

Compact Mobile Food Operation (CMFO) Grill Cart (Uncooked Meat) Operational Instructions



For questions about operational instructions, contact the [Mobile Food Program](#) at (626) 430-5500.

At the beginning of the day:

1. If using home storage, or another approved storage location, move the CMFO grill cart from approved storage location to the approved commissary.
2. Obtain all food from approved source. Food must be stored at the approved commissary or other permitted food facility.

At the commissary:

1. Ensure grill cart has been cleaned and sanitized prior to supplying the cart with food.
2. Wash hands before handling food and utensils, after using the restroom, and any time your hands become dirty.
3. Ensure all food equipment and food preparation areas are cleaned and sanitized prior to food preparation.
4. Wash and prepare produce, if applicable, in a food preparation sink.
5. Prepare all washed produce and uncooked meat (chopping, slicing, or marinading) and complete all food preparation at the approved food preparation area. Be sure to keep all produce and raw meats separated to avoid cross contamination. Cutting boards and other food utensils must be properly washed, rinsed, and sanitized in between handling raw meats and ready to eat food items, such as produce.
6. Load ingredients onto the CMFO grill cart.
7. All hot-held cooked foods must be kept at 135°F or above.
8. All refrigerated foods must be kept at 41°F or below.
9. Ensure the cooking equipment and cold holding units are fully functional.
10. Ensure the water tank is clean before filling it with potable water.
11. Ensure there is hand soap and paper towels for hand washing and soap and sanitizer for washing utensils on the CMFO.
12. Maintain cold food temperature at 41°F or below and hot foods at 135°F or above during transport and at the retail location.

At the retail location:

1. Wash hands with soap and water before beginning operation, after using the restroom, eating, taking a break, and anytime hands become dirty.
2. Cut, chop, season, reheat and assemble tacos as customers order.
3. Verify that proper cooking temperatures are reached (165°F for chicken, 155°F for beef and pork).
4. Wash, rinse and sanitize dirty assembly boards and utensils every 4 hours, or earlier if they become dirty.
5. Do not store personal items (purse, wallet, jacket, sunglasses, keys) with food, food packaging, or utensils.

At the end of day, return to commissary:

1. All previously cooked/heated/cold held foods that didn't sell, must be disposed of.
2. Discard liquid waste from the CMFO at the commissary.
3. Clean and sanitize the CMFO cart, food contact surfaces, and dirty utensils at the commissary.
4. Ensure the potable water tank is clean and sanitized. Clean the rest of the cart, as required.
5. Transport the cart to its approved storage location for storage.

By signing below, I acknowledge receipt of these instructions.

Print Name: _____ **Signature:** _____ **Date** _____

