

# Food Trucks: Safety *On-the-Go*

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# Recent Incident – Seattle, WA

- [www.kirotv.com/news/news/e-coli-case-being-investigated-king-county/nnWgd/](http://www.kirotv.com/news/news/e-coli-case-being-investigated-king-county/nnWgd/)
- [www.foodpoisonjournal.com/food-borne-illness-outbreaks/marler-clark-retained-in-los-chilangos-e-coli-outbreak/#.VhQukCuVmpQ](http://www.foodpoisonjournal.com/food-borne-illness-outbreaks/marler-clark-retained-in-los-chilangos-e-coli-outbreak/#.VhQukCuVmpQ)

# Topical News

- <http://wane.com/2015/09/30/15-finds-out-14-violations-found-on-food-trucks/>



State of Alaska Food Safety and Sanitation Program

## Guide to Mobile Units

Alaska Department of Environmental  
Conservation  
Division of Environmental Health -Food Safety  
and Sanitation Program  
555 Cordova St, Anchorage AK 99501  
Phone: (907)269-7501/Fax (907)269-7510  
<http://www.dec.alaska.gov/eh/fss/index.htm>

*Last updated: 3/24/2014*

[dec.alaska.gov/eh/fss/food/docs/mobile\\_ unit\\_guide.pdf](http://dec.alaska.gov/eh/fss/food/docs/mobile_unit_guide.pdf)



Oregon Health Authority  
Food, Pool and Lodging, Health and Safety Section

## MOBILE FOOD UNIT OPERATION GUIDE

Guidelines for Food Service

[public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/muguide.pdf](http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/muguide.pdf)

**Table 1: Mobile Food Unit General Requirements and Limitations**

Requirements	Class I	Class II	Class III	Class IV
Water Supply Required	No	Yes	Yes	Yes
Handwashing System Required	No	Yes - Minimum Five Gallons <sup>1</sup>	Yes - Minimum Five Gallons <sup>1</sup>	Yes - Minimum Five Gallons <sup>1</sup>
Dishwashing Sinks Required	No	No <sup>2</sup>	Yes – Or Licensed Commissary <sup>2</sup>	Yes - Minimum 30 Gallons <sup>2</sup>
Assembly or Preparation Allowed	No	No	Yes	Yes
Cooking Allowed	No	No	Yes <sup>3</sup>	Yes
Barbecue Operation Allowed	No	No	Yes - Reheating of fully cooked foods <sup>4</sup>	Yes
Restroom Required	Yes	Yes	Yes	Yes
Examples	Prepackaged Sandwiches/Dispensed Soda	Service of Unpackaged Food Items	Espresso Hot Dogs	No Menu Limitation

1 The handwashing system must be plumbed to provide hot and cold running water.

2 Must provide a minimum of 30 gallons of water for dishwashing or twice the capacity of the three compartment sinks, if provided.

3 May cook only foods that are not potentially hazardous when raw (rice, pasta, etc.).

4 With Class III units, the barbecue must be integral to the unit and only used to impart flavor.

**Oregon Health Authority. 2014. Mobile Food Unit Operation Guide. 10 pp.**



# STREET EATS, SAFE EATS:

HOW FOOD TRUCKS AND CARTS STACK UP  
TO RESTAURANTS ON SANITATION



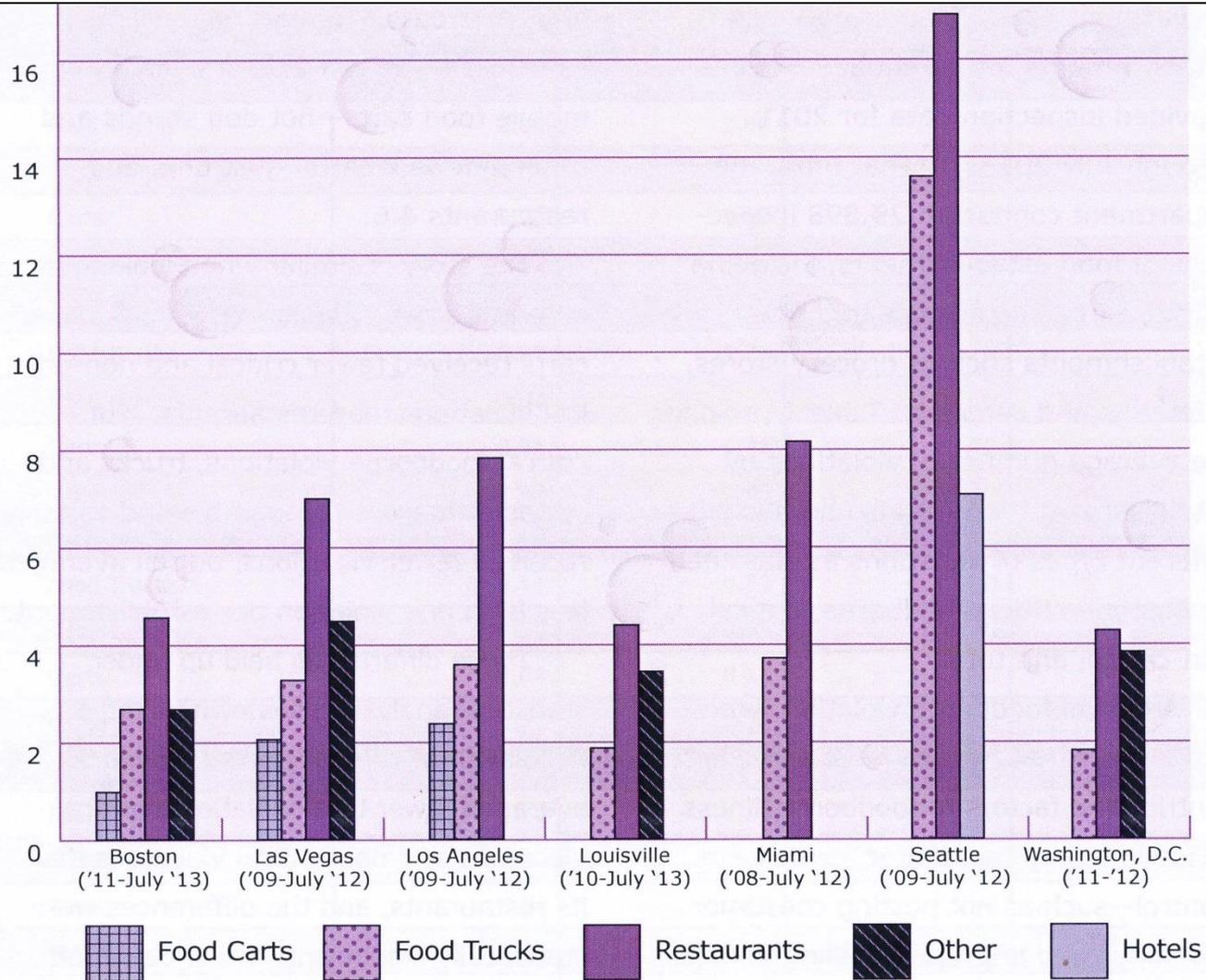
BY ANGELA C. ERICHSON  
JUNE 2014

“...reviewed  
263,395 inspection  
reports....” [from  
seven large cities,  
2008-2013]

[ij.org/report/street-  
eats-safe-eats/](http://ij.org/report/street-eats-safe-eats/)

**Figure 1: Average Food-safety Violations by Category of Food Service**

Erickson, A.C. 2014. Street Eats, Safe Eats: How Food Trucks and Carts Stack Up to Restaurants on Sanitation. Inst. Justice, Arlington, VA, 48 pp.



Notes: In Louisville, Miami, Seattle and Washington, D.C., the "food truck" category includes both trucks and carts. Due to differing inspection regimes, comparisons across cities are not valid.

TABLE 1

**Critical Food Safety Risk Factors Observed**

<b>Risk Factors Observed</b>	<b><i>n</i> (%) of Mobile Food Trucks (<i>N</i> = 95)</b>
Improper hand washing or no hand washing	84 (88.42)
Refrigeration units not operating	23 (24.21)
Refrigeration ambient temperatures >45°F	42 (44.21)
Internal food temperature >41°F	34 (35.78)
Cross contamination with ready-to-eat foods	57 (60.00)
Inadequate or no sanitation solution (for sanitizing surfaces)	65 (68.42)

“Of the 95 mobile food trucks assessed, 90...exhibited at least one critical risk factor...comparable to fixed food facilities....” (Faw, B.V. and Tuttle, J.L. 2014. Mobile food trucks: California EHS-Net study on risk factors and inspection challenges. *J. Environ. Health* 76(8): 36-37.)

# Other News Reports and Further Reading

- [www.cnn.com/2013/04/08/health/food-trucks-safety/](http://www.cnn.com/2013/04/08/health/food-trucks-safety/)
- [www.safebee.com/food/food-truck-food-safe-eat](http://www.safebee.com/food/food-truck-food-safe-eat)
- [www.dummies.com/how-to/content/prepare-your-food-truck-for-health-inspections.html](http://www.dummies.com/how-to/content/prepare-your-food-truck-for-health-inspections.html)
- [foodtruckr.com/2015/02/run-food-truck-16-prepare-health-inspections/](http://foodtruckr.com/2015/02/run-food-truck-16-prepare-health-inspections/)

# Another Food Truck Concern

- [www.nfpa.org/newsandpublications/nfpa-journal/2015/may-june-2015/features/food-trucks](http://www.nfpa.org/newsandpublications/nfpa-journal/2015/may-june-2015/features/food-trucks)
- <http://myfox8.com/2015/07/11/crews-respond-to-fire-reported-on-fleming-road-in-greensboro/>