



MOBILE FOOD SERVICE UNIT

CONSTRUCTION, EQUIPMENT AND OPERATION GUIDELINES

CONSTRUCTION

Exterior surfaces shall be constructed of weather-resistant material and protect against the entry of insects and rodents.

Windows, doors, and vents shall be protected by 16 mesh to 1-inch screens, properly designed and installed air curtains, or other effective means. Outer doors shall be tight fitting and self-closing.

Indoor floor, walls, and ceiling construction shall be smooth, durable, light colored and easily cleanable. Carpeting shall not be used.

Food contact surfaces shall be smooth, and free of breaks, open seams, or cracks, free of sharp internal angles and corners. Be constructed with safe durable, corrosion-resistant, and non-absorbent materials.

Non-food contact surfaces shall be free of unnecessary ledges and crevices. These surfaces should be designed and constructed to allow easy cleaning.

Manual ware-washing shall meet the following requirements:

A three-compartment sink shall be required with sink compartments large enough to immerse at least half of the largest piece of equipment or utensil used.

Drain boards, utensil racks, or tables shall be provided for utensil holding before cleaning and after sanitization.

The sink system shall be made of equipment and materials intended for the use of ware washing.

A separate hand sink shall be required. Distance or a partition shall separate the hand sink from the 3-compartment sink and food contact surfaces/equipment.

Lighting shall be shielded, or shatterproof bulbs used.

The ventilation hood system shall be easily cleanable and sufficient to prevent the accumulation of grease, smoke, and condensation in the unit.

Equipment for cooling and heating food and holding hot and cold food shall be sufficient in number and capacity for the operation.

Equipment shall be spaced or sealed to allow for easy cleaning.

Wood shall not be used as a food contact surface with the exception of cutting boards, cutting blocks, bakers tables, or utensils. Hard maple or the equivalent hard close-grained wood must be used.



WATER, PLUMBING, AND WASTEWATER SYSTEM

Water used shall come from an approved source.

The water system shall be of sufficient capacity to meet the water demands of the unit. The potable water tank is required to be a minimum of 10 gallons.

The mobile potable water tank shall be constructed of safe, durable, corrosion-resistant, nonabsorbent materials. Potable water tank shall be fixed to the unit.

Water under pressure shall be provided to all fixtures, equipment, and non-food equipment that are required to use water. Mobile units shall have a water system under pressure that produces a flow rate of at least 2 gallons per minute.

Hot water system shall be sufficient to meet the peak hot water demands throughout the unit. A hand washing sink shall provide water at a temperature of at least 100 degrees F.

A backflow prevention device shall be required on the water system at the point of attachment to the mobile unit's system.

A hose used for conveying drinking water from a water tank shall be made of food grade material.

A water tank inlet shall be at least ¾ inch in diameter and provided with a hose connection of a size or type that will prevent its use for any other service.

A sewage holding tank shall be sized at least 15% larger in capacity than the potable water supply tank. Waste tank shall be fixed to the unit.

Liquid waste shall be discharged for disposal into an approved sanitary sewage system in a way that a public health nuisance is not created.

Piping in a mobile system shall be labeled to prevent cross contamination.

A toilet facility shall be located within 500 feet and available during all hours of operation unless the unit remains at a location for less than 4 hours.

EQUIPMENT REQUIREMENTS

A metal stem probe thermometer is required to check food temperatures.

Thermometers for cold holding and hot holding equipment shall be required.

Food equipment including sinks, ovens, ranges, mixers, prep freezer and refrigerators, grills, griddles, fryers, ice machines, steam tables, microwave ovens, food processing equipment shall be of approved type and installed to facilitate cleaning.



Equipment for cooling, heating and hot or cold holding shall be sufficient in number and capacity.

Refrigeration units shall always be capable of operating at 38 degrees F and shall be provided with thermometers.

A test kit or device that accurately measures sanitizing solutions.

Hand soap, disposable hand towels, and waste receptacles shall be provided at each hand sink. A sign that notifies employees to wash hands shall be located at the hand sink.

A garbage container with lid shall be located in the unit.

PERSONNEL

Food service personnel must have completed an approved food safety training class.

Hand washing shall be required.

Employees shall not eat, drink, or use tobacco products this includes e cigs and vapors in the food preparation area.

Employees shall be clean, wear clean clothing, keep fingernails trimmed, no nail polish or artificial nails and have hair restrained.

FOOD

Food shall be safe and unadulterated.

Food shall be obtained from an approved source. No food prepared in a private home shall be used or offered for sale.

Food requiring refrigeration shall be maintained at a temperature of 41 degrees F or less.

Foods held hot must be kept at 135 degrees F or higher.

Ice must be from an approved source.

Food employees shall avoid bare hand contact with ready to eat foods. Suitable utensils, deli tissue, spatulas, tongs, and single use gloves may be used.

Ice used as a cooling medium shall not be used as food.

Refilling of returnable containers shall be prohibited unless by a contamination free process.



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Stone County Health Department

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