



# Compact Mobile Food Operation (CMFO) Grill Cart (Precooked 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 a home storage or other approved storage location, move CMFO grill cart from approved storage location to the approved commissary.
2. Obtain meat, fish or, poultry and other food ingredients only from an approved source. All food must be stored at the approved commissary or other food facility.

## At the commissary:

\*No raw meat, poultry, or fish can be stored or prepared on this CMFO cart. All cooking of raw meat must occur at the commissary.\*

1. Ensure grill cart has been cleaned and sanitized, including the designated drawer approved for storage of clean utensils, prior to stocking food and utensils.
2. Provide enough clean assembly boards and utensils in the approved storage location on the CMFO taco cart. Ensure the space approved to store dirty utensils is clear and ready to use.
3. Ensure CMFO hot and cold holding units are fully functional.
4. Ensure the water tank is clean before filling with potable water.
5. Restock soap and paper towel dispensers on the CMFO.
6. Wash hands before handling food, utensils, and any time your hands become dirty, including after using the restroom.
7. Ensure all commissary food equipment and assembly areas are cleaned and sanitized prior to food preparation.
8. Wash and prepare produce, if applicable, in a food preparation sink.
9. Prepare raw meats and verify that proper cooking temperatures are reached (165°F for chicken, 155°F for beef and pork).
10. Properly cool down pre-cooked meat to approved temperatures, if stored cold (41°F) on the CMFO. If reheating pre-cooked and cooled meat to hold hot (135°F) on the CMFO, reheat to an internal temperature of 165°F. Prepare all other taco ingredients and place in clean, washable containers.
11. Load ingredients onto the grill cart.
12. All hot-held cooked foods must be kept at 135°F or above and all refrigerated foods must be kept at 41°F or below.
13. Maintain all food at required temperatures when CMFO is transported to the work site.
14. Transport taco cart to work location.

### **At the work location:**

1. Wash hands with soap and water anytime hands become soiled. Including before beginning operation after using the restroom, eating, or taking a break.
2. Cut, chop, season, reheat, and assemble tacos per customer order.
3. Switch out clean cutting boards and utensils every 4 hours, or earlier if they become dirty.
4. When changing utensils and assembly boards, place soiled utensils in the soiled utensil drawer and retrieve clean utensils from clean utensil drawer.
5. Do not store personal items (example: purse, wallet, jacket, sunglasses, keys) with food, food packaging, or utensils.
6. During operation, the CMFO may replenish supplies, remove wastes, and be cleaned, only by a separately approved and permitted Mobile Support Unit. Otherwise, the CMFO must return to the commissary for these services.

\*No raw meat, poultry, or fish can be stored or prepared on this cart\*

### **At the end of the day, return to commissary:**

1. All potentially hazardous food that didn't sell must be disposed of at the end of the day.
2. Discard liquid waste from the CMFO at the commissary.
3. Clean and sanitize the CMFO cart food contact surfaces and soiled 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** \_\_\_\_\_

