

GUIDELINES FOR MOBILE FOOD ESTABLISHMENTS

Mobile food establishments for temporary or seasonal events are to comply with requirements that are contained in Christian County Food Code.

Definitions

Certified Food Protection Manager (CFPM)- A person responsible for all aspects of food operations at food establishments

Commissary – An approved facility that provides support services for specific required functions of a mobile food establishment. Any food establishment permitted or licensed by a regulatory agency, such as a catering operation, restaurant, grocery store or similar establishment or any otherwise approved facility by in which food, containers, or supplies are kept, handled, prepared, packaged or stored can be considered for approval as a commissary. When not required at the mobile food establishment, commissaries may provide a three compartment sink for washing, rinsing and sanitization of equipment/utensils in addition to hand wash and rest room facilities. Services required of the commissary will be based on the food sold and the mobile food establishment type and capabilities. A private residence may not be used as a commissary.

Mobile vendor- Persons selling foods other than fresh fruits or vegetables from trucks, trailers or similar self-propelled conveyances

Mobile food establishment- Persons selling foods other than whole fresh fruits or vegetables from non-fixed structures. Mobile food establishments consist of mobile vendors and semi-permanent vendors.

Potentially Hazardous Food (PHF) – A food that requires time and temperature controls to limit pathogenic microorganism growth or toxin formation. This includes raw or heat-treated food of animal origin; heat treated food of plant origin; raw seed sprouts; cut melons; and some garlic-in-oil mixtures. This does not include a food that has a moisture content (aw value) of 0.85 or less or a food with a pH level of 4.6 or below as specified in the Food Code.

Potable water- Drinking water that meets the criteria described by the Missouri Department of Health and Environmental Protection Agency

Prepackaged Food

Are permitted to provide prepackaged food items that are labeled as required

- (1) The common name of the food
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including artificial color or flavor and chemical preservatives.
- (3) Net weight or volume of contents.
- (4) The name and place of business of the manufacturer, packer or distributor. Packaging materials must be manufactured from food grade materials.

A three compartment sink must be accessible either within the unit or at a commissary. If the three compartment sink is provided by a commissary then the mobile food establishment must have extra equipment and utensils on site that have already been washed, rinsed, sanitized and protected from environmental contamination for use as described in the Christian County Food Code 4-602.11. The mobile food establishment must have a certified food protection manager, storage for food products so that the food is protected from contamination and possess the following: refrigerated unit, thermometer, containers for solid waste, potable water supply, a waste water container large enough to hold all waste water generated within the unit and a hand washing capability using gravity feed potable water.

Mobile food establishments may have extra equipment and utensils on site that have already been washed, rinsed, sanitized and protected from environmental contamination for use as described in the Food Code 4-602.11. If extra equipment is not available on site or cannot be replaced/used in a sanitary manner, the mobile vendor must have a three compartment sink on site or an agreement with a commissary that allows for the use of a three compartment sink on site and is available during all operational hours of the mobile food establishment.

- Must have a written agreement with a commissary if mobile unit does not have the capabilities to wash, rinse and sanitize equipment/utensils, store or prepare food. Must be capable of visiting commissary with each day of operation.
- Must only provide food products that are wholesome and safe for human consumption.
- No bare hand contact with ready to eat foods.
- Food products must be from approved sources such as an inspected and permitted food establishment unless otherwise exempt
- Any mobile food establishment that is in an open-air environment must protect the food from weather and environmental contamination such as rain, dust, insects, birds and rodents.
- Must provide only single-service articles for use by the consumers.
- Mobile food establishments cannot operate at multiple locations at the same time under a single mobile food establishment permit.
- Food products and supplies must be stored at approved commissaries, mobile unit **but not** in private residences.
- If water is not available from traditional approved plumbing, portable tanks/water coolers may be used for hand washing purposes.
- Single use articles must not be reused
- Test strips provided for testing sanitizing solutions.

Mobile Unit Construction requirements

Water/Waste Tanks

Materials that are used in the construction of a mobile water tank, mobile food establishment water tank, and appurtenances shall be:

- (A) Safe;
- (B) Durable, corrosion-resistant, and nonabsorbent; and
- (C) Finished to have a smooth, easily cleanable surface.

Potable water tanks must be constructed of food grade materials and enclosed from the filling inlet to the discharge outlet, and sloped to a drain outlet.

Capacity and Drainage. A sewage holding tank in a mobile food establishment shall be:
Sized fifteen percent (15%) larger in capacity than the water supply tank; and
Sloped to a drain that is one inch (1”) in inner diameter or greater, equipped with a shut-off valve, and be equipped with a shut-off valve. Liquid waste tanks must be emptied into an approved waste servicing facility or by a sewage transport vehicle without creating a public health hazard

Exterior surfaces of buildings and mobile food establishments shall be of weather-resistant materials and shall comply with law.

Mobile Food Establishment Tank Inlet. A mobile food establishment's water tank inlet shall be:

- (A) Three-fourths inch (3/4”) in inner diameter or less; and
- (B) Provided with a hose connection of a size or type that will prevent its use for any other service

Hoses

Hoses used to fill water tanks or connected to a water supply must be constructed of food grade material, must have a smooth interior surface and, if not permanently attached, must be clearly and durably identified as to its use, and may be used only for that purpose. A cap and keeper chain or other protective equipment approved must be provided for a potable water inlet, outlet and hose. Water tanks, pumps and hoses must be flushed and sanitized before being placed in service and after repair, modification, and periods of nonuse. A person must operate a water tank, pump, and hose such that backflow or other contamination of the water supply is prevented.

Backflow Prevention Device, When Required. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a **hose bib** if a hose is attached or on a **hose bib** if a hose is not attached and backflow prevention is required by law.

All water used must be potable (drinking water).

Lighting- Inside lights are required to be shielded and provide sufficient lighting at all work surfaces.

Hand wash sink with hot and cold potable water under pressure must be located within the mobile food establishment.

Food Equipment-needs to be certified or classified for sanitation by an American national Standards Institute (ANSI)-accredited certification program will comply with parts 4-1 and 4-2 of the food code.

- All refrigeration units must have a thermometer.
- Hot holding equipment is required to maintain food temperatures at 135°F or above. A metal stem probe thermometer that is scaled from 0°F- 220°F is required for cooks use.

Outside cooking grills must have a lid. All food prep for grilled foods, such as applying rubs, cutting meats, placing on buns, etc., must be done inside the mobile. Food must be covered during transport to and from the grill.

3-Compartment Sink- Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.

Backflow Prevention, Air Gap. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch (1”).

Ventilation Hood Systems, Adequacy. Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

Pest Control

Mobile/Temporary food establishment is not provided with windows and doors the openings shall be protected against the entry of insects and rodents by:

- (1) Sixteen (16) mesh to one inch (1”) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

Specific Requirements for Mobile Food Establishments

Mobile vendors are not required to have rest room facilities, or provide hand washing facilities for the public.

Specific requirements are based on type of food sold. See below for a table and following detailed discussion. Numbers listed on the far left of the table correspond to the numbered description below that lists specific details regarding type of food sold and the requirements.

Mobile Food Establishment Requirements Based on Food Type and Processing			
TYPE OF FOOD PRODUCTS SOLD		EXAMPLES	REQUIREMENTS FOR UNIT
1	Prepackaged non-potentially hazardous food	Cookies, crackers, potato chips, pretzels, honey buns, honey, etc.	Certified Food Protection Manager, Food protection, Solid waste container, Maintain cleanable nonfood-contact surfaces
2	Prepackaged potentially hazardous food	Sandwiches (such as ham, tuna, chicken, etc.), hot dogs, milk, etc.	Certified Food Protection Manager Food protection, Refrigeration/heating or hot holding, Product thermometer, Solid waste container, Maintain cleanable nonfood-contact surfaces
3	Prepackaged individually portioned frozen novelties	Ice cream sandwiches, frozen yogurt bars, ice cream sandwiches, etc.	Certified Food Protection Manager Food protection, Freezer, Product thermometer, Solid waste container, Maintain cleanable nonfood-contact surfaces
4	Preparation or bulk dispensing of Non-potentially hazardous food	Popcorn, snow cones, shaved ice, lemonade, prepared beverages, cotton candy, candy apples, fudge, peanut brittle, caramel corn, pretzels, donuts, etc. or Bulk nuts, teas, spices, pickles, etc.	Certified Food Protection Manager Potable water supply, Hand washing sink in unit, three compartment sink in unit or at commissary provided additional equipment available, Solid waste container, Maintain cleanable food and nonfood-contact surfaces