

Janet T. Mills
Governor

Sara Gagné-Holmes
Acting Commissioner



Maine Department of Health and Human Services
Maine Center for Disease Control and Prevention
11 State House Station
286 Water Street
Augusta, Maine 04333-0011
Tel: (207) 287-8016; Fax (207) 287-2887
TTY: Dial 711 (Maine Relay)

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.