



Columbia County Department of Health

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COLUMBIA COUNTY DEPARTMENT OF HEALTH

REQUIREMENTS FOR MOBILE FOOD SERVICE ESTABLISHMENTS AND PUSHCARTS

1. Food supplies must be obtained only from approved sources that comply with all laws relating to food and food labeling. The use of food prepared in any place that is not operated under jurisdiction of an appropriate regulatory agency and having a current license or permit to operate, if required, from that agency is prohibited. **The use of a private home kitchen or similar location for food preparation is prohibited.**
2. Pushcarts may perform only limited food preparation. Foods such as hot dogs, Italian ice, or soft ice cream. Mobile food establishments may serve foods under pre-approved conditions that assure it can be protected from contamination. All foods to be served must receive prior approval by the health authority and be listed on the permit. The foods served are limited to those listed on the permit.
3. Disposable gloves, deli papers, napkins or other suitable utensils must be provided and used for the preparation and service of all ready to eat foods. (Section 14-4.90)
4. A supply of common household bleach for use as a sanitizing agent used for dishwashing and the wiping of counter surfaces, etc. (Section 14-4.112)
5. Wiping clothes, buckets and sanitizer and chemical test strips to be available. One tablespoon of chlorine bleach per gallon of water is a low-cost and effective sanitizing agent. (Section 14-4.115)
6. A metal stem food probe thermometer for monitoring food temperatures must be available.
7. Potable water from an approved source for food preparation and cleaning. The water used for culinary and/or consumption purposes must be an approved public water supply meeting the requirements of Part 5 of the NYS Sanitary Code or purchased bottled water from an approved supplier. (Section 14-4.120)
8. Handwashing facilities- potable warm water, soap and individual paper towels. (Section 14-4.140)

NOTE: The use of moistened towelettes such as wet ones may be permitted for handwashing at booths where there is minimal food handling only. Hand sanitizers are not completely effective on soiled hands and are not to be used as

a substitute for soap and water. They may be used in addition to soap and water or when limited prepared food is served (i.e., Italian ice, pre-packaged items).

9. Where necessary, adequate refrigeration to maintain the temperature of potentially hazardous food at 45°F or below during storage. Drained ice is acceptable; also the freezer packs such as “Artic Ice”, “Blue Ice”, etc. are acceptable provided they can be replenished as needed. Refrigeration is recommended for storage of potentially hazardous foods at events lasting more than one day. Thermometers are required in all refrigeration units. (Section 14-4.51).
10. Equipment: Food contact surfaces are to be smooth and free from cracks or pits and are to be easily cleanable and non-absorbent. All food contact surfaces are to be kept free of soil, grease build-up, food deposits etc. (Section 14-4.101)
11. Insect control- Portable fans should be provided and used to control fly problems (Section 14-4.160). Where other effective methods of fly control, acceptable to the Permit Issuing Official, are employed or at a time of the year when there is no insect problem, the fans and/or booth screening will not be necessary.
12. Provide trash receptacles and keep covered to control insects.
13. Wastewater from food operations must be properly contained in an adequate holding tank (i.e. RV “Blue Boy”) and properly disposed of in public sewerage system or private sewage disposal system acceptable to the permit issuing official. Discharge of wastewater on the ground or into a storm water drain is prohibited.

SANITARY OPERATION OF THE FOOD BOOTH

1. Wash your hands frequently whenever they are soiled (after eating, using tobacco, using the restroom etc.) and always use good hygienic practices! Minimize the handling of food. Use disposable gloves, tongs or deli papers to prevent bare hand contact with ready to eat foods.
2. Keep food covered in storage. Do not store food or food items on the ground.
3. Clean and sanitize counters and food equipment routinely throughout the day. Keep wiping rags in a sanitizing solution containing at least 50 ppm (1 teaspoon of chlorine = 65 ppm) of chlorine between uses. Change solution periodically.
4. Keep potentially hazardous foods hot (140°F or above) or keep them cold (45°F or below). Don't prepare foods ahead during slow periods.