

March 20, 2002

PIM #02-02

MEMORANDUM

TO: District Directors
Environmental Health Managers
Division of Food and Environmental Services Staff

FROM: Gary L. Hagy, Director
Division of Food and Environmental Services

SUBJECT: Virginia Food Regulations Mobile Food Establishment Matrix

This PIM addresses applicable regulation sections for plan review and inspections of mobile food establishments.

Please insert this document in your PIM manual and distribute copies to all persons in your district working in your foodservice protection program. Please note that the PIM is effective March 20, 2002.

If you have any questions, please contact the food consultants or me.

Program: Foodservice Protection

Subject: Mobile Food Establishment Matrix

Objective: The Mobile Food Establishment Matrix provides a plan review and inspectional guide for mobile food establishments based on the mobile unit's menu and operation. Mobile food establishments range in type from pushcarts to food preparation catering vehicles.

Authority: Under 12 VAC 5-421-10, Definitions, mobile food establishments are included in the definition of a food establishment.

Background: The Food Regulations include all requirements for a food establishment. A mobile food establishment does not have to comply with the entire regulation. Environmental Health Specialists and the public need guidance on which sections apply to mobile food establishments

Procedures: To use the matrix, read down the columns based on the menu and operation in use. For example, if only prepackaged potentially hazardous food is served, then the requirements listed in the **Potentially Hazardous Menu – Prepackaged** column apply. Likewise, if only food that is not potentially hazardous is prepared on board, then the requirements listed in the **Not Potentially Hazardous Menu – Food Preparation** column apply. Note that if a mobile food establishment is serving both prepackaged potentially hazardous food and potentially hazardous food prepared on board, then the more stringent requirements of the **Potentially Hazardous Menu – Food Preparation** column apply

Note: The Virginia Food Regulations definition of "Food Establishment" does not include an establishment that offers only prepackaged foods that are not potentially hazardous.

Responsibility: The district Environmental Health Manager is responsible for the implementation of this procedure by the district foodservice protection program.

Effective Date: March 20, 2002.

Approved by: Original signed by Gary L. Hagy
Director
Division of Food and Environmental Services

Attachment: Virginia Food Regulations Mobile Food Establishment Matrix