



Elkhart County Health Department

Environmental Health Services

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MOBILE FOOD SERVICE MINIMUM REQUIREMENTS

This document is an overview of the minimum requirements that must be considered when planning a mobile food service. If you decide you wish to pursue opening/operating a mobile food service you will need to complete the **FOOD SERVICE PLAN REVIEW CHECKLIST & APPLICATION FORM.**

MOBILE UNITS:

Section numbers refer to Indiana Retail Food Establishment Sanitation Requirements
Title 410 IAC 7-24

1. (Sect 113) All facilities licensed as a mobile food service must have an approved, licensed commissary.
2. (Sect 423, 424) There will be no food service operations (water supply, food preparation, food storage, utensil, or unit cleaning) in conjunction with a private residence or other living quarters.
3. (Sect 110, 111) All mobile units are licensed food service facilities. As such they must meet all requirements of 410 IAC 7-24 as applicable **including plan review** and approval. These requirements include, but are not restricted to:
 - a. (Sect 342, 373) Suitable hand washing facilities with hot water a minimum of 100 degrees Fahrenheit
 - b. Fresh water holding supply tank
 - c. Wastewater collection and holding system. Waste holding tank must be at least 15% larger than the supply tank. Any wastewater, including drainage from ice packed meat or seafood must be collected and disposed of in approved sewer or septic system.
 - d. (Sect 399) Cleanable walls, floors and ceilings. Auxiliary cooking or preparation areas outside of the vehicle must be set up on cleanable surfaces such as asphalt or concrete or must have flooring and may not be set up in area that will create dust conditions.
 - e. (Sect 413) Adequate fly, insect and rodent control (screens, air curtains, self-closing doors) for entire preparation and service areas.
 - f. (Sect 410, 411) The unit shall have a minimum of 70 foot-candles of shielded lighting.
 - g. (Sect 259, 187) Adequate refrigeration, if required. Cold holding units must maintain cold foods at 41 degrees Fahrenheit or below.
 - h. (Sect 259, 187) Adequate hot holding, if required. Hot holding units must maintain hot foods at 135 degrees Fahrenheit or above.
 - i. (Sect 307) Adequate ventilation where high heat, steam, or grease is produced.
 - j. (Sect 142) All food products must be from an approved source and prepared in an approved, licensed facility.
 - k. (Sect 170, 176, 226) Packaged food shall not be stored in contact with ice or water if water can enter the packaging. This includes beverage bottles and cans where the lip contact portion of the container can be contaminated by water from ice melt. Compartments or bins where food is

- stored on ice shall be self-draining. Iced used as a cooling medium for the exterior surfaces of food, packaged food or equipment shall not be used as food or a food ingredient.
- l. (Sect 243) Single service items shall be protected from contamination.
 - m. (Sect 171) Deli tissues or handled utensils are required for customer handling of non-packaged food items such as donuts.
 - n. (Sect 254, 257) Probe thermometer (0-220 degrees Fahrenheit) accurate to +/- 2 degrees Fahrenheit to monitor internal food temperatures. Provide alcohol swabs or another approved sanitizer in order to clean the probe thermometer between uses.
 - o. (Sect 256) Ambient air temperature thermometers accurate to +/- 3 degrees Fahrenheit are required in all hot and cold holding units.
 - p. (Sect 294, 295) Limited service (prepackaged foods only) most commonly known as break truck units shall be provided with a labeled container of an approved sanitizer. Test kits are not required as the sanitizer shall be prepared at the commissary where test kits are required. Cleaners and sanitizers shall be stored in the truck cab unless an empty storage area of the mobile unit is available.
 - q. (Sect 294, 295) Full service units must have a supply of sanitizer and the appropriate test kit.
 - r. (Sect 146) Proper labeling is required for all pre-packaged food items. This includes name of product, name and address of manufacturer, net weight, and list of ingredients.

*** Please be aware that mobile units are required to return to the commissary for cleaning and servicing each evening (Sect 113). Mobile units that choose to operate at temporary events such as festivals and do not return to the commissary each day will be required to apply for a temporary food service license and licensing inspection for each event.**

COMMISSARIES:

1. All commissaries are licensed food service facilities. They must meet all requirements of 410 IAC 7-24 as applicable **including plan review** and approval. These requirements shall include, but are not limited to the following:
 - a. (Sect 427) A servicing area with overhead protection where the unit can be loaded, unloaded, and cleaned.
 - b. (Sect 399, 402) Cleanable walls, floors and ceiling.
 - c. (Sect 411) Adequate lighting.
 - d. (Sect 323,327) Approved potable water supply.
 - e. (Sect 375) Approved sanitary sewer connection or approved septic system.
 - f. (Sect 342-349) Adequate hand washing facilities.
 - g. (Sect 259) Adequate commercial grade refrigeration and cooking equipment.
 - h. (Sect 305-310) Suitable ventilation and make-up air system where high heat, steam, or grease is produced.
 - i. (Sect 177,178, 243, 244) Adequate food and single service storage and protection.
 - j. (Sect 412-416) Suitable insect and rodent control.
 - k. (Sect 142) All food from approved sources, no home canned products.
 - l. (Sect 350-354) Suitable restroom facilities.
 - m. (Sect 381-385) Suitable garbage containers and waste disposal service.
 - n. (Sect 373) Suitable freshwater fill station and wastewater dump station if mobile unit is equipped with on board water and wastewater holding units.
 - o. Any other equipment necessary to the operation of the specific mobile unit.
 - p. (Section 355) Properly located mop sink.

- q. Approval from any other authorities, such as Building, Zoning, Public Works and Utilities and/or Fire departments.
2. Not all existing facilities are suitable for conversion to a commissary. There may be zoning restrictions that prevent this type of operation or there simply may not be space on the property to add a servicing area and meet all building and fire code requirements.

IDENTIFICATION OF MOBILE UNITS:

(As per the Elkhart County Food Service Ordinance # 2005-322, Section 4)

1. The name, address and telephone number of the licensee shall be conspicuously displayed on each licensed mobile unit with lettering not less than two (2) inches in height.
2. Elkhart County Mobile Food License Stickers shall be posted on the outside of the Mobile Food Service Vehicle and shall be plainly visible from the front and rear of the vehicle.
3. Mobile Food Establishment operators shall provide to the Elkhart County Health Department a list of their licensed vehicle(s). The list shall include; make, model, and color of the vehicle(s), vehicle license plate number(s) and the Elkhart County Mobile Food License Sticker number(s) assigned to the vehicle(s).
4. Mobile Food Establishment operators shall provide to the Elkhart County Health Department a schedule of dates and locations of operation to ensure inspections are performed on a routine basis.

OUTDOOR GRILL/SMOKER/COOKER DESIGN GUIDELINES:

These guidelines are based on Indiana Retail Food Establishment Sanitation Requirements 410 IAC 7-24 and other applicable codes as noted.

- 1) (Sect 205) Materials for construction may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be:
 - a) Safe
 - b) Durable, corrosion-resistant, and non-absorbent.
 - c) Sufficient in weight and thickness to withstand repeated washing.
 - d) Finished to have a smooth, easily cleanable surface.
 - e) Resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition.

- 2) (Sect 229) Food contact portions shall be:
 - a) Smooth
 - b) Free of breaks, open seams, cracks, chips, inclusions, pits and similar imperfections.
 - c) Free of sharp internal angles, corners and crevices.
 - d) Finished to have smooth welds and joints.
 - e) Accessible for cleaning and inspection either:
 1. Without being disassembled.
 2. Disassembling without the use of tools.
 3. Easily disassembled with use of handheld tools.

- 3) (Sect 216) Non-food contact portions exposed to splash, spillage or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, non-absorbent, and smooth material.

- 4) (Sect 232) Non-food contact portions shall be free of unnecessary ledges, projections, and crevices and designed and constructed to allow easy cleaning and facilitate maintenance.

- 5) (Sect 259) Equipment shall effectively maintain proper food temperatures when used to hold foods hot at or above 135°F before serving.

- 6) The equipment shall have minimal risk of outside fire. (Indiana Department of Fire and Building Safety)

- 7) The use of 55-gallon drums or other types of storage tanks shall not be permitted unless proof of original and previous use can be verified and it can meet all of the requirements listed above.