

OVERVIEW OF STRUCTURAL/OPERATIONAL REQUIREMENTS FOR A CMFO

Operational Requirements	Prepackaged* non-potentially hazardous food (greater than 25 square feet)	Prepackaged* non-potentially hazardous food	Limited food preparation (hot/ cold holding, dispensing, portioning, slicing/ chopping)	Limited food preparation with raw meat, raw poultry or raw fish
Food handler card	Not required	Required	Required	Required
Overhead protection	Required	Required	Required	Required
Food from approved source	Required	Required	Required	Required
Food properly stored	Required	Required	Required	Required
Integral equipment	Not required	Required	Required	Required
Mechanical refrigeration	Not required	Required	Required	Required
Three-compartment sink	Not required	Not required	Not required - may provide adequate utensils in lieu of three-compartment sink	Meet chapter 10 requirements for a MFF
Handwashing sink	Not required	Not required	Required - warm water not required	Meet chapter 10 requirements for a MFF
Food to be disposed at the end of operating day	Not required	Required	Required	Required
Access to commissary	Required	Required	Required	Required
Access to restrooms	Allows for exemption if the CMFO is operated by multiple employees or operators			

**Prepackaged food means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, a food facility, or other approved source.*