

Mobile Food Vending Units



Mobile Food Vending Unit Class

Mobile food vending units are further broken down into 5 classes. These classes are based upon the type of operation (processing or non), food sold and whether or not food is prepackaged. Classes A and B are considered processing while C, D and E are non processing.

CLASSES OF MOBILE FOOD VENDING UNITS				
PROCESSING		NON PROCESSING		
CLASS A	CLASS B	CLASS C	CLASS D	CLASS E
Prepare and process raw potentially hazardous foods, e.g., grilled or fried meats, eggs and poultry.	Prepare and process potentially hazardous foods that are manufactured or pre-cooked, e.g., sandwiches, vegetables and salads, smoothies and soft-serve frozen desserts	Serve only intact, prepackaged potentially hazardous foods requiring temperature control for safety, e.g., prepackaged frozen desserts, prepackaged sandwiches and prepackaged presliced fruits and vegetables	Serve only non-potentially hazardous packaged or unpackaged foods that do not require temperature control for safety, e.g., brewed coffee and tea, donuts, soft pretzels, boiled frankfurters and other sausages	Green carts that sell only non-potentially hazardous unprocessed whole fruits and vegetables.

CONSTRUCTION AND EQUIPMENT REQUIREMENT FOR MOBILE FOOD VENDING UNITS



Before receiving a permit decal, mobile food vending units must first undergo a pre permit inspection at a DOHMH facility. Mobile food vending units must satisfy guidelines set fourth in Chapter 6 of Title 24 of 24RCNY and other city and state Health code guidelines .

As per 6-04, Mobile food vending units must be constructed and equipped so that they may be maintained and operated in a clean and sanitary manner, in accordance with all applicable law, so as to protect foods from contamination by dust, dirt and toxic and other substances, and the public from risk of injury.

CONSTRUCTION AND 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.



CONSTRUCTION AND EQUIPMENT REQUIREMENTS

Special Requirements

- Permittees must consult with FDNY for guidelines regulating cooking equipment design, Liquefied Petroleum Gas container sizes, storage and placement
- Carts – allowed two 20 lb. tanks
- Vehicles – allowed up to two 100 lb. tanks
- Vehicles - a partition separating the cab and food areas
- Ice Cream Trucks - audible alarm when backing up; a retractable/swinging arm STOP sign

Inspections and Enforcement

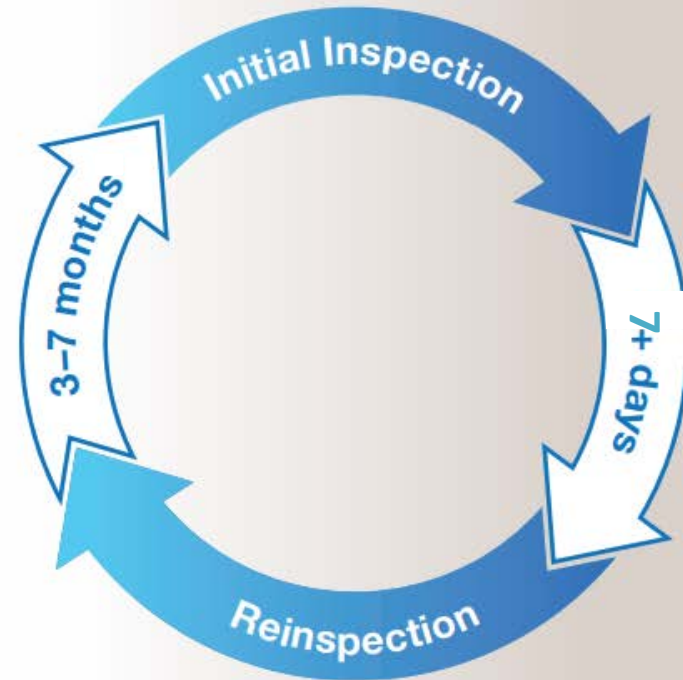
- Assignments are routed weekly
 - Specific inspection areas
 - Complaints
 - High priority inspections
 - Inter-agency taskforces
- Permittees are responsible for all violations
- Notices of Violations may result in fines
- “A” violations
 - All Health Code and certain Administrative Code violations
 - Must be paid in order to renew permit

The Inspection Cycle

Initial Inspection Score: 0–13 Points



Initial Inspection Score: 14+ Points



Letter Grading

Letter grade based on inspection score



0 – 13 points

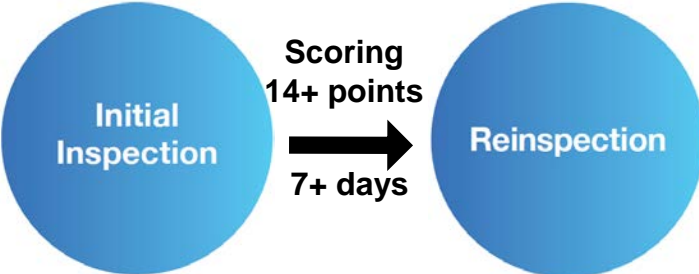


14 – 27 points



28 or more points

The Letter Grading Process

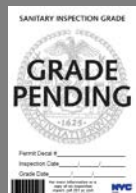


Scoring
0 - 13 points



- A grade affixed at reinspection
- No summonses/fines for scored violations
- Next cycle inspection in:
 - 5 - 7 months initial score is 14 - 27 points
 - 3 - 5 months initial score is 28+ points

Scoring
0 - 13 points



- Grade Pending affixed at reinspection until adjudication or interim grade requested
- Summonses issued
- Next cycle inspection in:
 - 5 - 7 months higher score is 14 - 27 points
 - 3 - 5 months higher score is 28+ points

Scoring
14+ points



- A grade affixed at initial inspection
- Next cycle inspection in 11-13 months
- No summonses/fines for scored violations

Unit reports to Health Department facility and inspector affixes grade



Unit schedules appointment to go to Health Department facility



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



Violations

- Permittees are responsible for all violations
- Office of Administrative Trials and Hearings
 - Adjudicates Notices of Violation (summonses) issued to permittees
 - Notices of Violations may result in fines
- “A” violations
 - All Health Code and certain Administrative Code violations
 - Must be paid in order to renew permit
- Penalties
 - Multiple Offense Schedule for some Administrative Code violations
 - Penalties increase with violation frequency
 - Health Code violations have set penalties
 - Maximum penalty = \$2000 (for default)

Mobile Food Vending Commissary

- All mobile food vending units must be stored and serviced at a facility acceptable to the Department
- Commissary
 - ~ 90 currently permitted
 - Needs separate enclosed wash room for cleaning MV units
- Alternate Approved Facility
 - Allowed with Department approval
 - Can only clean and store five Class C, D and E carts or one vehicle

MoVIS

Mobile Vending Inspection System

- **Launched February 2013**

Search Entity

* Indicates Required Fields

* Entity Status: Active Inactive

Unlicensed Unit: Venue Type: --Select-- Unlicensed Vendor:

CAMIS ID: 41369404

Entity Name:

DBA:

PMT/LIC Code: H01 - Food Vendor License (Seasonal/Temporary)
H03 - FSE (Mobile Food Unit - Seasonal)
H05 - Food Vendor License (Year-Round)
H06 - FSE (Mobile Food Unit - Year-Round)

Class: Subclass:

Gradable Units: Grade Card: --Select-- Permit Expiry Date: From: To:

DECAL #: Restricted Area Contract #:

Recent Vending Location:

Borough: (Manhattan, Bronx, Brooklyn, Queens, Staten Island)

(And / Or) District:

Community: City Council:

(And) Inspection Area:

Inspection Area:

Location:

Zip Code: Health District:

City: Police Precinct:

Premise Address:

Borough: (Manhattan, Bronx, Brooklyn)

Building #:

City:

Street & Apt#:

State: --Select-- Zip Code:

Search Reset

100 Displaying items 1 - 1 of 1

CAMIS ID	Entity Name	DECAL #	Vending Location	PMT/LIC Code	Class	Subclass	Entity Status
41369404	IRSHAD I. CHAUDHURY	C2811	50 WEST 4 STREET-Manhattan-10003	H06	CW	P	002-Current

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Appointment Schedule

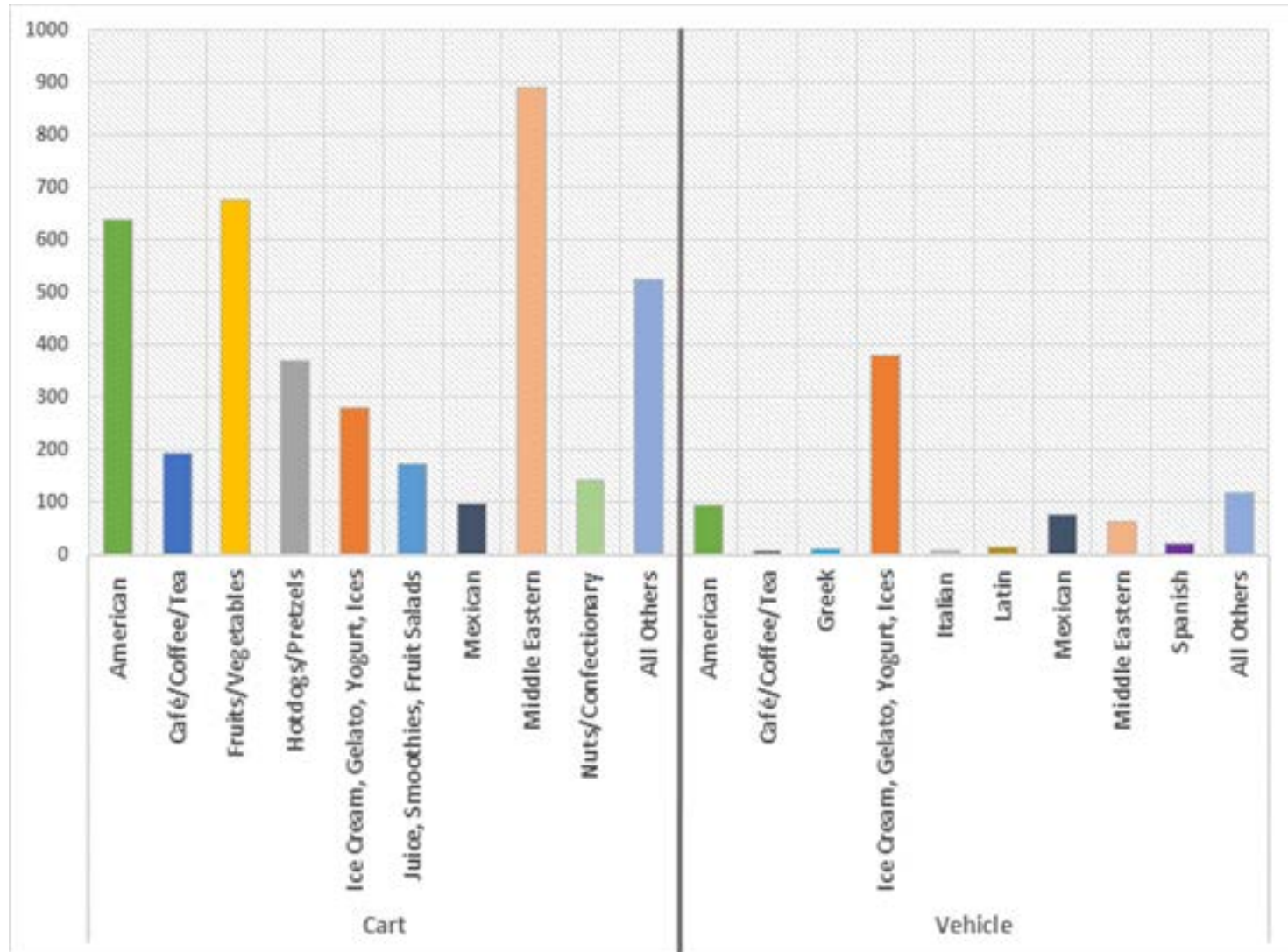
* Indicates Required Fields

* Inspection Site: * Date From: * Date To:

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<input type="checkbox"/>	CAMS ID	Entity Status	Permittee Name	PTET	Venue Type @ Scheduling	Application Type	Justification	Previous Decal	To Be Assigned Decal	To Be Assigned Decal Status	Receipt Date	Appointment Date & Time	Inspection Type	Registration Status	Inspection Status	PMT Expiry Dt.	Contact Telephone
<input type="checkbox"/>	40714626	PRA	MAHMUD HOSSAIN	17 - Mobile Food Vending Pushcart - Processing	17 - Mobile Food Vending Pushcart - Processing	N/A	N/A	C7784	C4077	Assigned to Inspection	09/26/2013	12/10/2013 14:00	PO/A	N/A	Pending	09/30/2015	646-552-1
<input type="checkbox"/>	40723907	PRA	HASHMATULL NOOR	17 - Mobile Food Vending Pushcart - Processing	17 - Mobile Food Vending Pushcart - Processing	N/A	N/A	C7950	C4085	Assigned to Inspection	10/22/2013	12/10/2013 14:00	PO/A	N/A	Pending	11/30/2013	619-243-5
<input type="checkbox"/>	50004290	PNA	LUIS DELEON	17 - Mobile Food Vending Pushcart - Processing	17 - Mobile Food Vending Pushcart - Processing	N/A	N/A		V0041	Assigned to Inspection		12/10/2013 13:00	PO/A	N/A	Pending	11/08/2013	917-731-7
<input type="checkbox"/>	41302987	PRA	HICHAM JOUIDA	17 - Mobile Food Vending Pushcart - Processing	17 - Mobile Food Vending Pushcart - Processing	N/A	N/A	C7969	C3949	Assigned to Inspection	09/26/2013	12/10/2013 13:00	PO/A	N/A	Pending	12/31/2015	718-204-1
<input type="checkbox"/>	41636163	SUB	RIHAM S. MOHAMED	25 - Mobile Food Vending Pushcart - Non-Processing	25 - Mobile Food Vending Pushcart - Non-Processing	Substitution	Non Processing Cart to Non Processing Cart	C8002	C4075	Assigned to Inspection	12/02/2013	12/10/2013 13:00	PO/A	N/A	Pending	12/31/2015	917-459-1
<input type="checkbox"/>	41744621	PNA	FELIX A LATOUCHE	17 - Mobile Food Vending Pushcart - Processing	17 - Mobile Food Vending Pushcart - Processing	N/A	N/A		V0038	Assigned to Inspection		12/10/2013 12:00	PO/A	N/A	Pending	08/31/2015	203-864-7
<input type="checkbox"/>	50004525	PNA	MACK MOORE	17 - Mobile Food Vending Pushcart - Processing	17 - Mobile Food Vending Pushcart - Processing	N/A	N/A		V0040	Assigned to Inspection		12/10/2013 12:00	PO/A	N/A	Pending	11/18/2013	718-204-1
<input type="checkbox"/>	40655001	PRA	MOHAMMAD	17 - Mobile Food Vending	17 - Mobile Food					Assigned to							

Cuisine Type: Food Carts & Trucks



Website Resources

- **New York City Mobile Vending Regulations**
 - New York City Administrative Code - Title 17
 - Rules and Regulations of the City of New York - Title 24, Chapter 3, Subchapter 2
 - New York City Health Code - Articles 89 and 81

<http://www1.nyc.gov/site/doh/about/about-doh/health-code-and-rules.page>
- **New York State Sanitary Code - Subparts 14-1 and 14-4**

<https://regs.health.ny.gov/content/part-14-food-service-establishments>
- **NYC Department of Health and Mental Hygiene - Mobile Food Vending Webpage**

<http://www1.nyc.gov/site/doh/business/food-operators/mobile-and-temporary-food-vendors.page>
- **Office of Administrative Trials and Hearings (OATH)**

<https://www1.nyc.gov/site/oath/hearings/hearing-online.page>
- **OATH Penalty Schedules for Violations**

<http://ldaclinic.law.columbia.edu/ecb/?q=node/20>

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