

Compact Mobile Food Operation (CMFO) Fruit Cart (Cutting) 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 the CMFO fruit cart from approved storage location to the approved commissary.
2. Obtain all produce from approved source. Whole, unprocessed produce may be stored within the approved area of the home, if approved for home storage. Otherwise, all produce must be stored at the approved commissary or other permitted food facility.

At the commissary:

1. Ensure food cart has been cleaned and sanitized prior to food stocking.
2. Wash hands before handling food and utensils, and any time your hands become dirty, including after using the restroom.
3. Ensure all food equipment and assembly areas are cleaned and sanitized prior to food preparation.
4. Wash all produce in a food preparation sink prior to cutting.
5. Prepare all washed produce at a commissary kitchen, permitted food facility, or other locations approved by the Public Health Department, Environmental Health Division. If your CMFO fruit cart does not have a handwash sink, all cutting and packaging of fruit must be done in the commissary.
6. Load produce onto the CMFO fruit cart. Additional produce that does not fit in the display should be in clean, nonpermeable containers on the cart.
7. Ensure the water tank is clean before filling with potable water.
8. Designate a drawer for clean utensils and a different drawer for soiled utensils.
9. Provide enough clean cutting boards and utensils in the approved storage location on the CMFO fruit cart. Ensure the space approved to store dirty utensils is clear and ready to use.
10. Transport CMFO fruit cart to retail location.

*No cut melons (cantaloupe, watermelon, honeydew) can be offered for sale to the public unless the CMFO fruit cart has a mechanical refrigerator.

At the retail location:

1. Wash hands with soap and water before beginning operation; after using the restroom, eating, or taking a break; and anytime hands become soiled.
2. If the CMFO fruit cart is equipped with a mechanical refrigerator and approved to handle cut melons, ensure that the temperature of the cut melons is properly maintained at 41 degrees Fahrenheit.
3. Cut, chop, season, and package into fruit cups per customer order.
4. Switch out clean cutting boards and utensils every 4 hours, or earlier if they become dirty.
5. When changing utensils and assembly boards, place soiled utensils in the soiled utensil drawer and retrieve clean utensils from clean utensil drawer.
6. Do not store personal items (example: purse, wallet, jacket, sunglasses, keys) with food, food packaging, or utensils.

*No cut melons (cantaloupe, watermelon, honeydew) can be offered for sale to the public unless the CMFO fruit cart has a mechanical refrigerator.

At the end of day, return to commissary:

1. All leftover produce that has been peeled, cut and/or portioned, to be condemned and discarded at the end of the day.
2. Properly dispose wastewater into a janitorial sink or floor sink connected to the sewer system. (**Wastewater should not be dumped in a utensil sink, a food preparation sink, or a handwashing sink**).
3. Wash hands.
4. Clean and sanitize the fruit cart cutting surfaces and utensils. Ensure the potable water tank is clean and sanitized. Clean the rest of the cart, as required.
5. Transport the CMFO fruit cart to the approved alternate storage location, if using a home storage, or other approved storage location.

By signing below, I acknowledge receipt of these instructions.

Print Name: _____ Signature: _____ Date: _____

