

Food and safety for catering unit and food truck



Information from The Environment- and health protection Office, Jönköpings kommun

Mobile unit

With mobile units means a vehicle travelling to customers in different locations. But it can also be a tent etc.

The vehicle requires, usually, a local base where proper cleaning, washing and stock can be done.

Registration

The mobile unit must be registered within the local council, before sales can begin.

The person that sells food should be able to show a current registration decision. More information in our leaflet "Registration of food operations" or at our website.

Interior and equipment

Interior and equipment that always should be in the unit/wagon, no matter which type of food to be handle, is

- a device for hand wash with running hot and cold water, liquid soap and disposable towels.
- possibility to clean tools and equipment
- easily cleaned floor, walls, ceiling and interior
- fresh water supply from tank or hose
- water heater
- space for cleaning equipment for daily needs
- collection of dirty water
- food protection against contamination
- closeable ventilation device

- locker or space for storage of working clothes and apron
- space for throwing or storage waste
- thermometers for temperature control



Keep in mind that

- the food should be protected against contamination during storage preparation and sale
- customers must be informed where to find information about ingredients and allergens in the food
- chilled food should be kept cool
- hot food should be kept warm in a temperature no less than + 60°C.
- staff must have a good hygiene and clean working clothes
- the registration should match the business activity in the mobile unit
- packaging for enclosing or protecting food for distribution, storage, sale must be approved for food industry
- you are not allowed to sell food if you have doubts about the quality and condition



Own control

All business needs a well-functioning and effective own control system. You have to describe yours when we visit you for an inspection.



For information about Västra Torget at Saturdays You may need to contact

- Tekniska kontoret, Jönköpings kommun
Phone: 070-304 03 56

For information/permission for other location or date You may need to contact

- Tekniska kontoret, Jönköpings kommun
Phone: 036-10 50 00 *Information about where you can park, rent and similar question.*
- Police, phone: 114 14. *For a permission*
- Jönköping City AB, Phone: 036-16 40 74
Organizer of Christmas market and fair and Jönköpings Marknad, festivals and other events.



Branch organisation

Please contact your branch organisation, if you got one, for more information about own control for food auditing.

Livsmedelsverket (The National Food Agency)

Telephone: 018-17 55 00
Website: www.slv.se
(information about Swedish and European Union regulations and Swedish law)

Miljö- och hälsoskyddskontoret/ The Environment- and health protection Office

Telephone: 036-10 50 00
E-mail: miljo@jonkoping.se
Website: www.jonkoping.se/livsmedel
(information about food, safety, registration)

MILJÖ- OCH HÄLSOSKYDDSKONTORET
Jönköpings kommun, 551 89 Jönköping, +46 36 10 50 00
www.jonkoping.se/livsmedel



**JÖNKÖPINGS
KOMMUN**