

COUNTRYSIDE PUBLIC HEALTH SERVICE
201 13th St. So.
Benson, MN 56215
320-843-4546

STANDARDS FOR MOBILE FOOD UNITS

“Mobile food unit” means a motorized or trailered food service establishment which is readily movable and remains at one service location no more than 21 days annually.

Mobile food units are to be operated in conformance with the Big Stone, Chippewa, Lac qui Parle, Swift and Yellow Medicine counties Food Service Ordinance (effective January 1, 1982). The standards listed below are provided as both a compilation and an interpretation of the more pertinent parts of the Food Service Ordinance that apply to mobile units.

Plans for construction or significant remodeling of a mobile food unit must be approved before construction begins. Before operation begins, a current county food license must be obtained along with any local licenses or permits that may also be required. Contact Countryside Public Health Service at 320-843-4546 for information on submitting plans and applying for a county food license.

Countryside Public Health Service has the authority to restrict the type of food served or the method of food prepared based on equipment limitations or climatic conditions.

A. Location

The mobile food unit shall be set in a location where it is protected from possible contamination (e.g.: toilets, animal pens, garbage collection sites). It shall be protected from dust and windblown particulates by means of location, treatment of ground surfaces or by having the unit enclosed.

1. Work spaces shall be sized to permit unobstructed work activity. Equipment shall be located to permit easy cleaning.
2. The interior floor shall be non-corrosive metal or be surfaced with vinyl flooring or equivalent.
3. The unit shall be capable of being fully enclosed on the sides and roof to provide protection during adverse weather. Interior surfaces must be smooth and easy to clean (at least finished with a gloss paint).

B. Equipment

1. Food service equipment shall comply with the applicable standards of the National Sanitation Foundation (NSF).

2. Mechanical refrigeration, containing a thermometer, is required for potentially hazardous food such as meat, fish, poultry, milk and eggs. A metal stem product thermometer (range 0° F. to 220° F.) is required for measuring temperatures of this food.
3. A mechanical exhaust system shall be provided for removing grease-laden cooking vapors.
4. Only commercial food grade utensils may be used. Items such as galvanized or soft plastic containers, wooden spoons, enamelware, paintbrushes, etc. are not acceptable. Garbage bags and garbage receptacles are not to be used for covering or storing food.
5. To help provide customer safety and prevent possible contamination by customers, food preparation and cooking areas are to be protected by means of an impervious shield or by separation distances.
6. A handwashing sink supplied with hot and cold running water, soap, and paper towels shall be provided in all units where food is prepared. If only packaged food is sold, space must be available to add a sink should food service activities be expanded.
7. All interior lights shall be shielded or enclosed to prevent breakage. Lights used at night shall not attract insects.

C. Dishwashing Facilities, Procedures and Equipment Cleaning

1. Dishwashing facilities shall consist of at least a three compartment sink, either free standing or installed in a counter.
2. Space is to be provided for air drying utensils. Towel drying is not permitted.
3. The procedure to be used for manual utensil washing is:
 - A. Wash in warm soapy water
 - B. Rinse in clear water.
 - C. Sanitize for at least one minute in a sanitizing solution of sufficient concentration (use one tablespoon of household bleach per 2 gallons of water).
 - D. Allow to air dry.
4. Food contact equipment that must be cleaned in place (e.g.: meat slicer, soft service ice milk dispenser) shall be sanitized using a solution equal to that listed in D.3.C.
5. Cloths used to wipe equipment and counters shall be stored in a sanitizing solution between uses. (Use a solution equal to that listed in D.3.C.)
5. Test kits or strips for analyzing sanitizer strength shall be available and used.

D. Water Supply

1. Water may not come from a residential well, unless the well is located at base of operations and is tested annually by Countryside Public Health. It must be obtained from an approved public water supply system.
2. Each unit shall be equipped with a fresh water holding tank that can be drained and a hot water heater, both of which are sufficiently sized to meet water demand. The holding tank shall be corrosion resistant, non-toxic and free of seams, etc. Internal water lines shall be food grade quality. (Water lines and tanks may be purchased from marine and camper suppliers.) Also, when in operation, a unit may be directly supplied with water from an external water system. The connecting hose shall be capped and otherwise be protected when it is disconnected.
3. The total water system shall be sanitized each year before the unit is put into service. Use 2 oz. of household bleach per 10 gal. of water.

E. Waste Water and Garbage Disposal

1. Waste water shall be discharged directly into an approved sanitary sewer system or to a holding tank which will subsequently be discharged into a sewer system. Discharge lines and connections shall not be compatible with the water supply connections. The holding tank shall be at least 15% larger than the fresh water storage tank. (Ground surface discharge is not permitted.)

Trash and garbage shall be deposited and stored in a manner that will not tend to create a nuisance. Garbage containing food waste if stored overnight or for extended periods of time shall be stored in tightly covered, non-absorbent containers.

F. Insect Control

Effective insect control is to be achieved through sanitation. If insecticides are to be used, they shall be of an approved type (e.g.: pyrethrins as the active ingredient), used according to the manufacturer's directions and not to be used when food or utensils are exposed. Intermittent spray dispensers and vapoona (e.g.: No Pest), strips may not be used.

G. Food, Beverage and Utensil Handling and Storage

1. All ice and food supplies shall come from an approved commercial source. No home prepared food or food stored at home is allowed. Food may be kept in a licensed commissary, stock truck or within the unit. Ice must be cubed or crushed and be sealed in a bag at the point of manufacture. Because it is a food it is to be stored and handled as food.

2. Potentially hazardous food shall be maintained below 41° F. or above 140° F. This includes periods when it is being transported. Electricity is to be provided to refrigeration units 24 hours a day when the mobile unit has been set in place for service.
3. Previously cooked food that is reheated shall reach an internal temperature of at least 165° F. Any heated food that is left over at the end of the day is to be discarded.
4. Food and single service disposable utensils such as paper plates and plastic eating utensils shall be clean, dry, covered and kept at least six inches off the floor.
5. Single service utensils and self-service food including condiments (catsup, coffee, whitener, sugar, etc.) shall be individually packaged or be dispensed from a covered device.

H. Personnel

1. Employees shall maintain their hands in a clean, sanitary condition and wash hands immediately after going to the toilet, handling raw food, smoking or otherwise soiling their hands. To protect the food, there shall be no bare hand contact with foods that will not be further cooked. (Use gloves or utensils to avoid bare hand contact).
2. No employee may engage in food preparation or service activities if that person has a communicable disease, gastro-intestinal illness, sore throat or discharging wound.
3. Using tobacco in any form while on duty is prohibited.
4. An employee's outer garments shall be clean.
5. Effective hair restraints (hairnets, headbands, caps, etc.) shall be worn by all people engaged in food preparation and service.

I. Safety

1. Electrical service shall comply with the Minnesota Electrical Code. Electrical lines should not be located in or near water.
2. Carbon dioxide and bottled gas cylinders are to be secured.
3. A fire extinguisher (ABC or BC rated) shall be kept on site. The extinguisher must be serviced annually.