

Mobile Food Establishment

Fresh Water Supply Tank Maintenance

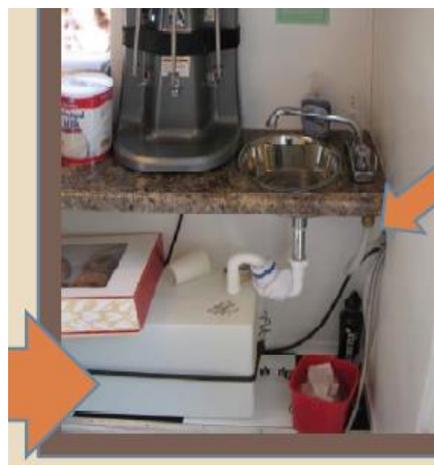
FACT:

Fresh water tanks may support the growth of harmful bacteria if not properly maintained. For this reason, mobile food units are required to flush and sanitize the fresh water storage tank.

Operators should perform the following tasks daily to minimize bacterial growth:

Fresh Water System Sanitation:

- Flush and sanitize your fresh water system, including your fresh water tanks, pump and plumbing pipes:
 - After periods of non-use
 - After construction or repair
 - After modification
- Use only approved sanitizers (e.g. quaternary ammonia and/or chlorine) for sanitizing
- Always use a food-grade hose and fresh (chlorine-free) potable water to fill the water storage tank



Wastewater Tank Sanitation:

- After mobile cart use, dispose of liquid waste into your approved sanitary septic system (e.g. mop/utility sink)
- Thoroughly flush and drain your wastewater tank to maintain a clean, sanitary system

