

# COMPACT MOBILE FOOD OPERATIONS (CMFOS)

ALL CMFOS/CARTS MUST MEET THE REQUIREMENTS OF CHAPTER 10 MOBILE FOOD FACILITIES EXCEPT AS PROVIDED IN CHAPTER 11.7 COMPACT MOBILE FOOD OPERATION

Operational Requirements	LOW RISK		MEDIUM RISK	HIGH RISK
	Prepackaged* non-potentially hazardous food (greater than 25 square feet)	Prepackaged* potentially hazardous food (PHF)	Limited food preparation (hot/cold holding, dispensing, portioning, slicing/chopping)	Limited food preparation with raw meat, raw poultry, or raw fish
Food Handler Card	✗	✗	✓	✓
Overhead Protection	✓	✓	✓	✓
Food From Approved Source	✓	✓	✓	✓
Food Properly Stored (not to be stored outside MFF)	✓	✓	✓	✓
Integral Equipment	✗	✓	✓	✓
Mechanical Refrigeration**	✗	✓	✓	✓
Three-Compartment Sink***	✗	✗	◻	✓
Handwashing Sink***	✗	✗	▲	✓
PHF to be Disposed at End of Operating Day	✗	✗	✓	✓
Report daily to Commissary	✓	✓	✓	✓
Access to Restroom	Allows for exemption if the CMFO is operated by multiple employees or operators			

\*Prepackaged food means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, a food facility, or other approved source.

\*\*Not required for ready to eat frozen foods (ex. ice cream)

\*\*\*Meet Ch. 10 requirements for a Mobile Food Facility\_(MFF).

- ✗ Not Required
- ✓ Required
- ◻ Not required - may provide adequate utensils in lieu of three-compartment sink
- ▲ Required - warm water not required