



MOBILE FOOD UNIT REQUIREMENTS

All mobile food units must meet all the following requirements prior to permit approval by this Department.

1. All equipment provided must be in good repair and meet the standards required in 410 IAC 7-24 (or as amended). All new refrigeration units installed in mobile food units must be able to maintain internal food temperatures at 41°F or below. (The exemption for existing refrigeration equipment will be explained by the inspector.)
2. Each unit preparing/handling/selling open foods must be provided with either a 3-compartment sink or a mechanical warewashing machine capable of proper sanitization. Proper drainboards, utensil racks, or movable dishtables must be provided for storage of soiled and cleaned dishes.
3. A handsink with hot and cold running water (as well as soap and paper towels) must be provided for adequate and accessible handwashing.
4. All floor, wall, ceiling, water tank, and food-contact surfaces must be constructed of materials that are smooth, durable, corrosion-resistant, easily-cleanable and non-absorbent.
5. Accurate and properly located thermometers must be provided in each cold-holding (refrigeration/freezer) unit. A probe/stem thermometer must also be provided for monitoring internal food temperatures.
6. Adequate space/equipment/shelving must be provided for the storage of all food products, supplies and cleaning implements and chemicals.
7. Proper backflow/back-siphonage devices must be installed at the water source of the mobile unit if water is continuously supplied at any given time (by a hose, pipe, etc.). The device must be approved for continuous pressure and no cross-connections or potential sources of contamination will be allowed.
8. Any hoses used for conveying water to or from a mobile unit must be: (1) safe, durable, corrosion-resistant, non-absorbent, (2) resistant to pitting, chipping, scratching, scoring, distortion, (3) finished with a smooth interior surface, and (4) clearly and durably identified as to their use if not permanently attached (so as not to be mistakenly used for another purpose). In other words, the hose should be a food-grade hose. Furthermore, hoses used for waste may not be used for any other purpose.
9. A sewage (wastewater) holding tank must be fifteen percent (15%) larger in capacity than the water supply tank, and must be sloped to a drain that is one (1) inch in inner diameter or greater, equipped with a shut-off valve.
10. Liquid waste shall not discharge from the retention tank when the mobile retail food establishment is being moved.
11. All water must be obtained from an approved and potable source operated in accordance with the law. All plumbing codes must be met at all times.
12. A mobile retail food establishment requires a potable water system under pressure. The system must have sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning, sanitizing, and handwashing.
13. A mobile water tank must be: (1) sloped to an outlet that allows complete drainage of the tank, (2) have an inlet that is 3/4" in inner diameter or less, and provided with a hose connection that will prevent its use for any other service.

14. If provided, a water tank vent shall terminate in a downward direction and shall be covered with a proper screen and a protective filter when the vent is in an area that is not protected from windblown dirt and debris.
15. A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device must be provided for a water inlet, outlet, and hose — to protect it from contamination and the entrance of unwanted debris.
16. Sewage and other liquid wastes must be removed at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

NOTE: Dishwashing facilities are not required for units in which the only open foods being prepared/handled are frankfurters.

COMMISSARY REQUIREMENTS

Each mobile food unit must operate from an approved/licensed commissary and shall report at least daily to such location for all supplies, extra food storage, and cleaning and servicing operations. (SEE NOTE BELOW FOR EXEMPTION FROM DAILY USE OF COMMISSARY).

The commissary must meet the following requirements:

- (1) The commissary must be a licensed food establishment that meets all applicable requirements of 410 IAC 7-24 and Title 10, Article 2 (Allen County Food and Beverage Ordinance). Private homes may not be used as commissaries. The commissary does not have to be located in Allen County, but it still must be an approved licensed food establishment.
- (2) If the owner of the mobile food unit and the owner of the commissary are not one in the same, a letter must be received from the owner of the commissary stating the operations that will be allowed to be conducted at that establishment.
- (3) The commissary is to be used for: (1) proper cleaning of the mobile food unit, (2) disposal of wastewater, (3) gaining potable water for the water tank, (4) storage of all extra food and supplies, (5) storage/refrigeration of foods that cannot be temperature maintained on the unit during times when the unit is not operating, (6) general servicing of the unit. If the mobile unit is motorized and is actually pulled into/parked inside of the commissary for servicing — all food storage and equipment must be completely separated to prevent any potential contamination.
- (4) The commissary must be provided with a utility/mop sink for proper cleaning of the unit (floors, exterior of unit, equipment, etc.). If grease is a primary waste product of the mobile food unit, the commissary must be equipped with adequate facilities for proper grease disposal.
- (5) If provided, the outdoor servicing area must be provided with overhead cover to prevent environmental contamination during the cleaning of the unit.
- (6) The mobile unit does not HAVE to return to the commissary each day of operation if it is involved in a fair or festival and moving the unit is impossible. *However, a commissary must still be provided and used when warranted.*

MISCELLANEOUS REQUIREMENTS

- (1) Only single-service, disposable utensils and dishware shall be provided for consumer use.
- (2) If the mobile food unit is a trailer and preparation and/or grilling takes place outside of the unit, the outdoor area must also be provided with proper handwashing facilities. The preparation area must be properly covered to protect the food from contamination (except that the actual grilling unit itself does not need to be covered due to fire safety reasons). Adequate water supply must be provided at the mobile unit for any subsequent cleaning that may be required of the outdoor area.
- (3) Provisions must be made on the mobile food unit to protect all areas from insects, rodents, and outdoor weather conditions (screens, fans, etc.).
- (4) Entry/Exit doors to the mobile food unit must be tight-fitting and self-closing. If the door is left open, a proper screen must be provided, kept closed, and in good repair.

MOBILE FROZEN FOOD SALES

If the mobile unit only offers for sale ONLY frozen food products, the following applies:

- (1) The mobile food unit (truck, etc.) must be able to maintain all potentially hazardous foods hard frozen at 0°F or below. Mechanical refrigeration is not required. However, if a domestic freezer/refrigeration unit is used, it must be located so there is no potential for environmental contamination. (For example, if located on the back of a pick-up truck, it must be provided with a “cap” that protects it from rain, birds, etc.) Furthermore, if mechanical refrigeration is not provided and temperature violations are encountered, the unit will not be allowed to operate until such time as proper temperatures can be maintained at all times.
- (2) A thermometer must be provided and properly located to monitor ambient air temperature of the unit at all time.
- (3) Display items/products may not be sold.
- (4) The mobile food unit must operate from an approved and licensed commissary. The commissary must be provided with a utility/mop sink for cleaning of the unit. If the commissary is designed only for servicing of the mobile food unit, then certain Code exemptions can be granted by this Department — based on the situation.
- (5) Unless the commissary is approved for such a purpose, no repackaging of foods may take place. All foods must be sold in their original manufacturer’s packaging provided with proper labeling.
- (6) If the owner of the mobile food unit and the owner of the commissary are not one in the same, a letter must be received from the owner of the commissary stating the operations that will be allowed to be conducted at that establishment.

Application and fee payment must take place prior to opening a mobile food unit. All mobile food units must be inspected prior to permit approval. (All other applicable food protection requirements in 410 IAC 7-24 must be followed at all times.)