

# Compact Mobile Food Operation (CMFO)

## Hot Dog Cart Operational Instructions



For questions about operational instructions, contact the [Mobile Food Program](#) at (626) 430-5500.

### At the beginning of the day:

1. If using home storage, or another approved storage location, move the CMFO hot dog cart from approved storage location to the approved commissary.
2. Obtain all hot dogs, produce, buns and other food items from an approved source. If the home is approved for cart storage, then you can store whole, uncut produce and prepackaged non-potentially hazardous food in the home . Otherwise, all produce, and prepackaged food must be stored at the approved commissary or other permitted food facility.

### At the commissary:

1. Ensure the hot dog cart has been cleaned and sanitized prior to supplying the cart with food.
2. All food preparation must be completed at the commissary or approved kitchen.
3. Wash hands before handling food and utensils, after using the restroom, and any time your hands become dirty.
4. Ensure all food equipment and food preparation areas are cleaned.
5. Wash all produce in a food preparation sink prior to cutting.
6. If using raw meat hot dogs, after preparing verify that the proper cooking temperatures are reached (165 °F for chicken, 155 °F for beef and pork). Reheat cooked foods to 165°F. If using commercially prepackaged, cooked hot dogs, heat to 135 °F for hot holding.
7. Obtain all condiments, single use utensils, and napkins from the commissary and load onto the CMFO cart. All condiments must be prepackaged, single use, for customer self-service.
8. Ensure CMFO hot holding unit is fully functional.
9. Ensure the water tank is clean before filling it with potable water.
10. Have one drawer for clean utensils and a second drawer for dirty utensils.
11. Provide enough utensils in the drawer for clean utensils on the CMFO cart. Ensure the space approved to store dirty utensils is clear and ready to use.
12. Load CMFO with pre-heated and pre-packaged food items.
13. All cooked foods must be kept at 135°F or above during transport and at the retail location.

**\*No raw meat, poultry, or fish can be stored or offered for sale to the public from this cart\***

### At the retail location:

1. Wash hands with soap and water before beginning operation, after using the restroom, eating, or taking a break, and anytime hands become dirty.
  2. Prepare and package hot dogs as customers order.
  3. Change clean utensils and assembly boards every 4 hours, or earlier if they become dirty. When changing utensils, place dirty utensils in the dirty utensil drawer and get clean utensils from the clean utensil drawer.
  4. Do not store personal items (purse, wallet, jacket, sunglasses, keys, etc.) with food, food packaging, or utensils.
- \*No raw meat, poultry, or fish can be prepared, stored, or offered for sale to the public from this cart\**

### At the end of day, return to commissary:

1. All previously heated/hot held foods that was not sold, must be thrown away.
2. Discard liquid waste at the commissary.
3. Clean and sanitize the CMFO cart and dirty utensils at the commissary.
4. Transport the cart to its approved storage location for storage.

**By signing below, I acknowledge receipt of these instructions.**

**Print Name:** \_\_\_\_\_ **Signature:** \_\_\_\_\_ **Date** \_\_\_\_\_

