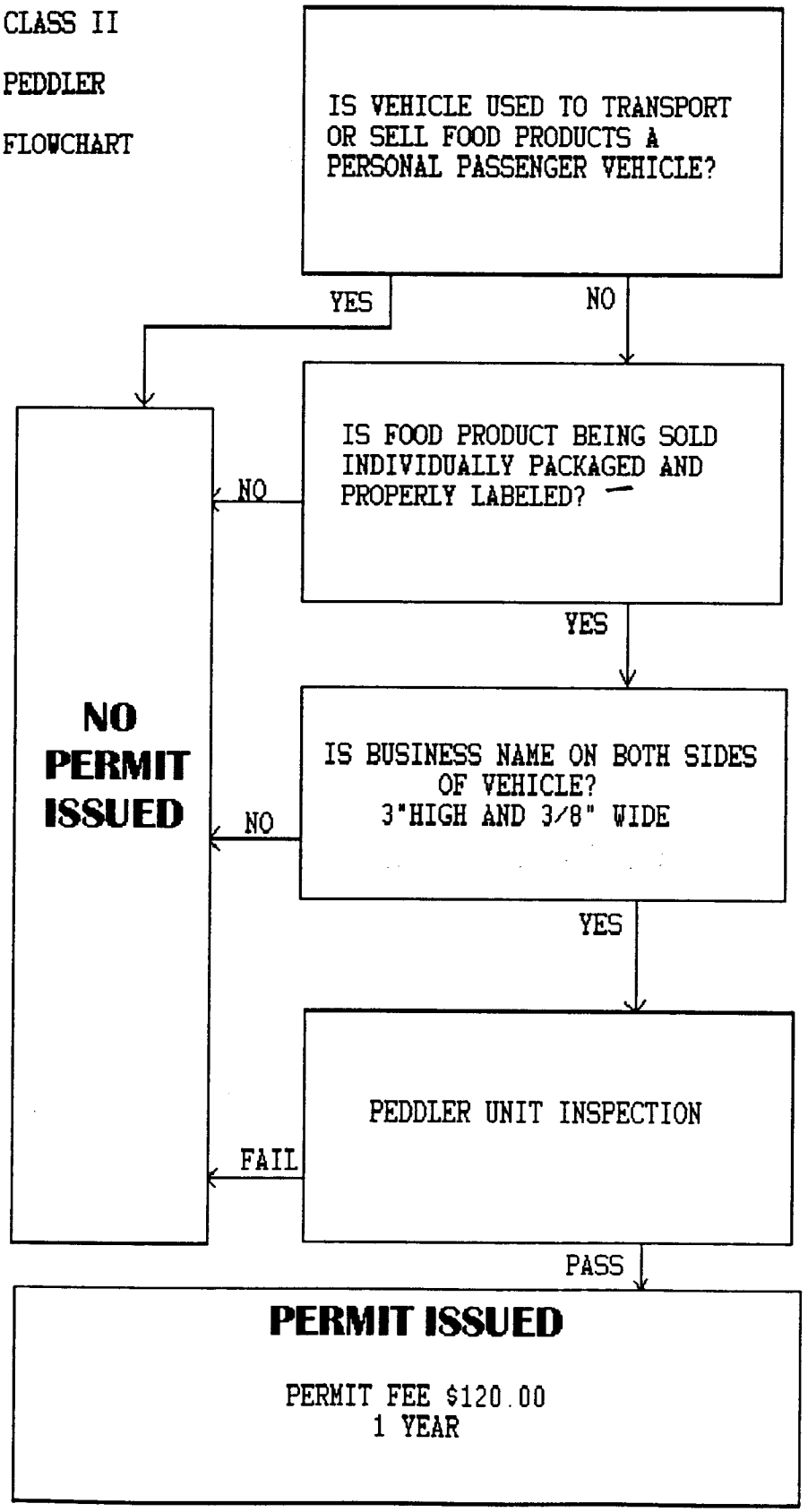
PEDDLER
CLASS II

CLASS II

PEDDLER

FLOWCHART



PEDDLERS — COLD TRUCK, ICE CREAM, MEAT TRUCK

☐ **MOBILE FOOD ESTABLISHMENT INSPECTION REPORT**

ENVIRONMENTAL SERVICES DEPARTMENT
FIELD SERVICES DIVISION

PURPOSE	STATUS	SCORE
REGULAR ☐ FOLLOW-UP ☐ COMPLAINT ☐ CC # _____	NEW ☐ CHANGE ☐ CLOSE OUT ☐	

STATUS - RENEWAL, NEW CONSTRUCTION, PENDING

BUSINESS NAME	OPERATORS NAME	CLASS	DISTRICT
<NAME ON Both Sides of Vehicle	< PERSON OPERATING	II	76

OWNERS NAME	OWNERS ADDRESS	PHONE
< Business Owners Name>		

ORIGINAL PERMIT DATE	MCHD PERMIT #	EXPIRATION DATE	VEH ID #	LIC. PLT

COMMISSARY	WHERE INSPECTED
	ZRO < SITE WHERE INSPECTED>

VIOLATIONS

CIRCLED ITEMS ARE IN VIOLATION OF THE MARICOPA COUNTY HEALTH CODE AND MUST BE CORRECTED. FAILURE TO CORRECT THESE VIOLATIONS MAY RESULT IN LEGAL ACTION BEING TAKEN TOWARD REVOCATION OR SUSPENSION OF YOUR PERMIT TO OPERATE THIS VEHICLE AS A MOBILE FOOD ESTABLISHMENT IN MARICOPA COUNTY. IF YOU HAVE QUESTIONS CALL 506-6970.

ITEM	FOOD	WT
1	APPROVED SOURCE OF FOOD. SOUND CONDITION. NO SPOILAGE	5
2	PROPERLY LABELED	1
3	DATED	1
	FOOD PROTECTION	
4	POTENTIALLY HAZARDOUS FOOD MEETS TEMPERATURE REQUIREMENTS	5
5	FACILITIES TO MAINTAIN PRODUCT TEMPERATURE	4
6	FOOD PROTECTION DURING STORAGE. PREPARATION. DISPLAY. SERVICE AND TRANSPORTATION	2
7	POTENTIALLY HAZARDOUS FOODS PROPERLY THAWED	2
8	HANDLING OF ICE MINIMIZED. ICE PROTECTED	2
9	FOOD (ICE) UTENSILS PROPERLY STORED. IN USE	1
	EQUIPMENT AND UTENSILS	
10	ACCURATE THERMOMETERS IN HOT & COLD UNITS	1
11	PROBE THERMOMETERS. CHEMICAL TEST STRIPS PROVIDED	1
12	DISHWASHING FACILITIES DESIGNED. MAINTAINED. INSTALLED	2
13	HANDWASH SINK PROVIDED. SINGLE SERVICE TOWELS. SOAP. ACCESSIBLE	4
14	WASH. RINSE WATER CLEAN. DETERGENT USED	2
15	SANITIZATION & RINSE: CLEAN. CONCENTRATION USED	4
16	SINGLE SERVICE ITEMS PROPERLY STORED	1
17	FOOD CONTACT SURFACES CONSTRUCTED. INSTALLED. MAINTAINED	2
18	FOOD CONTACT SURFACES CLEAN	2
19	NON-FOOD CONTACT SURFACES CONSTRUCTED. INSTALLED. MAINTAINED	1
20	NON-FOOD CONTACT SURFACES CLEAN	1
21	SINGLE SERVICE ARTICLES NOT REUSED	2
22	UTENSILS PROPERLY STORED. CLEAN	1
23	WIPING CLOTHS. CLEAN. USE RESTRICTED	1

ITEM	PLUMBING	WT
24	INSTALLED. MAINTAINED. ADEQUATE STORAGE CAPACITY	1
25	HOT AND COLD WATER PROVIDED. APPROVED SOURCE	5
26	DISPOSAL OF WASTEWATER AT APPROVED LOCATION	4
27	BACKFLOW PROTECTION CONNECTIONS	5
	PERSONNEL, OPERATIONAL	
28	PERSONNEL WITH INFECTIONS RESTRICTED	5
29	HANDS WASHED. GOOD HYGIENIC PRACTICES. TOILET FACILITIES AVAILABLE	5
30	CLEAN CLOTHES. HAIR RESTRAINTS	1
31	FOOD HANDLERS CARDS	
	MISCELLANEOUS	
32	FLOORS CONSTRUCTED. MAINTAINED. CLEAN	1
33	WALLS. ATTACHED EQUIPMENT. CONSTRUCTED. MAINTAINED. CLEAN	1
34	CEILING CONSTRUCTED. MAINTAINED. CLEAN	1
35	LIGHTING ADEQUATE. FIXTURES SHIELDED	1
36	VENTILATION HOOD FILTERS CONSTRUCTED. MAINTAINED. CLEAN. OPERATED	1
37	VEHICLE FREE FROM RODENTS. INSECTS	5
38	OUTER OPENINGS PROTECTED	2
39	PROPER REFUSE STORAGE OR DISPOSAL	2
40	TOXIC MATERIALS PROPERLY STORED. LABELED. USED	5
41	BUSINESS NAME PROPERLY PROVIDED ON BOTH SIDES OF VEHICLE	1
42	MCHD PERMIT STICKER PROPERLY LOCATED	1
43	USE OF APPROVED COMMISSARY	2
44	VEHICLE READILY MOVABLE	2
45	SALES AREA CLEAN. DUST CONTROLLED	1

NO	REMARKS
	* NO Commissary or PLAN Review Required
	* PERMIT FEE $ 120.00 - 1 Year
	90 DAY PERMIT FEE $ 70.00 ie Produce Peddler

		TIME IN	TIME OUT	TOTAL TIME
ENVIRONMENTAL HEALTH SPECIALIST	DATE	RECEIVED BY		

8900-009 R4-95

ENVIRONMENTAL SERVICES DEPARTMENT
FIELD SERVICES DIVISION
Mobile Food Program
1001 North Central, Suite 350
Phoenix, AZ 85004
(602) 506-6073 (Spanish Speakers 506-6980) FAX (602) 506 6862

RETAIL FOOD REQUIREMENTS FOR MOBILE OPERATIONS

LISTED BELOW ARE THE BASIC REQUIREMENTS FOR **COLD TRUCKS, ICE CREAM TRUCKS, PUSHCARTS AND OTHER MOBILE FOOD OPERATIONS** INVOLVED WITH THE TRANSPORTATION OF **PACKAGED** FOOD PRODUCTS TO BE OFFERED TO THE PUBLIC **AT ANY TIME OR AT ANY LOCATION** IN MARICOPA COUNTY, INCLUDING SWAP MEETS, FARMER'S MARKETS AND SPECIAL EVENTS.

* **EACH** mobile food operation must **QUALIFY** for and obtain a **PERMIT** from the Maricopa County Division of Environmental Services. Vehicles are inspected and permits issued at **1001 N. Central #100, only on Tuesdays, Wednesdays, and Thursdays from 7:30 - 11:30 A.M. and from 1:00 - 4:00 P.M.** The one year permit fee to operate in Maricopa County is $120.00.

* Mobile food service will involve the operation of a **VEHICLE** to transport or sell food products. These mobile food units may or may not require an Arizona license plate. Personal passenger vehicles are **NOT** permitted.

* All food products must be individually PACKAGED (wrapped) and properly **LABELED.** Labels must include the name and address of the food source, the ingredients and the weight. All label information must be legible and in **ENGLISH.** The only exception on this requirement applies to whole fresh fruit, vegetable and produce products.

* **Cold** food products must kept at **45 degrees F. OR COLDER** at all times.
* **Hot** food products must be kept at **140 degrees F. OR HOTTER** at all times.
* **Frozen** food must be kept and sold **FROZEN.**

* The business name must be shown on both sides of the vehicle in letters at least 3" high and 3/8" wide.

* **NO** food or beverage **HANDLING OR PREPARATION** is permitted.
* **NO HOME PREPARED** foods or beverages are permitted.
* **ALL** food and beverage products must be obtained from approved sources.

* Adequate **PRECAUTIONS** shall be taken to protect food from all forms of contamination during transportation, storage, display and service. Food sampling procedures must be **APPROVED** by this Department **PRIOR** to implementation. Unprotected food **SAMPLING** is **NOT** permitted.

* Vehicles must be kept **CLEAN**. Inside surfaces must be finished with an easily cleanable material.

* All highly perishable commissary wrapped food product labels must include **TODAYS DATE**. These highly perishable packaged food products may be kept and sold for **ONE DAY ONLY!**

* Packaged meat and seafood products must be kept and sold **FROZEN.** Contents may not be sold separate from their original package.

* The permit decal issued by this Department must be attached to the rear of the vehicle on the right hand side (facing the rear), and must be in plain view.

* For additional information on mobile food requirements, contact the Maricopa County Health Department at 602-506-6073, or 602-506-6961.

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REQUISITOS PARA VENTAS DE ALIMENTOS AL POR MENOR PARA VENDEDORES AMBULANTES

ENLISTADO ABAJO ESTAN LOS REQUISITOS PARA CAMIONES FRIGORIFICOS, CAMIONES PARA LA NIEVE, CARRETILLAS DE MANO Y OTRAS OPERACIONES CONCERNIENTES CON LAS TRANSPORTACION DE PRODUCTOS DE ALIMENTOS EMPAQUETADOS QUE SEAN OFRECIDOS AL PUBLICO EN CUALQUIER TIEMPO O EN CUALQUIER LUGAR EN EL CONDADO MARICOPA, INCLUYENDO MERCADOS EL AIRE LIBRE, MERCADOS EN LAS GRANJAS Y EVENTOS ESPECIALES.

* Cada vendedor ambulante de alimentos debe CALIFICAR por un permiso ademas de obtenerlo del Departamento del Condado Maricopa de los servicios del medio ambiente. Los vehiculos son inspeccionados y se dan los permisos en esta direccion, **1001 N. Central, Cuarto #100, Los MARTES, MIERCOLES, Y JUEVES DE 7:30 A.M. A 11:30 A.M. Y DE 1:00 P.M. A 4:00 P.M. SOLAMENTE.** El permiso para operar en el Condado Maricopa por un ano cuesta $120.00.

* Los servicios para los alimentos ambulantes incluiran la operacion de un VEHICULO para tansportar o vender productos de alimentos. Estas unidades ambulantes pueden o no pueden requerir una placa de licencia en Arizona. Vehiculos para pasajeros personales **NO** se permiten.

* Todos los productos que sean alimentos deberan ser EMPACADOS individualmente (envueltos) y propiamente ETIQUETADOS. Las etiquetas deberan incluir el nombre y direccion de la procedencia del alimento, los ingredientes y el peso. Toda la informacion en la etiqueta debera ser legible y en INGLES. La unica excepcion sobre este requisito aplica a la fruta fresca entera, verduras y productos agricolas.

* Los productos de comida CALIENTE se deben mantener a 140 grados F. o mas caliente todo el tiempo.
* Los productos de comida FRIA se deben mantener a 45 grados F. o mas fria todo el tiempo.
* La comida CONGELADA se debe mantener y vender CONGELADA.
* El nombre del negocio se debe mostrar en ambos lados del vehiculo en letras de por lo menos 3" pulgadas de alto y 3/8" pulgadas de ancho.
* No se permite que la comida SE PREPARE O SE TOQUE CON LA MANO.
* No se permite que PREPARE EN CASA almimentos o bebidas.
* Todos los alimentos y bebidas deberan ser obtenidos de lugares APROBADOS.
* PRECAUCIONES adecuadas se deberan tomar para proteger los alimentos de todas las formas de contaminacion durante la transportacion, almacenamiento, al mostrarla y al dar servicio. Procedimientos para dar muestras de alimentos deberan ser APROBADOS por este Departamento ANTES de llevarlo a cabo. No se permite dar MUESTRAS de alimentos si no estan protegidos.

* Los vehiculos se deberan mantener LIMPIOS. Las superficies interiores deben tener un terminado con un material que se pueda limpiar.
* Todos los alimentos perecederos (con alto riesgo de hecharse a perder) deben incluir en la etiqueta de la envoltura la fecha de hoy. Estos productos de alimentos con alto riesgo de hecharse a perder deben mantenerse y venderse por UN DIA SOLAMENTE.
* Los productos empacados de carne y mariscos deben ser mantenidos y vendidos CONGELADOS. El contenido no se puede vender separado de su paquete original.

* La calcomania del permiso otorgada por este Departamento debe estar pegada en la parte posterior del vehiculo a mano derecha (que el frente quede hacia atras), y se debe mantener a plena vista.

* Para informacion adicional sobre los requisitos para alimentos ambulantes, comuniquese con este Departamento al 602-506-6073, O, 602-506-6980.

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OPERATING GUIDELINES FOR PRODUCE PEDDLERS

All persons selling produce from a mobile unit must obtain a permit from the Maricopa County Environmental Services Department. Permit may be obtained at 1001 N. Central, Suite 100, Phoenix, Arizona, from 7:30 a.m. to 11:30 a.m. and 1:00 p.m. to 4:00 p.m. Tuesday, Wednesday, and Thursday ONLY! No inspections are done on Mondays or Fridays.

1. Personal vehicles (passenger cars, station wagons) are prohibited from use.

2. Vehicle must be maintained in a sanitary condition.

3. The business name must be displayed on both sides of the exterior of the vehicle in letters which are at least 3" inches high and 3/8" inches wide.

4. Produce must be sold directly from the vehicle or sales stands. The business name must be posted at the sales stand if it is not next to the permitted vehicle.

5. Cutting, slicing, or portioning of produce or fruits, nuts, or vegetables by vendor is **NOT PERMITTED.**

6. Only unshelled bulk nuts may be handled and portioned for sale by vendor.

7. All food shall be stored and displayed at least two (2) feet above the ground surface.

8. When serving from a fixed location, the vehicle and sales stand shall be parked or located on a surface which minimizes exposure of produce to dirt, dust or any other contamination. Premises where produce is sold shall be cleaned at the close of each business day.