

Proper Cleaning and Sanitizing	Ware washing sinks adequate size and ANSI construction	3-compartment sink Installed on unit	3-compartment sink on unit. Or at commissary that is within reasonable proximity of daily mobile operation.	Commercial/ANSI	Food Contact surfaces must be washed, rinsed and sanitized.	4-501.11 through 4-703.11
	Accurate probe thermometer that can measure internal temperature of product	Mandatory knowledge for person in charge.	Mandatory knowledge for person in charge.	Approved for food.	Verify proper cook, reheat and cold-holding temperatures to kill harmful bacteria, parasites and virus.	4-302.12 3-401.11 through 3-403.11
Pest control	Trailer, truck must be pest proof when closed and not in operation	Eliminate harborage in mobile truck or trailer	Eliminate harborage in truck, trailer or cart	Constructed to be pest proof to eliminate harborage	Control methods in place to prevent contamination	6-501.111 through 6-501.115

Equipment which meets ANSI standards is equipment which is approved by a testing company which meets standards like the National Sanitation Foundation (NSF) or Underwriter Laboratories (UL). The Idaho Food Code requires equipment to meet these standards or an equivalent standard.

Ada & Boise County

707 N. Armstrong Pl. Boise, ID 83704
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Elmore County

520 E. 8th N. Mountain Home, ID 83647
208-587-4407

Valley County

703 1st St. McCall, ID 83638
208-614-7194