

ALBANY COUNTY DEPARTMENT OF HEALTH –
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

MOBILE VENDOR REQUIREMENTS

1. **YOU ARE PERMITTED TO SELL ONLY THOSE ITEMS LISTED ON YOUR PERMIT.**
 2. **Food storage:** All potentially hazardous foods held hot, must be held at a temperature of 140°F or greater. All potentially hazardous foods held cold, **must be held under mechanical refrigeration at a temperature of 45°F or less.** Potentially hazardous food is any food that consists, whole or part, of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean or other ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.
 3. All foods must be from approved sources, prepared in facilities under permit by the Albany County Health Department or an appropriate regulatory agency.(Commissary Letter from facility)
 4. Your permit allows only service and holding of the items listed on your application. Foods must be ready to serve, requiring only limited preparation or reheating for service.
- On-site cooking of raw meats, poultry or fish is prohibited for pushcart operators.**
5. Bare hand contact with ready-to-eat food is not allowed. Sanitary gloves, utensils, or other barriers must be used.
 6. Prepared foods must not be displayed uncovered.
 7. Storage of food on the ground is prohibited.
 8. **Personnel:** All persons working with food are to be free from infectious disease which can be transmitted by foods and are not to have boils, infected cuts, sores or respiratory diseases. They are to wear clean clothing, not smoke or use tobacco products while working with food or in food preparation areas, and use hair restraints that minimize hair contact with hands, food and food contact surfaces.
 9. **Hand washing facilities:** required and should to consist of a supply of clean, potable water, soap or detergent, paper towels and a receptacle to hold wastewater.
 10. All damp wiping cloths must be kept in a sanitizing solution. Repetitive use of dry cloth towels for hand cleaning is prohibited.
 11. The area surrounding your mobile vehicle/pushcart must be maintained in a clean and sanitary condition at all times. Disposing or dumping of cooking water, ice water, or food wastes on the street or ground is prohibited.
 12. Your mobile vendor permit must be displayed and observable at all times.
 13. **Enforcement:** Your mobile vehicle/pushcart may be inspected several times during the season. If your operation is found to be in violation of Sub-Part 14-4 of the New York State Sanitary Code, you will be ordered to leave the area immediately and be required to attend a formal hearing to review the matter. Failure to correct the noted deficiencies and/or repeated violations will result in the initiation of legal action by this Department for the revocation of your permit.

**If you have any questions or need additional information you may contact us at:
DIVISION OF ENVIRONMENTAL HEALTH SERVICES
PHONE: (518) 447-4620 FAX: (518) 447-4698**