

## REQUIREMENTS FOR A MOBILE FOOD UNIT MADISON COUNTY HEALTH DEPARTMENT

### Physical Facility Requirements:

The mobile unit must have:

1. Hot and cold running water under adequate pressure.
2. Provide hot and cold running water through mixing faucets
3. Be equipped with a conveniently located hand sink that is supplied with hot and cold running water, dispensed through a mixing faucet. This hand sink must have hand soap (preferably "Pump soap") and disposable towels and / or sanitary hand drying in place.
4. Access to a conveniently located rest room, adequately ventilated, equipped with self closing door; properly equipped hand sink as described in (3) and a covered trash can.
5. Walls, floors and ceiling surfaces constructed of smooth durable materials that are easily cleanable.
6. Floor and wall junctures that are sealed as with baseboards or coving.
7. Lights shielded or Teflon coated.
8. HVAC devices that are installed in such a way as to not contaminate food preparation surfaces.
9. All outer openings protected against the entrance of rodents and insects.
10. Facility perimeter walls and roof shall be constructed to protect against weather, rodents, and insects.
11. No carpeting
12. No insect protection devices installed in such a way as to contaminate a food preparation or storage areas. (No bar bait, decon type pellets etc)
13. No exposed studs, joists or rafters.
14. No exposed utility pipes, service lines and any horizontal pipes and services lines on the floor.
15. Adequate ventilation
16. No smoking allowed
17. Maintained in a clean state, free of unnecessary liter, free of unused equipment, and free of rodent/insect harborage.
18. A maintenance equipment and toxic storage area, located so as not to contaminate food or single service items.
19. A dry, insect and rodent proof storage area for dry goods, canned goods, and paper products.
20. Plumbing that has no lead solder or flux on the food contact surfaces, and no cross connections. SEE ATTACHED PLUMBING SHEET.

## EQUIPMENT REQUIREMENTS

1. Mobile Food Units must be equipped with a three-compartment sink, (of sufficient depth and equipped with drain boards), using chemical sanitation. Chemical sanitation test devices must be available and on site to check the sanitizer levels.
2. Units must have adequate refrigeration and freezer capacity for the food that they are cooking, cooling, hot holding and storing.
3. Units must have reheating capacity.
4. All heating and cooling devices must be equipped with a permanently affixed thermometer accurate to + or - 2 degrees F.
5. Units must have equipment to provide adequate protection during storage and display of food.
6. Food preparation equipment must be safe, durable and easily cleanable, and resistant to pitting.
7. Food preparation surfaces must be safe, durable and easily cleanable, and resistant to pitting.
8. The food preparation area must be provided with an adequate number of accurate food thermometers.
9. Ice machines must be installed so that bins are sloped to drain, with no cross connections and no cold plates in direct contact with ice, and equipped with an ice scoop which is properly stored ( with handles out of ice, or in an appropriate placed ice scoop storage compartment).

**IMPORTANT:**

THIS LIST IS DESIGNED TO SERVE AS A GENERAL GUIDELINE FOR INDIVIDUALS DESIRING TO OBTAIN A MOBILE FOOD SERVICE BUSINESS AND PASSING INSPECTION IN MADISON COUNTY. IT IS NOT INTENDED FOR IN-DEPTH WORK AND MAY NOT REPRESENT THE COMPLETE AND TOTAL REQUIREMENTS OF THE FOOD CODE. AT THIS TIME MADISON COUNTY IS WORKING UNDER THE 1999 MISSOURI FOOD CODE. IN THE NEAR FUTURE MADISON COUNTY WILL BE ADOPTING A FOOD SERVICE ORDINANCE AND SOME OF THE REGULATIONS MAY BE CHANGING. PERMITS WILL BE NEED TO BE OBTAINED THROUGH THE MADISON COUNTY HEATLH DEPARTMENT BEFORE SETTING UP THE MOBILE FOOD UNIT AT ANY PLACE IN MADISON COUNTY. THIS WILL ALSO BE REQUIRED FOR FOOD SERVICE RESTAURANTS AND TEMPORARY FOOD STANDS. IF YOU HAVE ANY QUESTIONS REGARDING ANY OF THE UPCOMING CHANGES PLEASE CONTACT THE MADISON COUNTY HEALTH DEPARTMENT FOR DETAILS.