

F a c t s



Mobile Preparation Premises

This class must comply with all sections of the Food Premise Regulation. These premises are not required to provide public washrooms as long as there is no seating available for patrons. The premise must be capable of moving from place to place. Any type of food may be prepared.

The following are required:

- Food must be served from within the premises.
- Single service articles must be provided for use by patrons.
- All openings must be tight fitting and properly screened.
- The driver's compartment must be completely partitioned from the food preparation area.
- A potable water tank and waste holding tank of adequate size that are equipped with easily readable gauges to determine their level.
- A locker or cupboard for employees' wearing apparel.
- Floors, walls and ceiling that are non-absorbent and can be readily cleaned.
- Adequate lighting.
- Mechanical ventilation over cooking areas, vented to the outside.
- Hot and cold running potable water under pressure.
- A separate handwashing basin with hot and cold running water, liquid soap and paper towel dispensers.
- Adequate refrigeration with an indicating thermometer.
- Refuse containers sufficient for storing all garbage.
- Two sinks for the cleaning and sanitizing of utensils.

NOTE:

Requirements refer to the physical premises only and do not relieve the owner/operator from the responsibility of other sections of the regulation that refer to operational aspects of the establishment.