 <p>GRAYS HARBOR COUNTY 1854</p>	<p>GRAYS HARBOR COUNTY ENVIRONMENTAL HEALTH DIVISION</p>	<p>100 W Broadway, Suite 31 Montesano, WA 98563 360-249-5579 EHD@graysharbor.us</p>
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Mobile Food Unit Guide

Mobile food unit (MFU) is defined as a readily movable self-contained food establishment that can be pushed, driven, or towed (without the removal of structural parts). All mobile food units selling or offering food must have a valid Grays Harbor County Food and Beverage Establishment Permit to operate. Typically, an MFU is a vehicle, trailer, or pushcart used to transport, assemble, and serve food that has primarily been prepared at a licensed food establishment or commissary. To obtain a permit, all MFUs must be reviewed and approved by the Grays Harbor County Environmental Health Division in accordance with the Washington State Retail Food Code, Washington Administrative Code (WAC) 246-215 and any existing mobile food unit policies and guidelines. In addition to this guide, please refer to WAC 246-215 Part 9, Subpart A for specific requirements for MFUs.

Until fully reviewed, approved, and permitted, the MFU may NOT operate in Grays Harbor County.

Prior to making any financial commitments or applying for an MFU permit, we encourage you to review this guide carefully and then schedule an appointment with us to discuss your ideas and ask any questions or concerns you may have about your project. Note: Purchasing a used MFU with all the equipment included or having one custom built may lead to setbacks and/or disappointment should the equipment installed not support the proposed menu. Be familiar with the menu and equipment needed prior to purchasing an MFU.

BASIC REQUIREMENTS

- ❖ Must be 8 feet 6 inches or less in width (exterior floor measurement) in the set-up position and the inside working area must be less than 40 feet in length (interior floor measurement).
- ❖ Must be a vehicle, trailer, or pushcart, and cannot require a special use permit from the Washington State Department of Transportation to operate or transport.
- ❖ Bicycles or other self-powered modes of transport will not be permitted as a MFU to prepare or sell food, but they may be permitted for transporting and selling commercially prepackaged food and/or beverages if the transport vehicle is approved for such type of service.
- ❖ Moveable buildings are not considered readily moveable and therefore not included in this guide.
- ❖ MFUs shall always be ready to move, meaning the MFU shall have inflated tires, be operable, and have no permanent connections to any public utility service (including water, sewer, electricity, and gas). Must be movable without removal of structural or decorative parts.
- ❖ Unless otherwise approved, the MFU shall be seen as one integral part. No outside equipment or accessories.
- ❖ Knockdown food facilities do not meet the definition of a MFU, such as a pop-up canopy with equipment setup and hauled to and from a location by a vehicle or trailer. Such facilities are limited to public events, but only after applying for and receiving a Temporary Food Establishment Permit from the Environmental Health Division.

COMMISSARY / SERVICING AREA

- ❖ In most circumstances, the MFU must operate from an approved commissary or servicing area and shall return daily for supplies, thorough cleaning, and other MFU servicing activities.
 - COMMISSARY: permitted food establishment such as a restaurant, deli, etc. where food may be stored, cooked, prepared, portioned, or packaged daily to later be assembled and served on an MFU. A commissary is also a location where approved methods of cleaning and sanitizing the MFU are done daily.
 - SERVICING AREA: operating base (approved location) in which a MFU returns at least daily for activities such as vehicle cleaning, discharging liquid or solid waste, refilling water tanks, and storing dry food supplies, equipment, and paper products. Servicing areas are not permitted for any type of food preparation. Unless otherwise approved, only original sealed commercial dry food and paper products can be stored. The storage area must be clean and protected from openings to the outside.

- ❖ The MFU shall use an approved commissary unless exempted under RCW 43.20.148. A request to be exempt must be approved by the Environmental Health Division if all the following are satisfactory:
 - a) The MFU contains all equipment and utensils needed for complete onboard preparation of an approved menu.
 - b) The MFU is protected from environmental contamination when not in use.
 - c) The MFU can maintain required food storage temperatures during storage, preparation, service, and transit.
 - d) The MFU has a dedicated handwashing sink to allow frequent handwashing.
 - e) The MFU has adequate water capacity and warewashing facilities to clean all multiuse utensils used on the MFU at a frequency specified in WAC 246-215-04605.
 - f) The MFU can store tools onboard needed for cleaning and sanitizing.
 - g) All food, water, and ice used on the MFU are prepared onboard or otherwise obtained from approved sources.
 - h) Wastewater and garbage will be sanitarily removed from the MFU following an approved written plan.
 - i) The local health officer approves the menu and plan of operations for the MFU.

Note: Depending on the MFU's setup, equipment, menu, plumbing, storage, and location, MFU's likely will need to report to a commissary or servicing area daily.

- ❖ MFUs using a servicing area shall limit the menu and food preparation steps inside the MFU.
- ❖ The choice to use a commissary or servicing area is based on the MFU design, menu items, site location, equipment, overnight storage, and Environmental Health Division's approval.
- ❖ **Use of private residences or homes as a commissary or servicing area is strictly prohibited.**
- ❖ **Food and food contact supplies are NOT allowed to be stored in private vehicles or private homes.**
- ❖ Commissaries must have permanent plumbing, uninterrupted power, adequate commercial refrigeration, sufficient dry storage, necessary sinks such as warewashing sinks, food preparation sinks, and a mop sink to accommodate the menu and operation of the MFU.
- ❖ MFUs must be stored at their approved commissary, servicing area, or other approved location when not in operation.
- ❖ If equipped with refrigeration and storing time/temperature control for safety (TCS) food overnight, MFUs must demonstrate that their power supply is reliable and secure. Data loggers to monitor temperatures may be required. If neither reliable nor secure, all TCS foods shall be removed and stored at a commissary. If on-site power is required for the MFU to function overnight, then the plug shall be secured to an outlet to prevent loss of power.
- ❖ Outbuildings or sheds used in conjunction with the MFU are not allowed and shall not be considered a servicing area.
- ❖ The commissary or servicing area must be open and available during the MFU's operational hours. If not, the MFU's operators/employees must have a key to access the commissary or servicing area as needed. If found operating without access to either, the MFU will be required to close.
- ❖ MFU Commissary/Service Area Agreement form is required that indicates all services provided. The form must be signed by all parties and submitted with the application.
- ❖ If the Commissary/Service Area Agreement expires or changes, a new signed Agreement form is required.
- ❖ COMMISSARY/SERVICING AREA AGREEMENT FORMS SHALL BE RENEWED EACH YEAR.

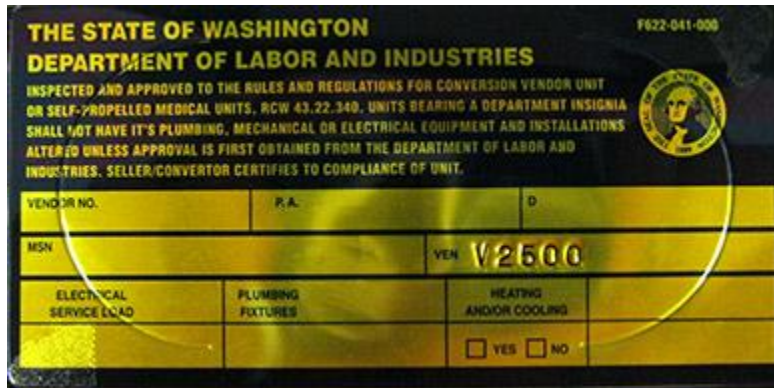
PLAN REVIEW APPLICATION & FEES

APPLICATIONS MUST BE SUBMITTED FOR REVIEW AT LEAST 30 DAYS BEFORE THE PLANNED DATE OF OPENING.

- ❖ The MFU Application can be found on our website by using the QR code on the first page of this guide or by going to https://www.graysharbor.us/departments/public_services/environmental_health_division/food_section.php
- ❖ Applications must be completed in full when submitted with payment.
- ❖ Incomplete applications will be returned to the applicant and may cause a delay in opening your MFU.
- ❖ **Refer to the Environmental Health Division Fee Schedule posted on our website for current Plan Review and Permit Fees.**

❖ WASHINGTON STATE DEPARTMENT OF LABOR & INDUSTRIES (L&I)

- Whether new, used, or remodeled, all occupied MFUs must obtain approval from L&I, which governs portable structures for such things as electrical, plumbing, grease traps, and any mechanical systems, such as gas piping, heating, cooling equipment, and fire safety.
- THINK OF L&I AS YOUR “BUILDING DEPARTMENT”
- **The applicant/owner shall provide documentation that L&I has approved and inspected your MFU.**
- **NOTE: This must be provided before the Environmental Health Division can give final approval.**
- **L&I Approval is required for both annually permitted MFUs and temporary vendors.**
- Once approved, you will receive an insignia from L&I (shown below) to affix to the outside the MFU.



- L&I can be contacted through their website <https://lni.wa.gov/licensing-permits/manufactured-modular-mobile-structures/food-trucks-trailers/> by phone at 1-800-705-1411 Option 3, by email at FAS1@lni.wa.gov, or by mail at P.O. Box 44430, Olympia, WA 98504-4430.

❖ WASHINGTON STATE DEPARTMENT OF MOTOR VEHICLES

- The MFU must be registered by the Washington State Department of Motor Vehicles (DMV).
- If using a trailer as an MFU or to haul a pushcart, proof of ownership or written permission of a vehicle capable of towing the MFU is required.

❖ OTHER JURISDICTIONS & GOVERNMENT AGENCIES

- Contact your city or county officials where you are proposing to operate the MFU so you can complete any applications for additional permits. Depending on jurisdiction, additional approval due to zoning requirements or other applicable ordinances may be required. Upon request, the MFU owner or applicant will need to provide documentation to the Environmental Health Division indicating they have approval to operate their MFU at their chosen location(s).

❖ MENU

- **It is highly recommended to keep your menu simple.**
- A complete menu that includes all food and beverage items for the MFU operation is required.
- It is up to the discretion of the Environmental Health Division to limit food preparation steps and/or restrict proposed menu item(s) to protect against health hazards related to the operation of an MFU.
- Cooling TCS foods onboard the MFU is prohibited unless approved by the Environmental Health Division.
- Any menu changes shall be pre-approved by the Environmental Health Division.
- **Failure to obtain prior approval for menu changes may result in closure of your MFU.**
- All food items used or sold shall be from an approved source.
- Using food and beverages (including condiments) prepared or stored in unapproved kitchens, garages, etc. is prohibited.
- All leftover food in hot holding equipment is to be discarded at the end of the business day.

❖ FLOOR PLAN & CONSTRUCTION

- All MFUs are evaluated on an individual basis. Design requirements may vary depending on the scope of the menu.
- The floor plan submitted must show the location of all food equipment including sinks, cooking equipment, hot holding equipment, refrigeration and/or freezer units, water tanks, and countertop equipment such as blenders and microwaves, etc.
- Materials inside the MFU (walls, ceiling, flooring, and coving) must be smooth, durable, nonabsorbent, and easily cleanable. Bare or exposed wood is not allowed.

❖ EQUIPMENT

- Depending on the menu, specific equipment will be required. Only the menu and equipment provided to this office for approval will be permitted. Unless otherwise approved, the following items are required:
 - List of all equipment, such as, but not limited to stoves, burners, grills, fryers, microwaves, refrigerators, freezers, hoods, blenders, espresso machines, steam tables, etc.
 - The equipment list must include the make and model number for each item.
 - **Equipment must be commercial-grade, NSF certified or equivalent.**
- All refrigerators and hot holding units must be pre-chilled/preheated at the commissary prior to loading food in the units.
- All equipment and supplies must be stored onboard the MFU or at the approved commissary.
- Refrigeration requirements are based on the menu. Adequate refrigerated storage must be available for the separation of high-risk TCS foods and ready-to-eat foods.
- Sufficient power (such as on-site shore power or generator) is required at each location to operate ALL cooking equipment and refrigeration/freezers simultaneously. Generators and gasoline containers must be stored away from food preparation and storage areas.
- Mechanical exhaust ventilation equipment or grease hoods are required for any grease-laden vapors generated inside the MFU, such as over grills, ranges, or deep fryers. Deep fryers shall need tight-fitting, heat-resistant covers that are lockable during transport. Makeup air must be available if installing a ventilation system. *Please note ventilation systems are reviewed and approved by the Washington State Department of Labor and Industries.*
- Any equipment changes or additions to the MFU shall obtain prior approval before installation.

❖ SINK REQUIREMENTS

- Sink requirements vary depending on the menu.
- Must have at least one hand sink with soap and paper towels for employees and be accessible during all hours of operation. The hand sink must be conveniently located and be within 25-feet, or as approved, of food preparation, food dispensing, and warewashing areas. The hand sink shall be equipped with a mixing faucet capable of providing water at least 100°F.
- If the hand sink is stored inside a cabinet or drawer, the sink must remain accessible during operation.
- If an MFU consists of an outside BBQ, then a separate hand sink shall be plumbed and installed on the outside of the vehicle or trailer.
- Splash guards may be required on the side(s) of sinks to protect from cross-contamination.
- The operating procedure and menu will determine whether a three-compartment sink is required on the MFU such as an MFU preparing any raw product(s). Pressurized hot and cold water to wash, rinse, and sanitize equipment and utensils must be available. The three-compartment sink must include a drainboard or have wire rack shelving installed above the sink for drying. NOTE: Sink compartments must be large enough to accommodate immersion of the largest equipment and utensils.
- Dishwashers are not a substitute for a three-compartment sink but can be installed in addition to.
- A food preparation sink is required if fruit or vegetables are washed onboard the MFU. The sink must include a drainboard and shall be indirectly plumbed with a one-inch air gap in the waste line.

❖ PLUMBING

- The water system must be designed and constructed in an approved manner in accordance with WAC 246-215-05400 for mobile holding tank capacity and drainage. The sewage holding tank in a MFU must be sized fifteen percent (15%) larger in capacity than the water supply tank and sloped to a drain that is one inch in inner diameter or greater, equipped with a shutoff valve. NOTE: Multiple removable wastewater storage tanks that add up to the required storage tank size are not allowed. A single wastewater tank is required and must be an integral part of the MFU. External wastewater storage tanks are not allowed.
- Ideally, the freshwater tank should have a minimum 35-gallon capacity and 42-gallon capacity for the wastewater tank. The freshwater tank must have a minimum capacity of 5-gallons for handwashing.
- All food contact equipment requiring drainage such as refrigerators, ice machines, and espresso machines must be plumbed to the holding tank.
- Specifications (make and model number) for the water heater must be provided. There must be sufficient hot water to fill two of the three sink compartments and still always have enough hot water for handwashing.
- Pumps shall provide water of at least 10 psi. Gravity water systems are not allowed on MFUs.
- Freshwater must be obtained from an approved source and the tank refilled through a food-grade hose.

❖ WATER SOURCE

- An approved water source is required for all MFUs to operate.
- All commissaries and servicing areas must provide verification of an approved water source.
- **Hose used to fill the freshwater tank must be food-grade.** These are typically white RV hoses.
- A backflow device must be attached to the water spigot (faucet) when connecting the food-grade hose to a public water source.
- A shut-off valve must be provided for filling hoses.
- Hoses must be stored in a sanitary manner. Keep both ends of the hose off the floor/ground by sealing all inlets or store in a clean container or bag when not in use.
- HOSES USED FOR FILLING FRESHWATER TANKS CANNOT BE USED FOR DRAINING OR CLEANING WASTEWATER TANKS.
- Permanent connections to any water source are not allowed. Semi-permanent/temporary connections (i.e. can easily disconnect when needed) are allowed but must be approved by Environmental Health.
- **Refer to WAC 246-215 Part 5 Subpart C for all Mobile Water Tank and Mobile Food Establishment Water Tank requirements.**

❖ WASTEWATER DISPOSAL

- **Refer to WAC 246-215 Part 5 Subpart D for MFU wastewater system requirements.**
- **WASTEWATER TANK MUST BE 15% LARGER IN CAPACITY THAN THE FRESHWATER TANK.**
- An approved wastewater disposal plan is required for all MFUs to operate.
- All commissaries or servicing areas must provide verification of an approved wastewater disposal site.
- If the commissary or servicing area will be connected to an on-site sewage system (septic system) for wastewater disposal, the system must be reviewed and approved by the Environmental Health Division's On-Site Sewage Program.
- Wastewater tanks must be an integral part of the MFU. No external holding tanks outside of the MFU.
- Semi-permanent/temporary connection to sewer or on-site sewage system is allowed when approved by the Environmental Health Division.
- Wastewater in holding tanks must be disposed of daily.
- Tanks must be sloped to drain into a 1-inch hose in inner diameter or greater and equipped with a shut-off valve.
- Wastewater CANNOT be dumped onto the ground or into the streets.
- Connections on the MFU for servicing wastewater disposal shall be of a different size or type than those used for supplying freshwater to the MFU.

❖ RESTROOM AGREEMENT

- If parked at any one location for more than one hour, restrooms shall be available for employees within five hundred (500) feet of the MFU.
- Crossing any major intersection or multiple lanes of traffic to reach the restroom will not be allowed.
- Restrooms shall be provided with a hand sink equipped with warm running water, soap, and paper towels.
- **Portable toilets will NOT be allowed as restroom facilities for MFUs.**
- A Restroom Agreement form granting restroom access is required.
- The restroom must be accessible during all hours of operation.
- Multiple agreements may be required if the MFU is parked at different locations for more than one hour.
- MFUs that choose to provide seating for their customers shall be required to provide approved restroom facilities within 500 feet of the MFU for their customers. If the restroom is locked, the MFU operator must provide a key to allow customers access upon request.

❖ OPERATING LOCATION & SCHEDULE

- Using the form provided in the application, MFUs must provide where they plan to operate and a schedule that lists daily business hours.
- **If the MFU location(s) or schedule changes, you must submit an updated itinerary to the Environmental Health Division for approval within 72 hours.**

❖ PRE-OPERATIONAL INSPECTION & FINAL APPROVAL

In accordance with WAC 246-215-08225, a pre-operational inspection is required to verify compliance with the regulations outlined in WAC 246-215 before issuing a new Food and Beverage Establishment Permit. After the MFU Plan Review Application has been approved and the MFU is ready for a pre-operational inspection, the applicant and/or owner must see that the following items have been completed:

- Permit fees must be paid prior to pre-operational inspection.
- Contact the Environmental Health Division at least 7 days in advance to schedule a pre-operational inspection.
- Pre-operational inspections are typically conducted at the commissary/servicing area location unless otherwise noted.
- The MFU must be completely ready for use. All equipment must be in place and operable including, but not limited to, refrigerators and freezers (pre-chill in advance of inspection), hot holding units, lights, pumps, and water heater(s).
- **Handwashing sinks must have soap, paper towels and a handwashing reminder sign.**
- ALL CONSTRUCTION DEBRIS, MATERIALS, AND TOOLS MUST BE REMOVED BEFORE INSPECTION.
- Provide a bottle of water inside the pre-chilled refrigerator(s) to check temperatures.
- **Make sure all refrigerators have working thermometers securely located near the warmest part of the unit (near the door and opposite corner of fan).**
- Food-grade hose and wastewater disposal hose must be present.
- The business name is displayed on the exterior of the MFU in printed letters at least four (4) inches in height in a manner easily visible during operation.
- If applicable, the MFU must have an L&I insignia affixed and visible.
- After the MFU has been inspected and approved, the operating permit will be mailed to the mailing address provided on the application or the applicant may arrange for it to be picked up.
- The permit must be posted inside the MFU so that it is visible on the customer side.

KEY POINTS TO REMEMBER

- ❖ The MFU must always remain movable. Parking the MFU with no plans to relocate or return daily to the commissary or servicing area is not acceptable.
- ❖ Update Operating Location(s)/Itineraries and Restroom Agreement(s) if there are any changes. **Failure to do so could result in the closure of your MFU.**
- ❖ Contact the Environmental Health Division before any significant changes are made to the menu or equipment.

- ❖ The MFU, equipment, and all operations shall be seen as one integral part – there are no additional equipment, add-ons, or accessories outside the MFU.
- ❖ Upon hire, employees have two weeks to obtain their Washington State Food Worker Card.
- ❖ The MFU must have one Certified Food Protection Manager (CFPM) on staff prior to opening. Information can be found on our website or by contacting our office.
- ❖ Routine food safety inspections are conducted at least twice per year.
- ❖ Inspections will be conducted for both the MFU and the approved commissary.
- ❖ MFUs may attend events that are listed on our office’s Approved Coordinated Events List (available on our website) without additional permit fees or applications if notification of attendance is provided in advance.

TYPES OF MOBILE FOOD UNITS

- ❖ **FOOD TRUCKS AND TRAILERS** – may serve non-TCS foods and/or TCS foods. Preparation of TCS foods is limited, meaning the menu is simplified to reduce the number of preparation steps.

NOTE: Our office recommends simple menus for MFUs – foods are prepared, processed, cooked, and cooled at an approved commissary. The food is then transferred to the MFU for hot or cold holding to later be served. MFUs with complex menus that include multiple preparation steps onboard the MFU may experience an extensive plan review and may be subject to menu limitations.

The following are basic requirements for food trucks and trailers:

- Hand sink provided with soap and paper towels must be accessible during all hours of operation. The hand sink must be conveniently located and be within 25-feet of food preparation, food dispensing, and warewashing areas.
 - A three-compartment sink may be required onboard the MFU. This typically depends on the MFU’s operating procedure and the menu, such as preparing menu items from raw product(s).
 - If applicable, a food preparation sink must be installed for preparing and washing produce onboard the MFU if not located at the commissary.
 - Advance food preparation must be done at the commissary, including but not limited to cutting lettuce and tomatoes, slicing/trimming meat, making soup, preparing dough, cooking and cooling beans, cooking ground beef, washing vegetables, marinating, etc.
 - Cooking raw meat on the MFU is restricted to thin foods, such as hamburger patties, steaks, chicken portions, sausages, etc.
 - Foods greater than one inch thickness must be cooked at the commissary. If cooling large intact pieces of meat, it must be no more than 4 inches thick, uncovered, and cooled in shallow pans at the commissary. After cooled to 41°F, the meat can be transferred to the MFU and reheated to 165°F.
 - Food may only be reheated once onboard the MFU.
 - Food processed and packaged at an approved food processing plant inspected by WSDA, FDA or USDA shall be reheated for hot holding to 135°F within one hour while on the MFU.
 - TCS foods prepared onboard the MFU shall be served the same day they are prepared. Any leftover TCS foods that were hot held onboard the MFU shall be discarded at the end of the business day.
 - Size and number of refrigeration units will vary depending on the menu and operating procedures. Additional refrigeration will be required, or the menu reduced, should our office determine insufficient refrigeration is provided.
 - Condiments not in individual packages must be provided in dispenser bottles or in other containers protected from contamination.
 - Except for a generator, there shall be no additional equipment, storage devices, etc., outside the MFU.
- ❖ **PUSHCARTS** – MFU that can be easily moved between locations by being pushed by a single person. Pushcarts are limited to serving only hot dogs, espresso, beverages, or non-time/temperature control for safety (TCS) foods. Preparation or storage of TCS food is not allowed on a pushcart.
 - Overhead protection such as an umbrella is required. Pushcarts are required to close due to insufficient protection in the event of inclement weather, such as heavy winds or rain.

- A hand sink with warm water, soap, and paper towels is required and shall be kept assessable during all hours of operation. If designed as a pull out, it must remain pulled out during all hours of operation.
- Unless otherwise approved, no additional grills, tables, etc. to support the pushcart.
- All preparation, packaging, or portioning of foods must be done at the commissary.
- Ice chests are approved when cold holding hot dogs or milk for espresso. The ice chest can also be used to store soda, water, etc. The ice chest must be separate from the drinks and connected to the pushcart. Adequate ice must be provided – there shall be a few inches of ice on all sides and bottom of the food to maintain 41°F or less. A thermometer shall be secured to the upper inside wall. Ice chests used for this purpose must have a built-in drain and plumbed to drain into a wastewater tank.
- Ice used for beverages must be separate from ice used for storing cold food.
- Hotdogs are the only processed meat product allowed. The only condiments allowed to be hot held are canned sauerkraut, chili sauce, and nacho cheese sauce. These condiments must be applied by the operator of the pushcart unless otherwise approved. All other condiments shall be from individual packages or dispenser bottles.
- Milk for espresso must be steamed for immediate service only and the pitcher placed in the refrigerator or ice chest until the next order.
- All food containers must have tight fitting lids to cover and protect the food from contamination.
- Food products and supplies must be stored on the pushcart or in the commissary.
- A three-compartment sink is not required on the pushcart; however, the operator shall provide sufficient utensils. Used utensils shall be exchanged with clean utensils at least every 4 hours. You must also provide separate “clean” and “dirty” containers for storing utensils while in operation.

❖ **MOBILE CATERING FOOD UNIT WITH PREPACKAGED FOOD** – vehicle approved to transport and sell prepackaged food and beverages that are commonly self-served (referred to as a “lunch truck”). The following list includes some of the requirements for this type of MFU:

- Hand sinks are not required on the vehicle if there are no open food products or packages prepared or handled by the operator during hours of operation.
- All preparation and packaging must be done at the commissary such as packaging muffins or pastry items with plastic wrap.
- All prepackaged foods must be properly labeled and come from an approved source.
- TCS foods such as sandwiches must be kept at 41°F or below while cold holding or 135°F or above while hot holding on the vehicle.
- TCS foods must be kept or displayed in a refrigerator. Mechanical refrigeration must be powered by propane, electricity, or a generator.
- Ice bins will only be approved to store non-TCS foods and shall have an interior surface that is smooth, durable, cleanable, and have a drain to a wastewater tank.
- Reheating for hot holding is only allowed for prepackaged foods that have been processed in a facility under WSDA, FDA, or USDA inspection.
- Microwaves are allowed but only the customer can open the package and reheat their food.
- Open food products are not allowed. The operator cannot open food packages or handle unwrapped food.
- All foods must be protected from contamination during hours of operation.