

Application Packet Mobile Food Facilities

Information and Guidelines- Pages 1 – 14

Appendix 1- Application for MFF Retail Food License- Pages 15 – 16 (Required)

Appendix 2- Plan Review and Menu – Page 17 (Required)

Appendix 3- Shared Kitchen Agreement (if applicable)- Page 18

Appendix 4- MFF Code Matrix- Pages 19-20

Questions, Concerns, Mailing Instruction- Page 21

PA DEPARTMENT OF AGRICULTURE
BUREAU OF FOOD SAFETY AND LABORATORY SERVICES
2301 N CAMERON STREET
HARRISBURG PA 17110
717-787-4315

WWW.EATSAFEPA.COM

This document is intended to assist in understanding the operation of a Mobile Food Facility and provide licensing paperwork. It does not establish regulatory requirements and the recommendations contained herein are not intended to supplant, or otherwise serve as, the rules and regulations applicable to food facilities in a given Federal, State, local, or tribal jurisdiction.

Not all retail food licenses are issued by the Pa Department of Agriculture. In some cases a Local Health Department will issue your license.

You will need to know where the local health departments are in Pennsylvania. There is currently no reciprocity between local health departments for licensing. You will need to contact each local health department separately if you wish to sell/service food in their jurisdiction. There is additionally no reciprocity between local health departments and PDA. Most local health departments will not accept the PDA Retail Food License. In many situations, the Department will honor a local health retail food license. **This should be discussed with your PDA Regional Office. For a list of Local Health Department visit www.EatSafePa.com**

DEFINITIONS

The following definitions may be referenced along with the definition of a Food Facility as defined in the Food Code.

Mobile Food Facility (MFF) A movable retail food facility, such as a stand, vehicle, cart, basket, box or similar structure, from which food is stored, prepared, processed, distributed or sold and the facility:

- (1) physically locates at one site or location for no more than 14 consecutive days, in one calendar year, regardless of whether or not the facility operates continuously during that time period; and
- (2) is not licensed as a temporary retail food facility under section 5703(g)(2).

Permanent Food Facility (PFF) means a Food Facility operating in a permanently constructed structure permitted and operated for the purpose of storing, preparing, serving, packaging, or otherwise handling food at the retail level. Permanent Food Facility does not include Mobile Food Facility or a facility licensed as a Temporary Food Facility under section 5703(g)(2).

Commissary means an operating base location to which a mobile food facility or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food. A commissary may not be a residential personal use kitchen and must be separate from a private residence.

Time/Temperature Control for Safety Food (TCS) means a food that requires temperature controls to limit pathogenic microorganism growth or toxin growth. Refer to the FDA Food Code for the complete definition.

INTRODUCTION

The popularity of mobile food operations has increased in recent years. They vary in size and complexity, from large modular units to pushcarts. While they frequently operate at temporary food events, such as festivals or fairs, many seek to be permitted as year-round or seasonal food facilities. This guidance document is designed to address the process for approval, and the unique support service requirements that need to be met in order to obtain year-round or seasonal approval as a mobile food operation. The one unique characteristic of these units is that they are not situated in a fixed location with permanent water and sewerage connections but remain mobile and transitory by design.

TYPES OF MOBILE FOOD FACILITIES

MFF Type 1

- Only non-TCS food that is prepackaged.
- No preparation or assembly is required
- Only bottled or canned drinks, no fountains or other dispensers
- Exempt from license fees

Examples: chips, canned soda, cookies, candy

MFF Type 2

- Commercially processed packaged food in its original package (Receive-Store-Hold).

Examples of food offered: Packaged ice cream, single serving size packaged snacks, packaged milk, packaged frozen meats.

MFF Type 3

- Unpackaged food.
- Food Preparation with no cook step (Store-Prepare-Serve).
- Preparation for same day service (Store-Prepare-Cook-Serve).
- Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).
- Based on the Department, may be required to return to a Commissary and may operate in conjunction with a Permanent Food Facility that may or may not have a Commissary on-site.

Examples of food offered: Hot dogs, grilled sandwiches, salads, shaved ice, kettle corn, nut roasting

MFF Type 4

- Complex food preparation (Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve).
- Includes food that must be prepared pursuant to a Hazard Analysis Critical Control Point (HACCP) Plan or Variance.
- Based on the Department, may be required to return to a Commissary and may operate in conjunction with a Permanent Food Facility that may or may not have a Commissary on-site.

Examples of food offered: full menu (i.e. Kitchen on wheels)

SUBMITTING AND REVIEWING MOBILE FOOD FACILITY PLANS

No person, firm, or corporation should be allowed to operate a mobile food facility (MFF) where food or beverages are served to the public without a license from the Department. **Allow 4 – 6 weeks for processing.**

Operators seeking approval for an MFF unit must submit a set of drawings or plans for review consistent with the criteria provided in the FDA Food Code. The plans and specifications for an MFF unit should include all the information necessary, such as outlined in this document, to demonstrate conformance with, and an understanding of, food safety provisions within the Food Code. **If a commissary is used in conjunction with a commissary, all information regarding the commissary must also be included in the Floor Plans.** The Department may determine that a variance and/or a HACCP plan is necessary based on the type of proposed operation, proposed menu items or proposed equipment, or may restrict the menu based upon the limitations of the MFF unit – the same as for any other food facility operation.

Prior issuing a license for an MFF unit, the Department is responsible for performing a pre-operational plan review (application review) and one or more pre-operational inspection/licensing inspections.

Step 1: Apply for a License 4 – 6 weeks prior to operation. **MAIL YOUR APPLICATION, APPENDIX 1 & 2, TO THE REGIONAL OFFICE AS NOTED ON THE LAST PAGE OF THIS APPLICATION.**

Step 2: When approval is obtained on your Application and the facility is ready for inspection, contact your Sanitarian to schedule a pre-operational (licensing) inspection.

Step 3: Once a satisfactory pre-operational inspection is performed, your Sanitarian will collect your licensing fee and you will be able to operate.

Step 4: Your formal Retail Food License will be mailed to you 2- 4 weeks after your pre-operational inspection. Your inspection report will serve as your license until you receive your actual license in the mail.

Step 5: Your license must be renewed annually. Your renewal will be mailed to you 45 days prior to expiration. Return your renewal along with your annual license fee before the current license expires.

COMMISSARY

The Department may require that a MFF operate in conjunction with a commissary. A commissary must be operated in compliance with the Food Code and applicable regulations and *must be included in the application and plan review of the facility.*

The commissary shall be a fixed facility – not a temporary facility, nor a mobile type facility. It may also not be a personal home, although a commissary may be located on a residential property if approved by the local municipality. The commissary may provide a variety of services to the MFF such as: storage and preparation facilities for food products (including refrigeration and cooking facilities); the supply of potable water; the availability of adequate plumbing and waste disposal; storage and cleaning facilities for equipment and utensils; storage and maintenance of other supplies; and personnel resources. The commissary must be of such size and scope as to accommodate its own operation, as well as those of the MFF.

The commissary can be as simple as a storage location for packaged food or as complex as a licensed catering kitchen; however, this will depend on the type of Mobile Food Facilities it is providing a service to.

If the MFF is used at a fair, carnival or other event where it does not or cannot return to the commissary, the MFF must comply with the requirements of a Food Facility at the event. (See “Fairs-Festivals Permanent Retail Food Licenses Guideline”)

If the MFF is sharing a facility with another food facility owner (i.e. incubator kitchen, restaurant, grocery store, fire hall kitchen, or church kitchen) a copy of that facilities current license and a Shared Facility Agreement (Appendix III) must be submitted to the Department with the application.

A MFF may not need to function with a commissary if it is capable of storing and preparing all foods in the licensed unit and not in any other location. This would include all necessary equipment to wash, rinse and sanitize all food equipment properly. In many cases push cart will need a commissary as they are typically designed with minimal or smaller equipment than necessary for adequate warewashing of all equipment.

STRUCTURAL REQUIREMENTS FOR MOBILE FOOD FACILITIES WITH PERMANENT RETAIL FOOD LICENSES

PREMISES

1. OVERHEAD PROTECTION

- a. Each individual piece of cooking and hot and cold holding equipment must be separately covered (cooker top, lidded holding compartment, etc.) or the structure of the MFF must have overhead protection (ceiling) (§§ 6-202.16; 6-201.12A; 3-305.11). Examples of acceptable overhead protection are roofs or other permanent structures, canopies, awnings, or attached umbrellas for units such as pushcarts. Overhead protection may not always be suitable for use over frying or grilling operations that generate airborne grease. State/local fire codes may dictate specific limitations.
- b. For MFF Type 3 and 4 units that have self-service components, additional protection of individual food dispensing containers that are located beneath an awning or similar structure may be necessary (§ 3-306.12). Examples would be lidded dispensing containers and sneeze guards.

2. WALLS

- a. For self-contained MFFs, walls are required to protect against the elements, wind-blown dust and debris, insects or other sources that may contaminate food, food-contact surfaces, equipment, utensils, or employees.
- b. Walls must be smooth, durable, easily cleanable and nonabsorbent. Pass-through windows may be installed in the walls and may require screening to prevent the entrance of insects (§§ 6-101.11; 6-201.11; 6-202.15; 6-202.16; 6-501.11).
- c. For non-self-contained MFF, such as stick stands, drop down side walls shall be available at all times in case of inclement weather or excessive dust.

3. FLOORS

- a. Unless otherwise approved, floors of self-contained MFFs must be designed, constructed, and installed so they are smooth, durable, and easily cleanable. Examples of acceptable floors are vinyl composition tile, commercial grade linoleum, or similar finish (§§ 6-101.11; 6-201.11; 6-501.11).
- b. The floor and wall junctures are to be coved and sealed (§ 6-201.13).
- c. Push carts and food delivery and dispensing units must be located on concrete, asphalt, or a similar non-absorbent surface that minimizes dust and mud. The service sites should be graded to drain away from the MFF.

4. VENTILATION AND FIRE PROTECTION

- a. Enclosed MFFs must comply with Section 6-304.11 of the Food Code.

5. LIGHTING

- a. Adequate lighting by artificial or natural means is required.
- b. MFFs that are fully enclosed must be provided with artificial lighting.
- c. The lighting intensity shall be in accordance with Section 6-303.11 of the Food Code and shielding of the lights shall be in accordance with Section 6-202.11.

6. HANDWASHING FACILITIES

- a. **Type 1-** A handwashing sink is not required if the **only** non-TCS items offered are commercially pre-packaged that are dispensed in their original containers. (MFF Type 1). Hand towlettes should be provided.

- b. **Type 2-** A temporary handwashing station/basin (a container with a spout and warm water with a catch basin at a minimum) must be available. Towlettes may be approved is packaging is very secure and food exposure is limited.
- c. **Type 3 and 4-** At least one handwashing sink must be located on all MFF's that are classified as Type 3 or Type 4. (§ 5-203.11)
- d. Each handwashing sink/basin must be provided with suitable hand cleaner, individual disposable towels, and a waste receptacle.
- e. A handwashing sign is to be posted at all handwashing sinks/basins. (§§ 6-301.11; 6-301.12; 6-301.14)
- f. Handwashing sinks shall be equipped to provide potable water at a minimum temperature of at least 100°F through a mixing valve or combination faucet. (§ 5-202.12)

7. TOILET AND HANDWASHING FACILITIES

- a. Toilet and hand washing facilities must be available for MFF employees along their route of service. (§ 5-204.11)
- b. The toilet facilities must be conveniently located to the food preparation and ware washing areas and meet all applicable sections of the Food Code and applicable regulations. (§ 6-402.11)

8. GARBAGE

- a. An adequate number of non-absorbent, easily cleanable garbage containers must be provided at the MFF. (§ 5-501.13)
- b. Garbage containers must be rodent-proof, non-absorbent, and covered when not in use. (§ 5-501.15)
- c. Grease must be disposed of properly and shall not be dumped onto the ground surface or into the sanitary sewer system.
- d. Final disposal facilities for garbage, grease, and other waste materials must be identified, approved by the Department, and used.

EQUIPMENT

Construction, maintenance, and cleaning of all equipment shall be in accordance with Chapter 4 of the Food Code and with the manufacturer's instructions. Equipment may be movable; however, it must be capable of being secured when the MFF is in transit to and from its service locations or commissary.

Hot and cold holding equipment, cooking facilities, preparation surfaces, and dispensing equipment must be appropriate for the types and quantities of food items being prepared and served at the MFF.

Equipment installed in a fully enclosed MFF must be sealed to facilitate cleaning as required in Section 4-402.11 and 4-402.12.

1. FOOD-CONTACT SURFACES

- a. All food-contact surfaces used in an MFF shall be designed, constructed, and maintained in accordance with Chapter 4 of the Food Code.
- b. Materials used in the construction of food-contact surfaces shall comply with Parts 4-1 and 4-2 of the Food Code
- c. Surfaces shall be non-toxic, smooth, easily cleanable, free of rust, dents or pitting, and durable under the conditions to which they will be exposed.

2. COOKING AND REHEATING EQUIPMENT

- a. Cooking and reheating equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.
- b. The reheating equipment used on the MFF must be capable of heating all of the TCS foods offered from the MFF to their required reheating temperature within two hours or less. (§ 3-403.11)
- c. If proper temperatures cannot be attained using the equipment on the MFF, then cooking and reheating must occur at the commissary and will not be allowed on the MFF.

3. HOT HOLDING EQUIPMENT

- a. Equipment used at the MFF for hot holding must be capable of maintaining TCS foods at 135° F or above. (§ 3-501.16)
- b. Hot holding equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.

4. COLD HOLDING EQUIPMENT

- a. Equipment used for cold holding at the MFF must be capable of maintaining TCS foods at 41° F or below. (§ 3-501.16)
- b. Refrigeration, such as mechanical, absorption or thermoelectric, shall be installed and used in accordance with the manufacturer's instructions.
- c. Each refrigeration unit must have a numerically scaled thermometer accurate to $\pm 3^{\circ}$ F to measure the air temperature of the unit. (§ 4-203.12)
- d. If ice is used to cold hold TCS foods at 41° F or below, it must come from an approved source and be protected from contamination. (§ 3-202.16)
- e. Unpackaged foods may not be stored in direct contact with undrained ice, except as allowed for raw fruits and vegetables, and raw poultry and raw fish that are received on ice in shipping containers. (§ 3-303.12)
- f. Ice used as a coolant for foods shall not be used for drink ice. (§ 3-303.11)
- g. Low ambient air temperature, such as during colder months, should not be considered an acceptable alternate to cold holding equipment.

5. COUNTERS/SHELVES

- a. All food-contact surfaces shall be safe, corrosion resistant, nonabsorbent, smooth, easily cleanable, durable, and free of seams and difficult to clean areas.
- b. All other surfaces shall be finished so that they are smooth, nonabsorbent, corrosion resistant, and easily cleanable.
- c. Surfaces shall be constructed in compliance with Parts 4-1 and 4-2 of the Food Code.

6. WAREWASHING FACILITIES

- a. An MFF that is classified as a TYPE 2 will be required to install a three-compartment sink or submit a variance to modify or waive the requirement. (§ 4-301.12). They may also discuss the use of a two-compartment sink with their Sanitarian. (§ 4-301.12(c))
- b. An MFF that is classified as a TYPE 3 is required to install a three compartment sink with drainboards, utensil racks or tables for soiled and clean equipment. (§§ 4-301.12; 4-301.13)

WATER SUPPLY, CAPACITY AND WASTEWATER DISPOSAL

1. WATER

- a. An adequate supply of potable water meeting the requirements specified under Subparts 5-101, 5-102, and 5-103 of the Food Code shall be available on the MFF for cooking and drinking purposes;

- for cleaning and sanitizing equipment, utensils, and food-contact surfaces; and for hand washing.
- b. Water must come from an approved public water source or an approved well water source.

2. WATER SYSTEM

- a. The water supply system and hoses carrying water must be constructed with approved food-contact materials and must be installed to preclude the backflow of contaminants into the potable water supply. (§§ 5-205.12; 5-301.11; 5-302.11; 5-302.14; 5-302.15; 5-302.16)
- b. All hose and other connections shall be installed, handled and stored so that no contamination is created. (§§ 5-303.12; 5-304.13)
- c. If approved by the Department, water supplied to an MFF need not be under pressure.

3. WASTEWATER DISPOSAL

- a. Equipment and facilities that generate liquid waste must be disposed of in an approved manner. (§ 5-403.11)
- b. Wastewater shall be disposed in an approved wastewater disposal system in accordance with Section 5-401.11 of the Food Code.
- c. Wastewater must be removed from an MFF at an approved waste commissary or by a sewage transport vehicle. (§ 5-402.14)
- d. Wastewater may not be dumped onto the ground surface, into waterways, or into storm drains, but shall be collected/dumped into approved receptacles. (§ 5-402.13)

OPERATIONAL REQUIREMENTS FOR MOBILE FOOD FACILITIES

PERSONNEL

1. PERSON IN CHARGE

- a. The MFF must have a person in charge present during all hours of its operation. The person in charge shall be responsible for the overall operation of the MFF and for compliance with all health code requirements in accordance with Sections 2-101.11 through 2-103.11 of the Food Code.
- b. The menu and manner for transportation, storage, cooking, preparation, and service of the food and beverage items must be provided to the Department for evaluation and approval.
- c. Any changes to the menu must be submitted to and approved by the Department prior to their service.
- d. All food and beverage items to be offered at the MFF must be identified and approved by the Department during the application process and prior to an evaluation being conducted of the structural components of the MFF.

2. HANDWASHING

- a. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and as often as necessary to remove soil and contamination and to prevent cross contamination. (§§ 2-301.11, 2-301.12, 2-301.14, 2-301.15)

3. EMPLOYEE HEALTH

- a. Employees with communicable diseases which can be transmitted through food shall be excluded and/or restricted from food activities. (§§ 2-201.11, 2-201.12, 2-201.13, 2-401.12)
- b. Food employees who have an infected or open cut or wound on their hands or arms must have it properly bandaged and covered with an impermeable bandage if on the arms or an impermeable

cover such as a glove and finger cot if it is on the wrists or hands.

- c. There must be employee practices and behaviors established that can help prevent the spreading of viruses and bacteria to food. The Centers for Disease Control and Prevention (CDC) and FDA cite five highly infective pathogens that can be easily transmitted by food employees and cause severe illness. These six pathogens known as the Big Six are Norovirus, the Hepatitis A virus, *Salmonella* Typhi, *Salmonella* Non-typhoidal (SNT), *Shigella* spp., and *Escherichia coli* (E. coli) 0157:H7 or other Enterohemorrhagic or Shiga toxin-producing E. coli.
- d. Interventions must be used to prevent the transmission of foodborne illness. These interventions include (a) restricting or excluding ill food employees from working with food; (b) using proper handwashing procedures; and (c) eliminating bare hand contact with foods that are ready-to-eat (RTE).
- e. Proper management involves ensuring that food employees do not work when they are ill and having procedures for identifying employees who may transmit foodborne pathogens to food, other employees, and consumers. The PIC should be concerned with employees having the following symptoms: vomiting, diarrhea, jaundice (yellow skin or eyes), sore throat with fever, infected cuts and burns with pus on hands and wrists.
- f. Information and forms to aid in complying with Employee Health can be found in the 2013 FDA Food Code and the Employee Health and Personal Hygiene Handbook.
<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm>

4. HYGIENE

- a. Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. (§ 2-302.11)
- b. Food employees shall have clean outer garments, aprons and effective hair restraints. (§§ 2-304.11, 2-402.11)
- c. Food employees are not allowed to eat (including chewing gum), drink, or use any tobacco in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils and single-service/single-use articles. (§ 2-401.11)
- d. All unauthorized persons are not allowed in food preparation and service areas. (§ 2-103.11)

5. NO BARE HAND CONTACT

- a. Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment. (§ 3-301.11)

6. FOOD DEFENSE

- a. The MFF must be secured to prevent unauthorized access to food, equipment, utensils, and related items. (§ 2-103.11). This includes storage trucks for overflow products that are away from the MFF.
- b. Self-service operations at MFFs must be supervised at all times. (§ 3-306.13)
- c. Unauthorized personnel shall not be allowed at or in the MFF. (§ 2-103.11)

FOOD SOURCE AND TEMPERATURE CONTROL

1. APPROVED SOURCE

- a. The source of food on an MFF must be in compliance with Sections 3-201, 3-202 and 3-203 of the Food Code. All meat and poultry must come from USDA or other acceptable government regulated approved sources.

- b. Home canned foods or other homemade foods not under the inspection of the Department are NOT allowed nor shall there be any home cooked or prepared foods offered at the MFF.
- c. Ice for use as a food or a cooling medium shall be made from potable water.
- d. A private home may not be used for the storage of food or related items. Food and related items can only be stored on the secured MFF unit, at the commissary (which can be on a residential property), or at a Permanent Food Facility.
- e. There shall be no preparation of ice or other food items in a home or other unregulated location.

2. TEMPERATURE MEASURING DEVICES

- a. Temperature measuring devices, appropriate to the operation, must be used for monitoring temperatures for the types of TCS foods prepared and held at the MFF as specified in the Food Code. (§ 4-302.12)
- b. A thermocouple, thermistor or metal stem thermometer shall be provided to check the internal temperatures of TCS hot and cold food items. The temperature measuring device must be appropriate for the type of foods served such as for thin foods. (§ 4-302.12)
- c. Food temperature measuring devices shall be accurate to $\pm 2^{\circ}\text{F}$ and have a suggested range of 0°F to 220°F . (§ 4-203.11)
- d. Regular calibration of the temperature measuring devices shall be accomplished to ensure accurate food temperature measurements.

3. HOLDING TEMPERATURES

- a. TCS food must be maintained at 135°F or higher or 41°F or below (§ 3-501.16), unless utilizing Time as a Public Health Control as specified in Section 3-501.19.

4. COOKING TEMPERATURES

- a. Only MFFs that are classified as a Type 3 or Type 4 may be approved to cook foods.
- b. Food must be cooked to at least the minimum temperatures and times specified below, unless a consumer advisory is provided as noted in (c):
 - **165°F for 15 seconds**--poultry; baluts, wild game animals; stuffing containing fish, meat, poultry or ratites; stuffed fish, meat, pasta, poultry or ratites as specified in 3-401.11 (A) (3) of the Food Code;
 - **155° F for 15 seconds**--comminuted fish; comminuted meat (hamburgers); pooled raw eggs or as specified in Section 3-401.11 (A) (2) of the Food Code;
 - **145° F for 15 seconds**-- fish; meat; pork; and raw shell eggs that are broken and prepared in response to a consumer's order for immediate service or as specified in Section 3-401.11 (A) (1) (a) and (b) of the Food Code.
 - Roasts (whole beef, pork, cured pork (ham) and corned beef) must be cooked using the parameters specified in Section 3-401.11. Recommend contacting the Department for additional time/temperature options.
- c. Reference § 3-603.11 regarding specific consumer advisory language as applicable.

5. COOLING

- a. The person in charge must demonstrate that the facilities on the MFF or at the Commissary are adequate to cool TCS foods in accordance with Sections 3-501.14 and 3-501.15 of the Food Code.
- b. Cooling shall be done in compliance with Sections 3-501.14 and 3-501.15 of the Food Code. Cooked TCS food shall be cooled from 135°F to 70°F within 2 hours; and from 135°F to 41°F within a total of 6 hours or less.

6. REHEATING FOR HOT HOLDING

- a. Reheating shall be done in compliance with Section 3-403.11 of the Food Code.
- b. TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly reheated so that all parts of the food reach a temperature of at least 165° F for 15 seconds. (§ 3-403.11)
- c. Un-opened, intact, commercially processed and packaged foods to be hot held shall be reheated to 135°F. (§ 3-403.11)
- d. If proper reheating at the MFF cannot be accomplished, reheating TCS food must take place at the commissary and the products hot held on the MFF unit at 135° F or greater. (§ 3-501.16)

7. THAWING

- a. Thawing shall be done in compliance with Section 3-501.13 of the Food Code.

FOOD EQUIPMENT AND UTENSIL REQUIREMENTS, STORAGE & HANDLING

1. CROSS CONTAMINATION

- a. Cross contamination prevention shall be in accordance with Section 3-302.11 of the Food Code.
- b. Food shall be protected from cross contamination during transportation, storage, preparation, holding, and display by separating different types of raw animal foods from ready-to-eat foods.
- c. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food. (§§ 4-601.11; 4-702.11)

2. DRY STORAGE

- a. Storage shall be in compliance with Sections 3-305.11 & 4-903.11 of the Food Code.
- b. All food, equipment, utensils, and single-service items shall be properly stored including storage which is at least 6" off the ground or floor, protected from contamination, and provided with effective overhead protection.

3. FOOD DISPLAY

- a. All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of food shields or other effective barriers. (§ 3-306.13)
- b. Condiments must be dispensed in single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources. (§ 3-306.12)

4. IN-USE UTENSIL STORAGE:

- a. In-use utensil storage shall be in compliance with Section 3-304.12 of the Food Code.
- b. Back-up utensils must be stored clean and dry and in a protected location. (§ 4-903.11)

CLEANING AND SANITIZING

Warewashing shall be done in compliance with Part 4-6 of the Food Code. Equipment food-contact surfaces and utensils shall be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and if used with TCS food shall be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred. (§ 4-602.11)

1. WAREWASHING

- a. Warewashing methods must be available to wash, rinse, and sanitize equipment and utensils coming into contact with food. (Applicable sections in Chapter 4 FDA Food Code)
 - **MFF Type 1** – No warewashing sink required.
 - **MFF Type 2** - No warewashing sink typically required.
 - **MFF Type 3** – Ideally a three compartment (two- compartment if approved by the Sanitarian) sink should be available within the MFF. A commissary can be used by the MFF for the cleaning and sanitizing of equipment and utensils if manual warewashing is not available on the MFF. Adequate spare utensils must be available within the MFF if the warewashing sinks are only at the commissary. However, if the facility is at an event that does not allow it to return to the commissary daily, there must be a 3-compartment sink available in the MFF at the event. The three compartment sink at the commissary must be supplied with hot and cold running water and approved wastewater disposal system. (§ 4-301.12)
 - **MFF Type 4** – A three compartment sink for manual warewashing that is supplied with hot and cold running water and approved wastewater disposal system must be available within the MFF. (§ 4-301.12)

2. SANITIZING

- a. Approved sanitizers must be provided for sanitizing food-contact surfaces, equipment, and wiping cloths. (§ 7-204.11)
- b. Sanitizers are to be used in accordance with the EPA-registered label use instructions. (§ 7-202.12)
- c. An approved test kit must be available to accurately measure the concentration of sanitizing solutions. (§§ 4-501.116, 4-703.11)

3. WIPING CLOTHS

- a. Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean solution at the approved sanitizer concentration. (§ 3-304.14)

PREMISES

1. PERSONAL BELONGINGS STORAGE:

- a. Personal clothing and belongings must be stored in a designated place in the MFF away from food preparation, food service, dry storage areas, utensil and single-service and single-use item storage, and ware washing areas. (§ 6-403.11)

2. TOXIC MATERIALS:

- a. Materials necessary for the operation of an MFF shall be properly stored, labeled and used.
- b. Poisonous or toxic materials are to be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles.
- c. Only those chemicals necessary for the food operation shall be provided.
- d. Toxic materials must be labeled and located in accordance with Parts 7-1 and 7-2 of the Food Code.

3. PESTS

- a. The MFF must be maintained free of insects, rodents, and other pests. (§ 6-202.15)

MFF APPLYING FOR A TEMPORARY RETAIL FOOD LICENSE

(14 Days or less)

Step 1: Apply for a License 4 – 6 weeks prior to operation/event. **MAIL YOUR APPLICATION, APPENDIX 1 & 2, TO THE REGIONAL OFFICE AS NOTED ON THE LAST PAGE OF THIS APPLICATION.**

Step 2: When approval is obtained on your plans and the facility is ready for inspection, contact your Sanitarian to schedule a pre-operational (licensing) inspection. This may occur at an actual event.

Step 3: Once a satisfactory pre-operational inspection is preformed, your Sanitarian will collect your licensing fee and you will be able to operate.

Step 4: Your formal Temporary Retail Food License will be mailed to you 2- 4 weeks after your pre-operational inspection. Your inspection report will serve as your license until you receive your actual license in the mail.

Step 5: Your license must be renewed annually. Temporary licenses are renewed every December.

A Temporary License is:

A license that is the following (Temporary Event License):

- Issued to the operator selling in conjunction with an event or celebration and
- Valid for the duration of the particular event or celebration of **no more than 14 days duration** (whether these days are consecutive or nonconsecutive)

OR

A license that is the following (Temporary Food Facility License):

- Issued to a food facility operator operating a food facility, whether stationary or mobile and
- In operation for a total of **no more than 14 days within a particular calendar year** and
- Not in conjunction with an event or celebration
- Note: This would be a rare license for a mobile unit to obtain, unless specific 14 day of operation can be identified (ex: Mobile Farmers Market stand for 10 Saturdays in a summer)

A MFF License Application and Plan Review must be submitted for each temporary licensed facility (TLF).

If the facility or event is located in a local health jurisdiction, contact that local health department directly for licensing requirements.

A MFF with a temporary food license must comply the FDA Food Code and the guidelines noted above however; provisions are in place to allow for temporary handwashing, warewashing, water supply and waste water disposal in a different manner than permanently licensed MFF types 3 and 4.

These items should be addressed on your Floor Plans that are submitted with your Application.

Handwashing in Temporay License MFFs:

MFF Type 3 and 4:

- a. Each TLF must supply a sink or basin for handwashing.



- b. Each sink or basin must have a sign indicating, “Employees must wash hands”.
- c. Each sink or basin must be supplied with clean, potable, warm (~100°F) water for employee handwashing.
- d. Each handwashing station must include: soap, single use paper towels, and a waste receptacle.
- e. Each handwashing station must have an acceptable water supply and waste water collection container.

Water Supply in Temporay License MFFs:
MFF Type 3 and 4

- a. All TLF must be provided with hot (110°F) and cold running water piped to the facility OR has an adequate supply on available for preparation of food or drink, cooking, cleaning, and handwashing. If your food is all pre-packaged non-potentially hazardous food/drink and none of the above or similar food handling activities are occurring, a water supply may not be needed.
- b. Water must be stored in clean, covered containers with dispensing spouts.
- c. Water container shall not leak or drip.
- d. The supply must be adequate to accomplish necessary tasks.
- e. In the case where hot water is not piped to the TLF, a source of hot water must be available. The container shall not leak or drip. Hot water must be protected, but can be poured or dispense via a spigot.
- f. The water supply need not be under pressure.

Waste Water Collection and Disposal in Temporay License MFFs:
MFF Type 3 and 4

- a. Each TLF not supplied with built-in waste collection systems must provide a minimum of 15% greater capacity then the fresh water supply container (plastic, galvanized, etc.) with a tight fitting lid for retention of ALL wastewater prior to final disposal.
- b. All wastewater must be disposed of in a sanitary sewage system outlet (not on the ground or into a storm drain).

Warewashing using a 3-Compartment Method in Temporay License MFFs:
MFF Type 3 and 4

- a. Single service articles must be used unless adequate dishwashing facilities are available and used.
- b. Adequate facilities include; sinks, containers or buckets (separate from handwashing sinks and basins) set up for accomplishing a three-step method of dishwashing.
- c. A one or two basin set up may be approved by the Sanitarian when only spatulas, tongs or other similar serving utensils are used AND the facility can accomplish the 3-step method of washing rinsing and sanitizing using the approved number of sinks.
- d. A TLF may use a cleaning depot site located in another area on the grounds of the event or celebration, as long as suitable numbers of utensils and equipment are provided at the TLF in case of accidental contamination.
- e. Sanitizers (Quaternary Ammonia, Chlorine) used in the 3 step cleaning method or for any food contact surface cleaning must be available at all times, approved and used appropriately.
- f. Appropriate sanitizer testing devices (strips, titration kits) must be available in the TLF at all time.

APPLICATION TO OPERATE A MOBILE FOOD FACILITY (APPENDIX I)

TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.
SUBMIT COMPLETED APPLICATION AND DOCUMENTS TO YOUR REGIONAL OFFICE

OWNER/OPERATOR INFORMATION	MFF INFORMATION
Legal Owner Name: Legal Owner's Birthdate: ____/____/____ <i>*If a corporation or similar, please list owner company name, CEO/President's name and birthdate.</i>	Name of Mobile Food Facility (MFF):
Proprietor/Owner Type: <input type="checkbox"/> Sole Proprietor Corporation <input type="checkbox"/> NON-Profit or Association <input type="checkbox"/> Partnership <input type="checkbox"/> Limited Liability Co.(LLC) or Partnership	I am applying for: <input type="checkbox"/> A New Permanent Retail Food License (Annual) <input type="checkbox"/> A Temporary Retail Food License (14 days only) <input type="checkbox"/> A change of ownership with no changes to the MFF <input type="checkbox"/> A change of ownership with changes to the MFF The MFF must have had a valid PA license in the past three months to apply for a change of ownership. Otherwise, you must apply for a new license.
Owner Mailing Address Street Address: City/State/Zip Code:	MFF Address: <i>For Temporary Licenses- list the name and address of the Event or Location of Service during your 14 days.</i> <input type="checkbox"/> Same as Owner Mailing Address Street Address: City/State/Zip Code:
Contact Information (if different from Owner):	Business phone: () ____ - ____ Cell phone: () ____ - ____ Fax Number: () ____ - ____ Other phone: () ____ - ____
Email address(s):	
Taxes: (select one) <input type="checkbox"/> A license to collect sales tax has been obtained or applied for. For information on applying for a sales tax license, contact the Pennsylvania Department of Revenue - (717) 787-8201. A copy of the sales tax license or proof of application is attached to this application. <input type="checkbox"/> According to the PA Department of Revenue rules and regulations, I have determined that my business is exempt from collection of sales tax.	
Type of Mobile Unit: <input type="checkbox"/> Type 1 – Commercially packaged NON-TCS foods <input type="checkbox"/> Type 2 – Commercially packaged TCS foods <input type="checkbox"/> Type 3- Non-complex food preparation <input type="checkbox"/> Type 4- Complex food preparation Reference the MFF document for definitions	Location where MFF will be parked/stored when not in use: <input type="checkbox"/> Same as Owner Mailing Address <input type="checkbox"/> Same as MFF Address Street Address: City/State/Zip Code:

<p>Servicing Area Providing Potable Water</p> <p>Location where MFF is filled with potable water: Street Address: _____</p> <p>City/State/Zip Code: _____</p> <p>Type of System: <input type="checkbox"/> *Well <input type="checkbox"/> Public Supplier: _____</p> <p>Note: Only an approved water source may be used to fill MFF water tanks.</p> <p>*If the source water is a wells or similar (i.e. non-public water) not regulated by DEP provide water test results for <u>Total Coliform (3 initial tests prior to approval are required)</u> and <u>Nitrate/Nitrite</u> with this application.</p>	<p>Location where food is prepared and/or stored and/or where equipment is cleaned and sanitized (i.e. commissary): <input type="checkbox"/> Same as Owner Mailing Address <input type="checkbox"/> Same as MFF Address</p> <p>Street Address: _____</p> <p>City/State/Zip Code: _____</p> <p>At this location we (check any that apply): <input type="checkbox"/> Store food (freezers, refrigerators, dry storage) <input type="checkbox"/> Prepare food <input type="checkbox"/> Clean and sanitize equipment <input type="checkbox"/> All food is <i>stored and prepared</i> in our fully equipped MFF at this address <input type="checkbox"/> All equipment is <i>cleaned and sanitized</i> on our fully equipped MFF at this address</p> <p>Complete and attach Appendix II and menu.</p>
<p>Location(s) for wastewater disposal:</p> <p>Street Address: _____</p> <p>City/State/Zip Code: _____</p> <p>Type: <input type="checkbox"/> Public Sewer <input type="checkbox"/> *Private Septic/Sewer</p> <p>*Contact your local Sewer Enforcement Officer for approval of <u>private</u> waste water sites.</p>	<p><u>Shared facility:</u> You share a common facility with one or more other food businesses. This may be a restaurant, grocery store, warehouse, storage location or similar.</p> <p><input type="checkbox"/> Not Applicable</p> <p>Name of Facility being shared: _____</p> <p>Street Address: _____</p> <p>City/State/Zip Code: _____</p> <p>Complete and attach Appendix III, Shared Facility.</p>

SUBMIT COMPLETED APPLICATION AND DOCUMENTS TO YOUR REGIONAL OFFICE

A mobile food facility license will not be issued unless this application meets all applicable requirements found in the FDA Food Code. Additionally, the undersigned and/or legal business owner is aware that non-compliance may result in re-inspection fees, various legal actions and potentially closure of the mobile food facility at any time.

Name (Print): _____ **Signature:** _____ **Title:** _____
Date: _____

LICENSE AND OTHER FEES- DO NOT SUBMIT FEES WITH THIS APPLICATION

Retail Food License

- **New Licenses**
 - **Under 50 seats AND Owner Operated -- \$103.00**
 - **All others, \$241**
- Change of ownership-- \$82.00
- Remodel Plan Review --no charge

Other fees

- Annual Renewals --\$82.00 (invoice mailed annually)
- 2nd Follow-up inspection Fee --\$150.00
- 3rd or subsequent Follow-up inspection Fee --\$300.00
- Duplicate License Fee - \$14.00
- Courtesy inspection Fee - \$150.00

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

Application Approved <input type="checkbox"/> Yes <input type="checkbox"/> No* See reason below.	Risk Category <input type="checkbox"/> MFF Type 1 <input type="checkbox"/> MFF Type 2 <input type="checkbox"/> MFF Type 3 <input type="checkbox"/> MFF Type 4	Reviewer Signature/Title: _____/_____ Date: _____
---	---	---

MOBILE FOOD FACILITY PROPOSED DESIGN LAYOUT and MENU (APPENDIX II)

SUBMIT COMPLETED APPLICATION AND DOCUMENTS TO YOUR REGIONAL OFFICE

Provide a **floor plan** and a **copy of the proposed menu**.

Change of Ownership:

If you are applying for a 'change of ownership' and the floor plan and menu are identical to the prior owner, you **DO NOT** need to supply a Floor Plan and Menu with your Application.

All Others:

The following information will be included in the form of a drawing, images, or a combination. Identify on the floor plan and/or describe on a separate sheet of paper:

- a proposed menu
- a listing of all equipment including make and model numbers where applicable. This list should correspond to your floor plan sketch.
- equipment for cooking, hot and cold holding locations
- hand washing facilities
- work tables
- dishwashing facilities
- customer service areas
- food storage (location and size)
- single-service, single-use articles storage (location and size)
- hot water unit (size and type)
- power source
- potable water holding tank (location and capacity)
- waste water holding tank (location and size, must be 15% greater than potable water)
- garbage disposal (type and location)
- flooring
- lighting type, if an enclosed MFF
- overhead protection or ceiling
- windows, doors, screens, overhead tents, side wall screening as applicable

If all information is not supplied your application may not be approved.

For MFF utilizing a commissary or shared food facility, the floor plans and information above must be provided for the commissary in addition to the actual MFF itself. If only a portion of a shared kitchen is used, you only need to provide information on the portion of that shared kitchen you are using. You will most likely need to obtain this information from the owner or operator of the shared kitchen.

Only one set of floor plans should be submitted. Floor plans may be hand drawn but not smaller than 8 ½ x 11 inches and must be legible.

SHARED FACILITY AGREEMENT (APPENDIX III)

A shared facility is one in which one or more other food businesses are using the same physical facility but at different times of operation.

SUBMIT COMPLETED APPLICATION AND DOCUMENTS TO YOUR REGIONAL OFFICE

TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

TYPE OF MOBILE FOOD ESTABLISHMENT:

☐ TYPE 1 ☐ TYPE 2 ☐ TYPE 3 ☐ TYPE 4

MOBILE FOOD ESTABLISHMENT NAME: _____

OWNER(S) NAME: _____ **PHONE NO:** _____

TO BE COMPLETED BY SHARED FACILITY OWNER/OPERATOR

The below listed facility will be providing the following services to the above mentioned business owner/operator on a

☐ DAILY BASIS ☐ WEEKLY BASIS

☐ OTHER, EXPLAIN: _____

☐ Approved Potable Water Source

☐ Food Preparation Area

☐ Waste Water Disposal

☐ Food Storage Area

☐ Cleaning Area for MFF

☐ Equipment/Utensil Warewashing Area

☐ Overnight Storage of MFF

☐ Equipment and Utensil Storage Area

☐ Overnight Refrigeration/Freezers

☐ Other: _____

SHARED FACILITY INFORMATION

FACILITY NAME: _____

FACILITY OWNER/MANAGER: _____

FACILITY ADDRESS: _____ **CITY/STATE** _____ **ZIP:** _____

PHONE NUMBER: _____ **FAX NUMBER:** _____

EMAIL ADDRESS: _____

FOOD FACILITY LICENSE ISSUED BY: _____ **LICENSE #:** _____

(ATTACH COPY OF LICENSE ISSUED BY REGULATORY AGENCY)

I give permission to the above listed Mobile Food Facility Operator to use my facility located at the above address.

SIGNATURE: _____ **TITLE:** _____

DATE: _____

FDA Food Code Mobile Food Facility Matrix (Appendix IV)

This table is a plan review and inspectional guide for mobile food facilities based on the mobile unit's menu and operation. Mobile can include pushcarts, catering vehicles, stick stand tent type units, lunch trucks or any other movable unit.

To use the table, read down the columns based on the menu and operation in use. For example, if only prepackaged potentially hazardous food (time/temperature control for safety food) is served, then requirements listed in the **Potentially Hazardous (TCS food) Menu - Prepackaged** column apply. Likewise, if only food that is not potentially hazardous (time/temperature control for safety food) is prepared on board, then requirements listed in the **Not Potentially Hazardous Menu (TCS) - Food Preparation** column apply. Note that if a mobile food facility has available for sale to the consumer both prepackaged potentially hazardous food (time/temperature control for safety food) and potentially hazardous food (time/temperature control for safety food) prepared on board, then the more stringent requirements of the **Potentially Hazardous (TCS) Menu - Food Preparation** column apply.

This is not an all-inclusive list of requirements, it is important to remember that mobile units are subject to all Food Code provisions that apply to food facilities.

The decision to require a commissary or servicing area should be based on the menu, type of operation, and availability of on-board or on-site equipment.

FDA Food Code Mobile Food Establishment Matrix			
<i>Food Code</i>	<i>Potentially Hazardous Food (TCS food) Menu</i>		<i>Not Potentially Hazardous Food (TCS Food) Menu</i>
<i>Areas/Chapter</i>	<i>Food Preparation</i>	<i>Prepackaged</i>	<i>Food Preparation</i>
Personnel	Applicable Sections of Parts 2-2 - 2-4 5-203.11 (C)	Applicable Sections of Parts 2-2 - 2-4 5-203.11 (C)	Applicable Sections of Parts 2-2 - 2-4 5-203.11 (C)
Food	3-101.11 3-201.11-.16 3-202.16; Applicable Sections of Part 3-3; 3-501.16 3-501.18(A)	3-101.11 3-201.11-.16 3-303.12(A) 3-501.16 3-305.11; 3-305.12 (Applicable to Service Area or Commissary)	3-101.11; 3-201.11 3-202.16; Applicable Sections of Part 3-3

<i>Food Code</i>	<i>Potentially Hazardous Food (TCS food) Menu</i>		<i>Not Potentially Hazardous Food (TCS Food) Menu</i>
<i>Areas/Chapter</i>	<i>Food Preparation</i>	<i>Prepackaged</i>	<i>Food Preparation</i>
Temperature Requirements	3-202.11; Applicable Sections of Parts 3-4 & 3-5	3-202.11 3-501.16	NONE
Equipment Requirements	Applicable Sections of Parts 4-1 - 4-9 and 5-5	Applicable Sections of Parts 4-1 - 4-2; 4-6 and 5-5	Applicable Sections of Parts 4-1 - 4-2; 4-5 - 4-6 and 5-5
Water & Sewage	5-104.12 5-203.11(A) & (C) Part 5-3; 5-401.11 5-402.13-.15	5-104.12 5-203.11(A) & (C) Part 5-3; 5-401.11 5-402.13 -.15	5-104.12 5-203.11(A) & (C) Part 5-3; 5-401.11 5-402.13-.15
Physical Facility	6-101.11; 6-201.11 6-102.11(A) & (B) 6-202.15; 6-501.11 6-501.12; 6-501.111	6-101.11 6-102.11(A) & (B) 6-202.15 6-501.111	6-101.11; 6-201.11 6-102.11(A) & (B) 6-202.15; 6-501.11 6-501.12; 6-501.111
Toxic Materials	Applicable Sections of Chapter 7	Applicable Sections of Chapter 7	Applicable Sections of Chapter 7
Servicing	6-202.18 / As necessary to comply with the Food Code	6-202.18 / As necessary to comply with the Food Code	6-202.18 / As necessary to comply with the Food Code
Compliance and Enforcement	Applicable Sections of 7 Pa Code, Chapter 46	Applicable Sections of 7 Pa Code, Chapter 46	Applicable Sections of 7 Pa Code, Chapter 46

Questions or Concerns:

APPLICATIONS ARE MAILED TO THE SPECIFIED REGIONAL OFFICE NOTED BELOW:

PA DEPARTMENT OF AGRICULTURE
BUREAU OF FOOD SAFETY

Region 1 (Clarion, Crawford, Elk, Forest, Jefferson, McKean, Mercer, Venango and Warren)
13410 Dunham Rd, Meadville PA 16335 814-332-6890 Fax: 814-333-1431

Region 2 (Cameron, Clinton, Columbia, Lycoming, Northumberland, Montour, Potter, Snyder, Tioga and Union)
542 County Farm Rd, Suite #102 Montoursville PA 17754 570-433-2640
Fax: 570-433-4770

Region 3 (Bradford, Carbon, Lackawanna, Luzerne, Monroe, Pike, Sullivan, Susquehanna, Wayne and Wyoming)
RT 92 South , PO Box C, Tunkhannock 18657 570-836-2181 Fax: 570-836-6266

Region 4 (Armstrong, Beaver, Butler, Fayette, Greene, Indiana, Lawrence, Washington and Westmoreland)
226 Donohoe Rd, Suite 101, Greensburg PA 15601 724-832-1073 Fax: 724-832-1013

Region 5 (Bedford, Blair, Cambria, Centre, Clearfield, Fulton, Huntingdon, Juniata, Mifflin and Somerset)
403 E Christiana St, Martinsburg Commons, Martinsburg PA 16662 814-793-1849
Fax 814-793-1869

Region 6A/6B (Adams, Cumberland, Dauphin, Franklin, Lebanon, Lancaster, Schuylkill, Perry and York)
Room 100, 2301 N. Cameron Street Harrisburg PA 17110 717-346-3223
Fax: 717-346-3229

Region 7 (Berks, Delaware, Lehigh, Northampton)
1015 Bridge Rd Collegeville PA 19426 610-489-1003 Fax: 610-489-6119

Visit www.EatSafePa.com

Harrisburg Main Office: 2301 N. Cameron Street, Harrisburg Pa 17110 (717) 787-4315

***Counties not listed are under a Local Health Jurisdiction and Temporary Retail Licenses would need obtained from those agencies.**

Visit www.EatSafePa for a list of Local Health Departments.