**Tel. (207) 287-5671 Health Inspection Program Fax (207) 287-3165**

**MOBILE/TEMPORARY MOBILE UNIT**

**RISK AND EQUIPMENT COMPLIANCE HANDOUT**

**ALL MOBILE UNITS SHALL HAVE A HAND WASH SINK WITH HOT/COLD WATER UNDER**

**PRESSURE; TEMPORARY MOBILE UNITS CAN USE A GRAVITY or PRESSURE SYSTEM**

**Temporary units may use an alternative ware washing set up using a three wash basin system (bus boy basins) for washing, rinsing and sanitizing dishes and utensils. Each Temporary license is one event no greater than either 4 days or 14 days. Three Temporary licenses are allowed per licensee per year. If you are going to attend more than three events per year, you will have to apply for a Mobile Unit license and comply with all the requirements of a mobile unit.**

* **LOW RISK: NON PHF\***

**Equipment: Hand Sink, if using utensils a 2 bay sink is required, refrigeration may be required.**

**Must be able to demonstrate proper 2 bay sink technique.**

**Popcorn Ice/Slushi Candy Apples**

**Pretzels Shelled Peanuts Soda**

**Dispensed Drinks Pre-Packaged Juice Cotton Candy**

 **Pre-Packaged Foods (labeled & from a licensed facility)**

* **MODERATE RISK: SOME PHF\* and PREPARATION**

**Equipment: Hand sink, if only using utensils a 2 bay sink is required otherwise a 3 bay sink is required.**

**Refrigeration may be required.**

**Must be able to demonstrate proper 2 bay sink technique.**

**Fried Dough Smoothies Apple Crisp Pre Cooked PHF\***

**French Fries Ice Cream Onion Rings Fresh Squeezed Lemonade**

**Onion Blossoms Cream Puffs Hot Dogs Vegetable Salads and Dressings**

**Salads Canned Cheese Canned Chili Pre-packaged Condiments**

**Prepared Salads w/ PHF\* (from a licensed facility) Pre-cooked eggs, lobster, crab, shrimp**

**Cooked foods, delivered in an approved carrier and no utensils are used, but must demonstrate proper use of disposable gloves and/or single service papers.**

* **HIGH RISK: ALL PHF\***

**Equipment: Hand sink, 3 bay sink, and refrigeration required.**

**Raw PHF\* Sausage Meats Seafood Fish**

**Hot dogs with PHF\* if any preparation i.e., chili**

 **Onsite prepared salads: i.e., potato, coleslaw, pasta, egg salad, and seafood**

**Raw bar: i.e., oysters on the half shell**

**Pizza with PHF\*: i.e., (ground meats: hamburg or sausage)**

**Pie with PHF\* i.e., cream pies**

**\*PHF = POTENTIALLY HAZARDOUS FOOD**

**3 bay dishwashing: Wash, Rinse, and Sanitize**

**Sinks must be big enough for the biggest pot or pan to be submersed.**

**If you have any questions, please contact your district health inspector or our offices at 287-5671.**