



Elkhart County Health Department

Environmental Health Services

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MOBILE FOOD SERVICE MINIMUM REQUIREMENTS

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

- 1) All facilities licensed as a mobile food service must have an approved, licensed commissary in which they return to each evening for cleaning and servicing. (Sec. 113)
- 2) 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. (Sec. 423, 424)
- 3) 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. (Sec. 110, 111) These requirements include, but are not restricted to:
 - a) Suitable hand washing facilities with hot water a minimum of 100 degrees Fahrenheit and wastewater collection to be disposed of in approved sewer or septic system. Any non-clear water waste, such as runoff from raw chicken juice, is required to be disposed of in approved sewer or septic system as well. (Sec. 342, 373)
 - b) Cleanable walls, floors and ceilings. Unit is to be set up on cleanable surface such as asphalt or concrete and may not be set up in area that will create dust conditions. (Sec. 399)
 - c) Adequate fly, insect and rodent control for entire preparation and service areas. (Sec. 413)
 - d) The unit shall have a minimum of 70 foot-candles of shielded lighting. (Sec. 410, 411)
 - e) Adequate mechanical refrigeration, if required. Cold holding units must maintain cold foods at 41 degrees Fahrenheit or below. (Sec. 259, 187)
 - f) Adequate mechanical hot holding, if required. Hot holding units must maintain hot foods at 135 degrees Fahrenheit or above. (Sec. 259, 187)
 - g) Adequate ventilation where high heat, steam, or grease is produced. (Sec. 307)
 - h) All food products must be from an approved source and prepared in an approved, licensed facility. (Sec. 142)
 - i) Tops of beverage containers shall be extended from cooling ice. Ice shall be self-draining. (Sec. 176)
 - j) Single service items shall be protected from contamination. (Sec. 243)
 - k) Deli tissues or handled utensils are required for customer handling of non-packaged food items such as donuts. (Sec. 171)
 - l) Bi-metallic 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. (Sec. 254, 257)
 - m) Ambient air temperature thermometers accurate to +/- 3 degrees Fahrenheit are required in all hot and cold holding units. (Sec. 256)
 - n) Each unit 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. (Sec. 294, 295)

- o) 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. (Sec. 146)

GRILL DESIGN GUIDELINES

Section numbers refer to Indiana Retail Food Establishment Sanitation Requirements 410 IAC 7-24 and other applicable codes as noted.

- 1) 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 (Sec. 205):
 - 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) The grill food contact portions shall be (Sec.229):
 - 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) The grill 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 (Sec. 216).
- 4) The grill non-food contact portions shall be free of unnecessary ledges, projections, and crevices and designed and constructed to allow easy cleaning and facilitate maintenance (Sec. 232).
- 5) The grill shall effectively maintain proper temperatures (Sec. 232).
- 6) The grill shall reach safe cooking temperatures within one hour (Sec. 182).
- 7) The grill shall have minimal risk of outside fire (Indiana Department of Fire and Building Safety).
- 8) 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.

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) Suitable facilities for cleaning all surfaces, equipment and the mobile unit, including overhead protection. (Sec. 427)
- b) Cleanable walls, floors and ceiling. (Sec. 402)
- c) Adequate lighting. (Sec. 411)
- d) Approved water supply. (Sec. 323)
- e) Approved septic system. (Sec. 375)
- f) Adequate hand washing facilities. (Sec. 342-349)
- g) Adequate commercial grade refrigeration and cooking equipment. (Sec. 259)
- h) Suitable ventilation and make-up air system where high heat, steam, or grease is produced. (Sec. 305-310)
- i) Adequate food and single service storage and protection. (Sec. 177, 243, 244)
- j) Suitable insect and rodent control. (Sec. 412-416)
- k) All food from approved sources, no home canned products. (Sec. 142)
- l) Suitable restroom facilities. (Sec. 350-354)
- m) Suitable garbage containers and waste disposal service. (Sec. 381-385)
- n) Suitable dump station if mobile unit is equipped with on board water and wastewater holding unit. (Sec. 373)
- o) Properly located mop sink. (Sec. 355)
- p) Approval from any other authorities, such as Building, Zoning, and/or Fire departments.
- q) Any other equipment necessary to the operation of the specific mobile unit.

IDENTIFICATION OF MOBILE UNITS

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.