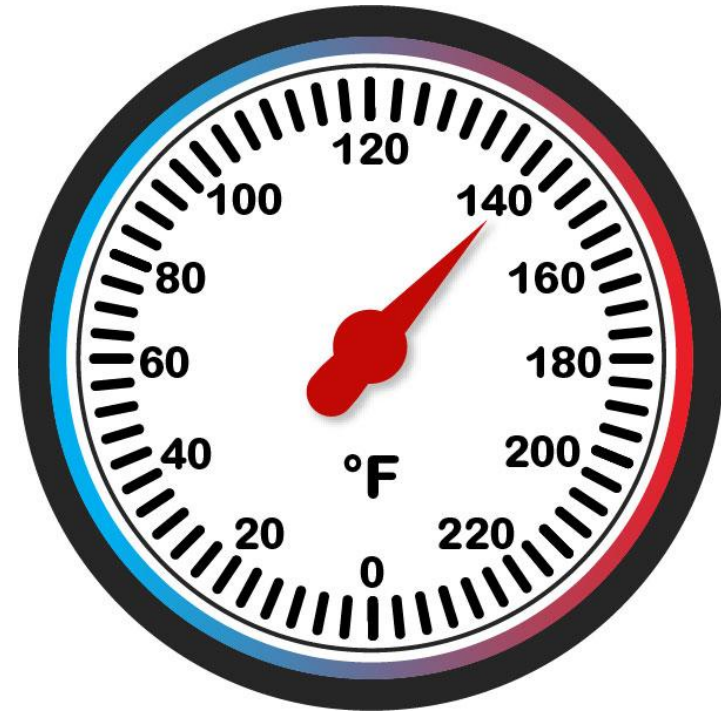
- Hot holding equipment must be able to keep foods at or above 140 F (60 C).
- Stir food regularly to distribute heat evenly.
- Throw away food held out of temperature for two or more hours.

Cold Holding Guidelines

- Cold holding equipment must be able to keep foods at or below 41 F (5 C).
- Never store unpackaged food items directly on or in ice.
- Storage and display equipment holding ice must be self-draining.
- Throw away food held out of temperature for two or more hours.

Check Food Temperatures

- Using a food thermometer is the only way to know if food is at a safe temperature.
- Use a metal stem thermometer.
 - These thermometers must range from 0 F (negative 17.8 C) to 220 F (104.4 C) and are accurate to plus or minus 2 F (1 C).
- Calibrate thermometers daily. To review how to calibrate thermometers, see the [Thermometer Calibration Guide](#).
- Check foods' internal temperature within two hours, while food is held for service.



Lesson 2: Purchasing and Receiving Food

Purchasing and Receiving Food

- Purchase food from an approved source. Food prepared at home cannot be used.
 - Meat, poultry and eggs must have an inspection stamp from the U.S. Department of Agriculture (USDA).
- Make sure all food packaging is not damaged.
- Make sure all food is received at the required temperature:
 - 140 F (60 C) or above for hot foods
 - 41 F (5 C) or below for cold foods



Source: U.S. Department of Agriculture

Lesson 3: Hand Hygiene

When to Wash Your Hands

Before:

- Starting work
- Putting on gloves

After:

- Using the toilet
- Eating, smoking or touching your mouth
- Touching hair, scalp, nose or other body parts
- Sneezing or coughing
- Touching raw food
- Other contamination

Hand Hygiene:

Processing and Non-Processing Units

- **Processing units** (units where food is chopped, sliced, cooked, reheated or otherwise processed) need:
 - A hand-wash sink with potable, running water
 - Soap
 - Disposable paper towels
- **Non-processing units** need:
 - Hand sanitizer approved by the U.S. Food and Drug Administration (FDA)
 - Moist towelettes or wipes

How to Wash Your Hands Properly

- Rinse your hands with warm water
- Apply soap and rub your hands for 20 seconds
- Clean under your nails and between your fingers
- Rinse off your hands with warm water
- Dry your hands with a disposable paper towel



How to Sanitize Your Hands on Non-Processing Units

- Only use hand sanitizer on your hands if they are not visibly soiled.
- Apply a sufficient amount of hand sanitizer into one of your palms.
- Rub your hands together so all areas of both hands are covered with hand sanitizer.
- Continue rubbing your hands for about 20 seconds until they are dry.



Lesson 4: Cleaning and Sanitizing

What Is the Difference Between Cleaning and Sanitizing?

- **Cleaning** removes visible dirt, food particles and debris.
- **Sanitizing** kills harmful bacteria and germs.
- Clean first, then sanitize.



Cleaning and Sanitizing Mobile Food Vending Units

- Clean and sanitize mobile food vending units at the commissary every day.
- Clean and sanitize removable parts and other equipment (such as utensils) in a three-compartment sink.
- To clean and sanitize removable parts:
 - Wash with soap and hot water.
 - Rinse with clean water.
- To clean and sanitize other equipment:
 - Place in a sanitizing solution for 60 seconds.
 - Let air-dry. Do not towel dry.
- Sanitize nonremovable parts by spraying or wiping them with sanitizer.

Sanitizing Solution

- Buy a ready-made sanitizing solution or make one yourself.
- If you buy a solution, make sure it is approved by the U.S. Environmental Protection Agency (EPA) for use in food service establishments.
- To make a solution, mix one-half ounce of chlorine bleach with 1 gallon of warm (70 F) water (50 parts per million [ppm] of chlorine bleach).
- Always use a test kit to check the strength of sanitizing solution.



Sanitizing Solution for Food Contact Surfaces

- Food contact surfaces include countertops, cutting boards and utensils.
- To spray or wipe solution on a food contact surface, double the strength of the solution by mixing 1 ounce of chlorine bleach with 1 gallon of water (a concentration of 100 ppm of chlorine bleach).
- Wiping cloths must always be stored in a sanitizing solution with a concentration of 50 ppm to 100 ppm of chlorine bleach when not in use.



Lesson 5: Vending Restrictions

Restricted Vending Areas

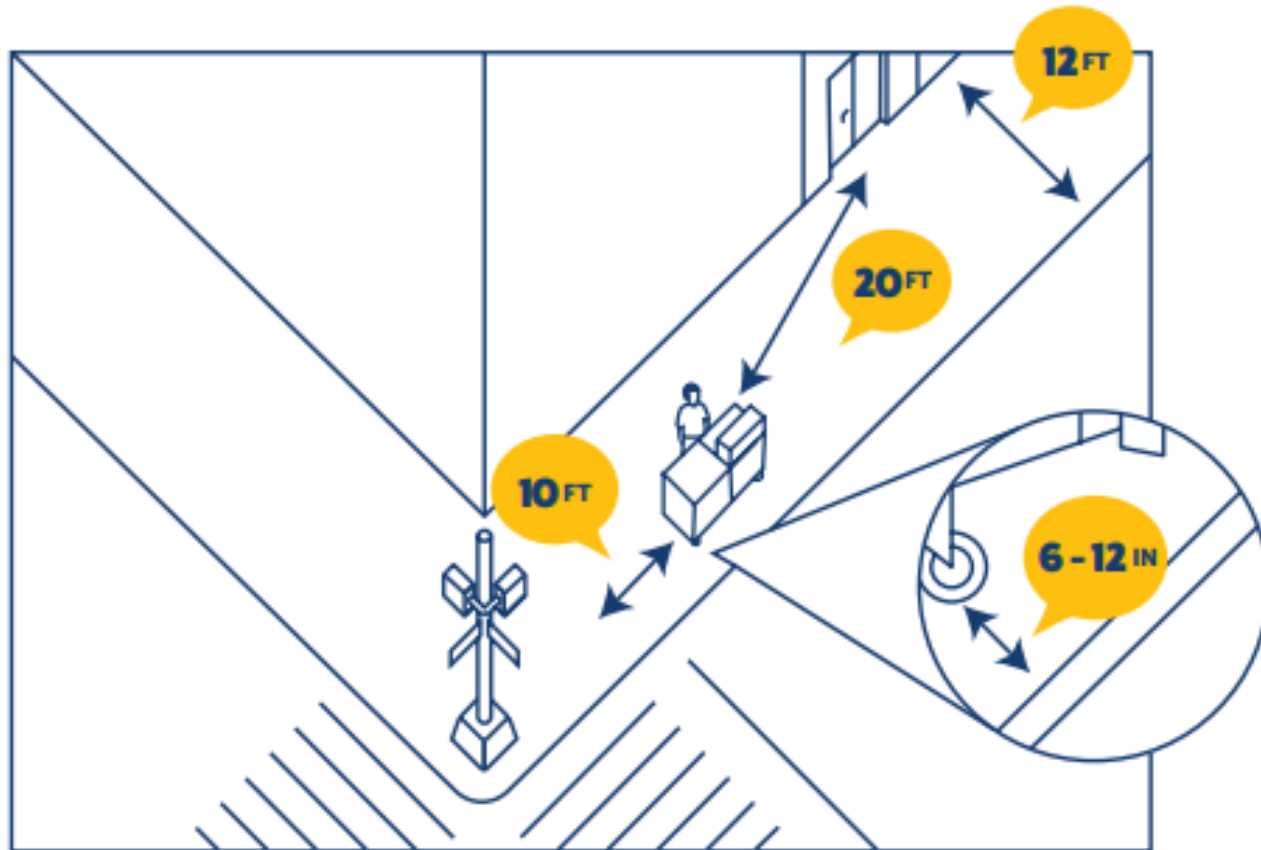
- Mobile food vending is restricted or prohibited on certain streets. For a list of restricted streets, see the [Mobile Food Vending Restricted Streets Guide](#).
- Mobile food vending is also prohibited on NYC Parks and private property, unless you have a permit or written authorization.



Location Requirements

- Mobile food vending units must be:
 - On sidewalks that are at least 12 feet wide (carts only)
 - At least 10 feet from crosswalks, driveways, and subway entrances and exits
 - At least 20 feet from building entrances
 - At least 20 feet from sidewalk cafés and licensed stoop line stands
 - Within 6 to 12 inches from the curb
- Mobile food vending units cannot vend:
 - Within bus stops
 - In hospital no standing zones

Where to Place Your Cart



Additional Location and Operating Requirements for Vehicle Operators

- Do not vend in parking meter spaces.
- Do not idle engines.
- If you are operating an ice cream truck, only play music while the truck is moving.

