

# Food Cooling in Mobile Food Units

**Mobile food units may not cool potentially hazardous foods (PHF) unless they comply with one of the following conditions:**

- The food is cooled in a licensed commissary;
- Commercial refrigeration equipment is provided on the unit; or
- Written cooling procedures are prepared in advance by the operator and approved by the regulatory authority prior to conducting cooling on the unit. The person in charge shall maintain cooling logs and record temperature measurements to document that food is cooled properly. Cooling logs must be maintained on the unit for 90 days and be available for review during inspections

