Mobile Food Service Establishment Guideline

January 2026

Health, Seniors and Long-Term Care
Public Health

Manitoba

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Mobile Food Service Establishment Guideline

This guideline outlines the standards for the operation of a Mobile Food Service Establishment (MFSE) for food safety and should be used as a supplement to the Food and Food Handling Establishments Regulation, MR 339/88R under The Public Health Act.

> This guideline does not apply to food pushcarts or mobile food units that return to a central commissary each day. The document entitled "Guidelines for Food Pushcarts" should be referenced for requirements specific to those types of operations.

> All MFSEs require a valid Health Permit from Manitoba Health prior to operating, in Manitoba. The Health Permit expires on March 31 of each year.

Factors such as unit size, availability of cold and hot storage, and type of equipment may restrict the types of foods that can be stored, transported, processed and prepared in the MFSE. Menu changes will affect equipment requirements. Consult with a Public Health Inspector prior to making menu or other changes to the MFSE.

Additional standards or requirements for food safety and sanitation may be required by other jurisdictions as well as building and fire safety equipment standards that need to be met. These are the responsibility of the operator and local municipal authority.

Definitions

Commissary: is a permitted food handling establishment in which food is prepared for sale off site and in which food related items such as containers, utensils, equipment and other supplies are stored, labelled, packaged or cleaned and sanitized.

Mobile Food Service Establishment (MFSE): is a food service operation which is contained in and operated from a vehicle (truck or trailer) that is readily moveable, is licensed under The Highway Traffic Act and in which foods are prepared, processed and sold.

Potentially Hazardous Foods (PHFs): any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

Registration, Permitting and Plan Submission

- Prior to receiving a permit to operate, the applicant must first register the MFSE on an approved Registration Form/Permit Application, as prescribed by Manitoba Regulation 339/88R.
- Any construction/renovation change in ownership of a MFSE the applicant must register with the Manitoba Health Protection Unit by returning the completed form to healthprotection@gov.mb.ca. Registrations must include: a detailed drawing or plan showing equipment layout; plumbing system, material finishes for floor/wall/ ceiling; list of food processing/preparation equipment; list of all hot and cold food storage and holding equipment; handwashing and ware washing facilities and the proposed menu.
- MFSE operators must contact the area Public Health Inspector to arrange for a permitting inspection at least 14 days prior to expected commencement of operation.
- It is the responsibility of the operator of a MFSE to ensure that the requirements of the Food and Food Handling Establishments Regulation, MR 339/88R under The Public Health Act and this guideline are met at all times that the MFSE is in operation.
- All MFSE and equipment must be in complete compliance prior to a Health Permit being issued.
- The Health Permit shall be placed at a conspicuous place on the MFSE.

Construction

- Floor covering must be constructed of smooth, durable and seamless materials.
- Floor to wall junctures must be covered and sealed at least 4 inches up the wall.
- Wall and ceiling surfaces must be smooth, non-absorbent, and easily cleanable.
- Permanently affixed protected light sources must be installed to provide a minimum of 215 Lx (20 foot candles) of light on all food preparation surfaces, equipment or utensil washing work areas.
- All openings such as vents, doors and windows used for ventilation purposes or for serving food must have properly fitted screens.
- The MFSE must be maintained in good repair and all equipment on and in the vehicle must be properly installed and maintained.

Ventilation, Gas and Electrical Equipment

- All MFSEs producing grease laden vapours must be equipped with a powered exhaust canopy with filters and appropriate duct work capable of exhausting gases, fumes and grease laden air given off by grills, deep fryers and other types of cooking equipment, from the vehicle.
- It is the responsibility of the operator to ensure that the ventilation system and propane connections meet any standards as may be required by the local municipal authority, the Manitoba Building Code and the Manitoba Fire Code.
- All MFSEs equipped with electrical equipment or propane tanks must have Inspection and Technical Services approval prior to the health inspection. An Inspection and Technical Services approval sticker must be adhered to the truck.

  Inspection and Technical Services (ITS)
  508-401 York Avenue, Winnipeg, MB
  T: 204 945-3373 (General Number)
  Web: https://www.gov.mb.ca/labour/its/ Email:
  TechnicalServices@gov.mb.ca

Water and Wastewater Equipment and Supply

- All water entering the water storage system must be from an approved and potable source.
- The MFSE must have a power water supply and water storage that has sufficient capacity to meet the demands at all times during operation. Recommended a capacity is 135 litres (30 gallons). A constant water pressure must be provided at each plumbing fixture. Water reservoirs must be cleaned and sanitized at the beginning of each season.
- All water hoses should meet "NSF/ANSI STANDARD 61" or equivalent for drinking water components. They are rated for potable water use, are usually white in colour, are made of higher grade PVC and meet all food-grade requirements.

- All hoses used to fill the water storage tank or connect to a fixed water standpipe must be used exclusively for that purpose and must be protected from contamination when not in use.

- The MFSE must be equipped with a hot water tank or point of use water heating unit capable of providing water at a temperature of not less than 50°C (122°F) to all sinks.

- All MFSEs must be equipped with a wastewater storage tank that has a direct connection to all sink drains, unless otherwise approved by a Public Health Inspector. The wastewater retention tank must be permanently attached to MFSEs.

- The wastewater retention tank must be of a capacity at least 15 % larger than the vehicle's water supply tank.

- All wastewater must be disposed into a municipal or other approved wastewater collection system.

- All connections on the MFSE for servicing the waste disposal facilities shall be of different size than those used for supplying potable water to the MFSE.

- The wastewater connections on the MFSE shall be lower than the water inlet connection to preclude contamination of the potable water system.

Equipment

- All MFSEs require equipment that is needed to support the type of food handling, storage, processing, and preparation that occurs in the vehicle.

- Power source – there must be a continuous power source for the mechanical refrigeration in the form of a direct power connection to an adjacent electrical service or a gas/diesel powered generator capable of providing enough electrical power to operate the refrigeration units on the MFSE.

- Handwashing sink – a separate handwashing sink must be provided in the MFSE unless otherwise approved by the Public Health Inspector. The handwashing sink is equipped with liquid soap, paper towels, and a garbage container.

- Manual Dishwashing – a three-compartment stainless steel sink of adequate size capable of washing all utensils used in food preparation, processing and cooking must be provided in the MFSE. The three-compartment sink must be a large enough size capable of adequately submerging the largest utensil in order that it can be properly washed, rinsed and sanitized. Sufficient space must be provided for the air drying of clean utensils.

- Covered water-resistant garbage containers must be provided inside the vehicle and outside for customer use.

Personnel

- All food handlers must be free from any communicable disease that is transmissible through the process of handling food or food contact equipment.
- Do not prepare food when ill or experiencing symptoms of fever, cough, vomiting, diarrhea, etc.
- Food handlers must wash their hands with soap and water as often as is necessary to keep them clean, especially after using the toilet, smoking and eating.
- All food handlers must wear clean, full-length aprons or smocks and acceptable hair restraints such as hats, caps or hair nets.
- Do not smoke, vape, eat or drink in the MFSE.
- It is recommended that at least one food handler on site has taken an approved food safety course. Approved food safety courses can be found here: Food Safety Certification.

Food Supplies

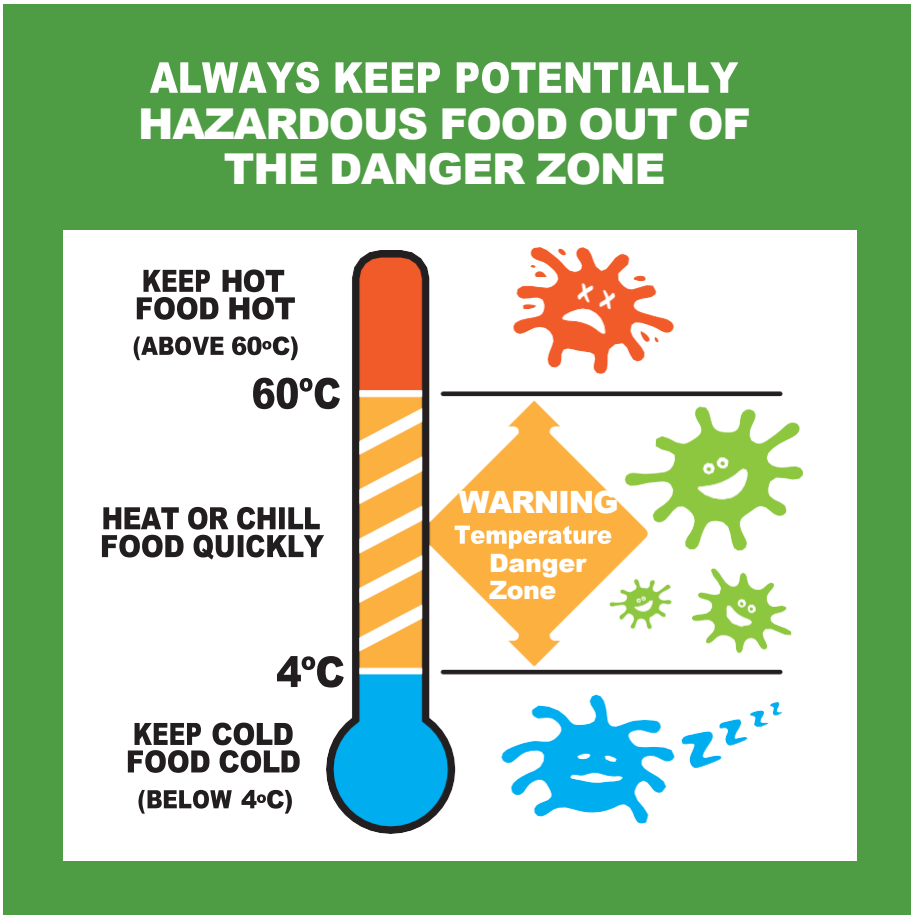
- Foods prepared at home are not allowed.
- All food in the MFSE must come from an approved source, prepared and stored within the vehicle or in an approved and permitted food handling establishment.
- All pre-packaged foods must be properly labeled, identifying the approved source, ingredients lists, best before dates if applicable, storage requirements etc.
- Water and ice used for consumption is considered food and must be stored and handled protected from contamination.
- All condiments must be individually packaged, dispensed by squeeze or pump type of dispenser bottles or served from containers with hinged lids.

Food Storage

- All food must be stored in a manner that protects them from contamination, wind, flies, damage etc. (covers, packaging or display enclosures are required).
- All food and food containers must be stored 15 cm (6 inches) off the floor.
- All potentially hazardous foods must be stored at the proper and safe temperatures during transportation, storage, display and service.
- Metal stem probe thermometer must be provided and used to monitor and control the temperature of food.
- Hot holding units are required for the hot storage of potentially hazardous hot foods. Hot foods must be kept at an internal temperature of 60°C (140°F) or hotter.

- Mechanical refrigeration is required for the cold storage of PHFs, unless otherwise approved by a Public Health Inspector. Adequate refrigeration storage space must be provided so that all PHFs are stored at an internal temperature of 5°C (41°F) or colder.
- All refrigeration and freezer units must be equipped with an accurate thermometer.
- All potentially hazardous frozen foods are kept frozen.

Bacteria grow best on PHF's held at temperatures ranging from 4°C (40°F) and 60°C (140°F). This temperature range is called the Danger Zone.



Food Preparation

Thawing

- Do not thaw potentially hazardous foods at room temperature.
- Approved methods of thawing include in the refrigerator, as part of the cooking process, in the microwave or under cold running water.

Cooking and Reheating

- Cook ground red meat to 71°C (160°F).
- All poultry pieces/products are to be cooked to 74°C (165°F). Whole birds are to be cooked to 82°C (180°F).
- Whole cuts of meat (pork, steaks, roasts and chops) are to be cooked to 63°C (145°F) and then allowed to rest for three minutes before carving or serving.
- Reheat all pre-cooked potentially hazardous foods to 74°C (165°F).
- Do not use steam tables for reheating food. Reheat foods quickly using the stove, grill or microwave.
- Cooking of food outside of the mobile unit may only be allowed subject to the approval of the Public Health Inspector and an application for a Temporary Food Service Permit may be required. See the Temporary Food Service Establishment Guideline for more information.
- Additional food safety requirements and equipment may be required, such as an outside handwashing station and extra utensil protection.

Serving

- Food handling personnel shall avoid touching food (including ice) with bare hands. Use tongs, scoops, spoons, or other utensils for handling and serving food.
- Disposable gloves may be used but must be changed frequently and hands washed between changes.
- Keep hot foods at 60°C (140°F) or hotter.
- Keep cold foods at 5°C (41°F) or colder.
- Monitor the internal temperature with an accurate metal stem probe thermometer.
- Do not overfill serving dishes.
- Any MFSE using barbecue units outside of the MFSE itself, shall always keep the cover in the closed position, unless serving a customer.

Utensils

Single-service Utensils

- Only single-service utensils such as cups, plates and cutlery are to be used with food sales. Single service utensils are to be used only once and then discarded.
- All single service utensils must be dispensed in a manner that prevents contamination such as in a proper display dispensers or in individual packaging.

Re-usable Utensils

- All food handling utensils, food contact and non-food contact equipment must be of a good construction and in good repair.
- All food handling utensils and food contact equipment must be capable of being properly washed, rinsed and sanitized after each use.

Manual Dishwashing

- All MFSEs require utensil warewashing facilities such as a three-compartment stainless steel sink of adequate size.
- The following procedures must be followed when washing and sanitizing utensils and food contact equipment:
    1. Scrape, sort and pre-rinse the utensils to remove coarse food particles.
    2. Wash the utensils with soap and hot water.
    3. Rinse the utensils with warm water.
    4. Sanitize the dishes by immersing the utensil in an approved sanitizer. Use one of the following approved sanitizers:
        - Chlorine Bleach at minimum of 50 parts per million (ppm)
        - Quaternary Ammonium (Quats) at 200 ppm
        - Iodine at 12.5 ppm
    5. Air dry dishes before stacking or storing.
- Sanitizer test kits/strips must be provided to test the concentration of the sanitizer strength.

Sanitizing Wiping Cloths

- When not in use, wiping cloths must be always stored in a container with a sanitizing solution. A sanitizer spray bottle and paper towels may be used as an alternative with approval from the PHI
- Use one of the following approved sanitizers:
    - Chlorine Bleach at 100 parts per million (ppm)
    - Quaternary Ammonium (Quats) at 200 ppm
    - Iodine at 25 ppm
- Sanitizer test kits/strips must be provided to test the concentration of the sanitizer strength.

Other Information

Food and Food Handling Establishments Regulation Manitoba Regulation 339/88R under The Public Health Act

Guidelines for Food Pushcarts

ITS GO Guide 05 - Mobile Food Trucks

Special Event Sanitation Guideline

Temporary Food Service Establishment Guideline

The Smoking and Vapour Products Control Act

For more information, contact your local Public Health Inspector, email the healthprotection@gov.mb.ca or visit the Health Protection Unit website.