

"Partnering to promote, protect and preserve health in our community."

# **MOBILE FOOD ESTABLISHMENT PACKET**

You have requested information to begin the process for establishing and operating a mobile food unit. An operational plan will be required for all units (IFC 8-201) and additional information may be required under the following conditions: 1) the unit is going to be new construction 2) the unit will be remodeled or 3) the unit does not meet the current requirements of the Idaho Food Code.

This packet is intended to help you through the process to ensure that your mobile food unit meets the rule requirements. The Operational Plan Review is a document that is a companion to the Idaho Food Code and must be completed as part of the plan review process.

This packet consists of the following information:

- Applicants Checklist for Mobile Food Establishments
- Mobile Food Establishment License Application
- Mobile Food Establishment "Rules Governing Mobile Food Units" and General Requirements and Limitations
- Mobile Food Unit Operational Plan
- Commissary Agreement
- Directions for sanitizing water tanks
- Calibrating thermometers
- Licensed Mobile Food Establishment Requirements Table

Please complete the attached documents and submit them with the required plan review and licensing fee to the Health Department. **Approval from the local Health Department must be obtained prior to construction or operation of your unit.** The following materials must be submitted with your completed packet:

- 1. Mobile Food Establishment License Application
- 2. Complete plans of the unit drawn to scale, including equipment location.
- 3. Operational Plan Review
- 4. Commissary Agreement



# **Mobile Food Establishment License Application**

**DEPARTMENT** Instructions: Please review the entire application before making entries. TYPE or **PRINT IN INK**. Enter N/A where requested information does not apply. Leave **NO BLANK SPACES**. This application is for *year-round* and *seasonally* operated establishments. Please **ATTACH A MENU** to this application.

This application is submitted for: 🗌 New Establishment 👘 New Establishment Name 👘 New Owner

	ESTABLISHMENT INFORMATION
The name of the business and address where the food is stored, processed, prepared, packaged, handled, served, and/or sold for which this license will be issued.	Name of Establishment      Address of Establishment      or Commissary
	City     State     Zip       Establishment
	Manager       Business Phone #         Type of Mobile Food Establishment: (Circle One) Self-sufficient Not self –sufficient Push Cart         Name of Commissary         Ethnic Group: American Chinese Japanese Mexican Middle East Thai Other
The ownership name must be shown as the legal organization (LLC, Corporation), or person(s) (Sole Proprietor or Partnership), who has ultimate responsibility for maintaining operation of the ESTABLISHMENT in compliance with health laws and to whom the license will be issued. The PERMITEE is the person(s) or organization	OWNERSHIP ENTITY         Ownership entity of Establishment is best described as:         Sole Proprietor       Partnership         Corporation       LLC         Ownership Name         Permitee Name         (if not same as owner)       City         State       Zip         Billing Address         P.O. Box or Street       City         State       Zip         Phone Numbers         a.m./p.m. Home (Emergency)       Business         Cell
who will be permitted to operate the establishment, but is not the owner and to whom the license will be issued	E-mail Address
	-OFFICE USE ONLY-
EHS#: Establishment =	
	rogram Code:       Type Code:       Mail Options:       Service Code:       Group ID:          Roster:       Y N       License Code:       L N C E U       Master Establishment #:
1 91	Noster: Y N License Code: L N C E O       Master Establishment #:         Next Inspection Date://       Approved: Disapproved: By EHS#:
Days between Inspections:	
Download a copy of the Idaho Fo	od Code: http://www.cdhd.idaho.gov/EH/food/regulations.htm

Yes No Have you or your direct management ever had a food license or permit suspended or revoked?

As the applicant/applicant's agent, I hereby: (1) affirm that all requested information has been provided and is correct to the best of my knowledge (2) request that a license be issued to the Applicant to operate this Establishment, and (3) understand that the license is **not transferable to another person or location** and is the property of the issuing agency and may be revoked for failure to maintain compliance with health regulations, codes ordinances, and statutes.

DATES /TIMES OF OPERATION:								
U Year Round	🗖 Jan	🗖 Feb	🗖 Mar	April May June		une		
	☐ July	🗖 Aug	□ Sept	Cot Oct	D No	v 🗖 D	Dec	
	Days of Operation: Mon Tue Wed Thur Fri Sat Sun							
Hours of Operati (Indicate am or p		to	to	to	to	to	to	
To be operated: Types of systems this establishment utilizes:								
☐ Year round, presently open ☐ Year round, not yet open <u>Water Supply</u> <u>Sewage Disposal</u>								
Opening Date:     Public/Community      Public/Community								
Seasonally (more than 14 days of operation)								
Opening Date:/ Closing Date:/								
Potable water source (name)       Sewage disposal dump site								
If the water supply is from a private well, lab analysis is required.								

Submit the following:	Su	bmit	the	fol	lowing:
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2.

5.

license.

1. Completed Application

3. Drawing of unit lay-out

4. Identify equipment (ANSI)

and new construction)

Note: There is a fee for plan review

and a fee for annual inspection and

## Choose one readily mobile unit:

- □ Self-Sufficient Vehicle or Trailer Unit is equipped for preparing perishable Potentially Hazardous Food/Temperature Controlled for Safety (PHF/TCS) foods, Mobile Food Operation Plan cooking, hot and cold storage, dry storage, utensil washing, hand washing etc. on the unit with self-contained potable water supply and wastewater storage. Pressurized hot and cold water is required in mobile unit. Facility plan review (remodel
  - □ Vehicle or Trailer not Self-sufficient- Servicing commissary required for PHF/TCS food preparation, cooking, reheating, cold and frozen storage, dry goods storage, utensil washing, washing the unit, potable water, and wastewater disposal due to equipment needs. Pressurized hot and cold water is required in mobile unit.

D Push Cart- Unit not self-propelled and must be hauled by a vehicle or pushed to move from one location to another. Servicing commissary is required for limited PHF/TCS foods. The unit must have refrigeration that meets ANSI standards. Pressurized hot and cold water is required in mobile unit.

T:41-

#### PARTNERS, LLC, CORPORATION, OR OFFICIALS, MEMBER INFORMATION E-11 Manaa (a)

	Full Name(s)		I nie	
			Title	
Provide full names, titles,			Title	
home/office mailing addresses,	Mailing Address			
and phone numbers of the	City	State	Zip	
individuals that compose the	-		-	
ownership entity.	Office	Emergency		
	E-Mail			

	APPLICANT'S AGENT
The person not shown as the applicant/owner who is entrusted to act on the applicant/owners behalf.	(If other than applicant)       I am known to the applicant as:         Authorized Representative       Partner         Registered Agent         Other         Name         Mailing Address         City         State         Phone         Cell

Please return this application to the office for the county in which the establishment is located along with your menu.				
Address to: Central District Health Department	nt, Office of Environmental Health.			
Ada & Boise County	Elmore County	Valley County		
707 N. Armstrong Place	520 E. 8 <sup>th</sup> North	703 N. 1 <sup>st</sup> Street		
Boise ID 83704-0825	Mountain Home ID 83647	Mc Call ID 83638		
Ph. 327-7499	Ph. 587-4407	Ph. 634-7194		

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# **APPLICANT'S CHECKLIST FOR MOBILE FOOD UNITS**

# Submit:

- □ Complete the application for Mobile Food Establishment and submit a drawing (to scale) of the layout including all equipment of the mobile food unit and pay required fees (licensing and plan review)
- □ Complete the Mobile Food Unit operational plan review
- □ Meeting with a Health Inspector for plan review approval
- □ Submit commissary agreement during plan review meeting with Health Inspector
- Obtain any required approvals from other agencies Example: Eating and Drinking License, Planning and Zoning, Fire Marshall, etc...
- □ Contact the Health Department at least two weeks prior to opening to conduct a pre-operational inspection
- □ Submit any changes in operating location or schedule



# **RULES GOVERNING MOBILE FOOD UNITS**

The Idaho Food Code, adopted in 2005 applies to food establishments as described in the Idaho Administrative Procedures Act (IDAPA) 16.02.19.001.03, which includes mobile food facilities. To receive a license to operate a Mobile Food Establishment, you must agree to and follow all rules according to the Idaho Food Code.

## Basic rules that a mobile food operator must know and adhere to:

1. Be in full and complete compliance with the Idaho Food Code.

2. Food must be from an approved source (Properly labeled and from an inspected facility).

3. Food must be prepared in an approved commissary or in an approved mobile food establishment.

4. Food may not be prepared in a home kitchen. (IFC 6-202.111)

5. Kitchen ware (dishes, utensils, food contact equipment) must be cleaned and sanitized in an approved commissary or in the approved mobile food establishment.

6. Utensils and kitchen ware shall not be cleaned in a home kitchen. (IFC 6-202.111)

7. Food products, kitchen ware, paper product and single service items, must be stored at the approved commissary or in the approved mobile food establishment.

8. A commissary agreement form will be required prior to obtaining a mobile food establishment license, unless the unit is a "self-sufficient" unit. A unit which is not "self-sufficient" must have a commissary for storage, cooking facilities, cleaning facilities and a suitable prep area.

9. A person in charge must be designated during food service and must know food safety practices and demonstrate their knowledge at all times (IFC 2-102.11).

## **Definitions:**

**Person-in-charge/Training/Manager's Certification** – The License Holder shall be the PERSON-IN-CHARGE or shall designate a PERSON-IN-CHARGE and ensure that a PERSON-IN-CHARGE IS present at the Mobile Food Establishment during all hours of operation. (IFC 2-1 and IDAPA 16.02.19.201)

**Mobile Food Unit**: **Self – Sufficient (Full Service)** – refers to an enclosed vehicle-mounted food service establishment designed to be readily moveable that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption. Food preparation occurs inside the mobile unit.

**Mobile Food Unit**: **Not Self-Sufficient (Limited Service)** – refers to a vehicle designed to be readily moveable which does not contain all of the required equipment to operate independently; agrees to serving limited types of potentially hazardous foods which must be controlled through temperature and time for safety, or serving non-potentially hazardous foods. The use of a commissary for cutting and prepping food is required.

• A mobile food unit is not a temporary, stationary built structure that is not readily moveable. It must remain mobile at all times.

Due to the high potential of cross-contamination with ready-to-eat food, potentially hazardous foods will be limited on a mobile unit that does not contain a prep sink AND a 3 compartment sink or other necessary equipment.

Unpackaged non-potentially hazardous foods i.e. those that do not require time and temperature control shall be limited to popcorn, nuts, produce, pretzels and similar bakery products, shaved ice, and snow cones.

\*\*All foods shall be covered, packaged, or protected from environmental and human contamination during storage, transportation and set-up.

**Commissary** – a licensed food handling operation (typically a restaurant) that has a license from the Health Department.

## **Mobile Food Unit Requirements**

- 1. **LICENSE** All units must have a license to operate. The license shall be posted on the mobile unit.
- PLAN REVIEW The Operational Plan Review must be completed by all applicants. A plan review is required prior to construction or structural modifications. The equipment used for operations must meet the Idaho Food Code requirements i.e. ANSI or NSF certified (commercial grade equipment) per Idaho Food Code parts 4-1 and 4-2.
- 3. **PLUMBING** A) The waste water tank must be 15% larger in capacity than the fresh water supply tank. B) It must be sloped to a drain of a minimum of 1 inch in inner diameter and equipped with a shut-off valve.
- WASTE/SEWAGE DUMPING Sewage and other liquid waste must be dumped at an approved waste servicing area, or by a sewage transport vehicle. Wastewater shall never be dumped on the ground.
- SANITIZING YOUR WATER SYSTEM 5-304.11 The water tank, pump and hoses shall be flushed and sanitized before being placed into service after construction, repair, modification, and/or periods of non-use. (Instructions attached)
- 6. **HAND-WASH SINK** a one compartment metal sink **is required** with hot and cold running water via a mixing faucet, or tempered water at 90°F 110°F equipped with soap and single-service paper towels. The water must be turned on and remain on for a minimum of 20 seconds for adequate washing.

- 7. **THREE-COMPARTMENT SINK is required** in Self-Sufficient Mobile units for utensil and warewashing. Sink must be of commercial quality.
- 8. **PREP SINK is required** if there will be any form of prepping/cutting foods i.e. tomatoes, lettuce, meats, etc...
- 9. **COMMISSARY** is required to be the base of operations (1-201.10B) The commissary MUST be approved by the Health Department and meet the requirements of the Idaho Food Code. The commissary is to be used for cleaning and servicing the unit.

A commissary agreement must be submitted prior to operation and updated once/year when license renewal occurs. The license will be held until the commissary agreement is received by the Health Department.

- \*\*No food is to be prepared in a home kitchen (1-201.10)
- A mobile unit may not serve as a commissary for another mobile food unit operation or as the base of operation for a caterer.
- TRANSPORTATION OF FOOD Transporting food from and to a commissary or event allows for an opportunity for cross contamination and temperature abuse.
   Food must be completely protected by wrapping, covering or sealing to prevent contamination during any part of transport, and temperature controlled for safety.
- 11. NO BARE HAND CONTACT All ready to eat foods must be handled using a gloved hand, utensil or other barrier such as tissue paper, etc... (3-301)
- 12. **PERSONAL HYGIENE** Good hygienic practices include wearing clean outer clothing, practicing proper hand-washing (when first starting a shift, after eating, drinking or smoking; after handling garbage, after using the restroom, in between glove changes), and at all times necessary to prevent cross-contamination and to maintain cleanliness. (2-401)
- 13. **SINGLE-SERVE** knives, forks and spoons shall be protected from contamination and are for onetime use.
- 14. **GARBAGE AND REFUSE** must be properly stored and removed as frequently as necessary to prevent a nuisance and be disposed of in a manner approved by the enforcement authority. Grease and oil must be disposed by an approved method.
- 15. **POWER SOURCE** Mobile food units must have power available to support equipment holding cold or hot foods and maintaining hot water requirements. By definition, a mobile food unit is a "vehicle mounted food service establishment designed to be readily moved." These units can prepare a variety of foods but must also meet equipment requirements. For example, mechanical refrigeration and an on-board water system with a water heater are required, as well as a hand wash sink, and additional sinks dependent on the menu. Self-sufficient mobile food establishments are required to have a 3-compartment sink.
- 16. **ILLNESS** No person who has a communicable or infectious disease that can be transmitted through foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work with a pushcart or mobile food unit in any capacity. This is due to the likelihood of such a person

contaminating food or food-contact surfaces, with disease causing organisms or transmitting the illness to other persons.

#### **REFRIGERATION AND THAWING –**

(a) All potentially hazardous foods requiring refrigeration shall be kept at or below 41° F (5° C), except when being prepared or served. An air temperature thermometer shall be provided in all refrigerators.
(b) Refrigeration and freezer capacity shall be sufficient to maintain required temperatures on all potentially hazardous foods.

(c) Potentially hazardous foods shall be thawed:

(1) in refrigerated units at a temperature not to exceed 41° F (5° C);

(2) under potable running water of a temperature of 70° F (21° C), or below, with sufficient water velocity to agitate and float off loose food particles into the overflow;

(3) as a part of the conventional cooking process; or

(4) in a microwave oven only when the food will be immediately transferred to conventional cooking equipment as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven.

- Because the mobile food unit design is related to the menu served, the Health Department must approve any change in menu. Failure to obtain approval for a menu change may result in closure of your unit.
- If the mobile food unit changes ownership, a new application and process of approval is required.

While this document contains some detailed information about the rules for the operation and requirements of mobile food establishments, it does not contain all requirements for your unit. Please refer to the Idaho Food Code, found online at <u>www.cdhd.idaho.gov</u>. for further information.



# SANITIZING YOUR MOBILE FOOD UNIT'S FRESH WATER SYSTEM

Your water system requires ongoing care and preventative maintenance to ensure that each component remains clean and functioning so the entire system can deliver a consistent flow of fresh and safe water. According to the Idaho Food Code, 5-304.11, a water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and/or periods of nonuse.

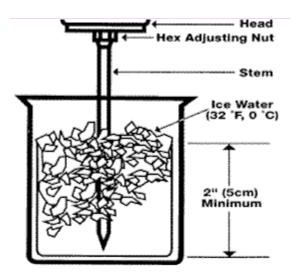
Note: Always check the manufacturer's specifications or instructions for specific guideance on sanitizing your freshwater system, otherwise consider disinfecting the freshwater system as follows:

- 1. Use one of the following methods to determine the amount of common household bleach needed to sanitize the tank. (Follow any safety precautions printed on the label of the bleach container.)
  - A. Multiply Tank Gallon Capacity by 0.13; the result is the ounces of bleach needed to sanitize the tank. For example, 60 gallon tank = 7.8 ounces of bleach
  - B. Multiply Tank Liter Capacity by 1.0; the result is the ml of bleach needed to sanitize tank. For example, 200 liter tank = 200 milliliters of bleach
- Mix the bleach with water in a pourable container such as a gallon jug. If the tank is filled through a pressurized fitting, carefully pour the bleach into the hose before attaching the hose to the city water entry. *Warning – do not mix bleach with ammonia.*
- 3. Pour the bleach solution into the tank and fill the tank with fresh water.
- 4. Open ALL faucets (hot and cold) allowing the water to run until the odor of bleach is detected. Now the freshwater system must sit to let the disinfectant work. The freshwater system must have four (4) hours of contact time to disinfect completely. Doubling the solution concentration allows for a shorter contact time of one (1) hour.
- 5. When the contact time is completed, drain the tank. Refill the tank and flush the freshwater system once or twice until the bleach odor has decreased. The residual bleach odor and taste is not harmful if the correct concentration for the size of the tank was used as directed in step 1.



# Thermometers

Metal-stem probe food thermometers with a temperature range of 0°F to 220°F are required to test food temperatures when holding foods hot, cold, reheating or when cooking raw animal products. Clean and sanitize your thermometer using the alcohol or sanitizing wipes after and before each use. Or use the 3-Compartment sink to wash, rinse and sanitize.



It is important to ensure that your thermometer is working properly. An easy way to check the calibration is to use ice water. Place ice (preferred to be crushed) into a container and add enough water to make it slushy. Put the thermometer into the slush and wait about 30 seconds until the dial stops moving. The dial should read 32°F. If it has a different reading, adjust the hex nut keeping the probe in the slush until it reads 32°F. For digital thermometers, follow the manufacturer's instructions on how to calibrate.



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## MOBILE FOOD UNIT OPERATIONAL PLAN

Instructions:

- The **Mobile Food Unit License Application** and **Operational Plan Review** must be completed and submitted to Central District Health Department for review and approved prior to operating the Mobile Food Establishment. (Sec. 8-302.11-.14)
- A plan review is required at least 30 days prior to operation, at which time a <u>Commissary Agreement</u> (attached) and a plan lay-out of the Mobile Food Establishment must be provided.
- Approval of the plans and specifications is required PRIOR to the start of construction or remodel.
- Licensing fees are due at the time of application, or plan review. (whichever comes first)
- Once a plan review has been conducted and approval granted by CDHD, you must notify the Health Department at least **15 days before** anticipated opening to request a **Preoperational inspection.** (Sec.8-203.10)

Name of Mobile Food Establishment: \_\_\_\_\_\_

Vehicle License Plate Number: \_\_\_\_\_\_

Type of Mobile Food Establishment:

- a. D Self-Sufficient Vehicle or Trailer (Full Service)
- b. **D** Vehicle or Trailer that is not Self-Sufficient (Limited Service)
- c. D Push-Cart

#### **I. OPERATIONS**

- 1. Describe the Person-In-Charge and Employee's training or ability to demonstrate knowledge. (2-102.11)
- 2. Describe the location of the Mobile Food Establishment in relation to the Commissary (Servicing Area). Daily service is required.
- 3. Locations, Days and Approximate Times the Mobile Food Establishment will be open for business

4. Anticipated Number of Meals/Servings per Day: \_\_\_\_\_\_

5. Overnight storage location\_\_\_\_

- 6. List the name(s) of the "Person in Charge" who will be present at the Mobile Food Establishment during its hours of operation:
- 7. List the name of the "Person in Charge" who is responsible for the operation of the Commissary (Servicing Area):

#### **II. FOOD PROTECTION, EQUIPMENT AND UTENSILS**

Note: Potentially Hazardous Food (PHF) is food that supports the growth of bacteria and a PHF must be *Temperature Controlled for Safety* (TCS). Meat, poultry, eggs and dairy products are examples of PHF/TCS food products.

8. List ALL food and beverage items to be either prepared or served at the **Mobile Food Establishment**. Attach a separate sheet if necessary. (Note: Any changes to the menu must be submitted to and approved by Central District Health Department prior to their service.)

9. List ALL of the food and beverage items to be prepared at the Commissary (Servicing Area).

- 10. Will any foods be prepared in advance? YES or NO, If so, which foods?\_\_\_\_\_\_
- 11. Describe how foods requiring cooling will be rapidly cooled?\_\_\_\_\_

What will become of leftover foods?\_\_\_\_\_

12. Identify the supplier/sources for all food items. Include the source of the ice. Attach a separate sheet if necessary.

- 13. Will all foods be stored on the Mobile Food Establishment? YES or NO At Commissary? YES or NO
- 14. List foods stored on the Mobile Food Establishment:
- 16. List foods stored at **Commissary** (Servicing Area):

Storage provision requires keeping all food in non-waterproof containers a minimum of 6"above floor. Bare wood allowed only in dry goods storage area, unopened foods. (3-305.11; 4-101.19)

17. **Cross-contamination** - Specifically identify how ready-to-eat foods (lettuce, tomatoes, onions, buns) will be protected from raw foods of animal origin (pork, chicken) during:

storage\_\_\_

	transportation,
	preparation by food workers,
	cooking
	How and when will food temperatures be monitored at the Mobile Food Establishment and by whom? (Calibration of Stem/probe thermometer is necessary to ensure accuracy of temperatures – see guideline) (4-302.12)
	Hot foods hot holding must be $\geq$ 135°F and Cold foods must be held at $\leq$ 41°F (3-501; 4-301)
).	Describe where utensil washing will take place. Describe where extra supplies of clean utensils will be stored. Storage for cleaned equipment, utensils, and single-use and single-service articles shall be in a clean, dry location not exposed to splash or contamination, and 6"+ above floor. (4-903.11)
).	Explain the sanitizing procedure at the mobile unit i.e. which sanitizer and how it will be used (sink, spray, wipe-cloth bucket) and when. <b>**Must have test strips to measure sanitizer level during operation.</b>
	<u>UMBING (</u> 5-1, 5-3) All plumbing of safe materials, sized, installed in accordance with the Uniform Plumbing Code (UPC). (5-201.11,
	5-202.11)
	Identify, how often, and how much water will be provided to the Mobile Food Establishment. Specify the location, number, and volume of any potable water tanks to be used. Describe the procedures for cleaning and refilling the tan
2. I	dentify the capacity of the hot water supply for the Mobile Food Establishment.
_	

safe, durable, corrosion resistant, and non-absorbent, resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition. It should be finished with a smooth interior surface and be clearly identified as to its use. It should be food grade approved as water is considered "food".

**WATER TANK** - A water tank, pump, and hoses shall be flushed and SANITIZED before being placed in service, after construction, repair, modification, and periods of non-use. (see guidelines)

23. Describe how and where wastewater from hand washing and utensil washing will be collected, stored, and disposed of. Describe procedures for emptying the tanks.

Size of water supply in gallons \_\_\_\_\_\_ Size of waste water tank in gallons \_\_\_\_\_\_

A SEWAGE holding tank in a mobile food establishment shall be sized 15% larger in capacity than the water supply tank and be sloped to a drain that is (1 inch) 25mm in inner diameter or greater, equipped with a shut-off valve. (5-401.11)

24. Identify the location of the toilet facilities for the Mobile Food Establishment workers.

**If applicable** to your mobile unit food establishment: The ice bin and machine must have an open (indirect) drain; air gap supply line to reservoir (UPC 603; 5-402.11)

The soda fountain water line to carbonator: reduced pressure device required installed upstream of carbonator and down-stream of any copper (metal) pipe (5-203.15) (UPC 603.4.13) Indirect waste drain.

#### IV. GARBAGE AND REFUSE

25. Describe the number, location, and types of garbage disposal containers at the Mobile Food Establishment

26. Identify how, when, and where the garbage disposal containers will be emptied.

27. Please add any information about the Mobile Food Establishment & Servicing Area that should be considered.

#### V. CONSTRUCTION (4-1)

\*Floors and floor coverings shall be durable sealed concrete, stainless, terrazzo, quarry tile, ceramic tile, durable grades of vinyl or plastic tile or tight-fitting wood impregnated with plastic. Floors of non-refrigerated dry food storage need not be sealed. Carpet may not be used in food preparation or processing areas, hand-washing areas and toilet rooms where urinals and toilets are located. (6-101.11)

\*\*Base - junctures between walls and floors shall be coved and constructed so that no seam will be open more than 1/32 inch. Where water-flush cleaning methods, the floor shall be graded to a drain, coved and sealed. (6-201.13)

\*\*\*Walls, wall coverings and ceilings shall be nonabsorbent, finished and sealed to be smooth, easily cleanable and light colored in food preparation and processing areas, food storage areas, ware-washing areas, walk-in refrigerators, dining areas, food display areas, retail sales areas, food service areas, dressing rooms, locker rooms, toilet rooms, servicing areas, and refuse storage rooms. Walls and ceilings of non-refrigerated dry food storage areas and rooms need not be finished and sealed; ceiling studs, rafters may be exposed and rough-surfaced materials used in dining areas. Acoustical materials <u>shall</u> not be used in food preparation and processing rooms, ware-washing rooms and refuse storage rooms. (6-101.11)(6-201.11 and 6-201.16)

28.	Describe the MATERIALS of the structure of the Mobile Food Establishment (floors, walls, overhead protection, surfaces,
	and general facilities for food protection).

**Outer openings, windows and doors** shall be protected with screens (vents, windows) 16 mesh to one inch or smaller to prevent flying insects and rodent entry

**Lighting** - All surfaces where food employees are working with food or with utensils such as knives, and slicers shall have adequate lighting. (6-303.11)

VI. VENTILATION HOOD SYSTEMS, ADEQUACY (4-301.15) Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

**Sufficient ventilation** to all rooms to keep them free of excessive heat, steam, grease, vapors, condensation, obnoxious odors and fumes which are a result of the food operation. (6-304.11) Hood ventilators shall be designed, constructed and installed according to the Uniform Mechanical and Building Codes. (UMC Section 507 and 508)

 Type of hood:
 \_\_\_\_\_ Type I (Grease filters/fire suppression \_\_\_\_\_ Type II (No grease produced) \_\_\_\_\_

 Back-shelf ventilator \_\_\_\_\_ Self-cleaning

Equipment underhood: \_\_\_\_\_ Charbroiler, \_\_\_\_\_ Grill, range, \_\_\_\_\_ Deep-fat fryer, \_\_\_\_\_Salamander, \_\_\_\_\_ Oven, pizza oven, \_\_\_\_\_ Cheesemelter, Other \_\_\_\_\_\_

Cfm exhausted: \_\_\_\_\_ length X \_\_\_\_\_ width X \_\_\_\_\_ multiplier = \_\_\_\_cfm

Is the hood and exhaust system listed? Y N Manufacturer and Model #\_\_\_\_\_

**Cleaning** materials/pesticides are not stored near food, food contact equipment or containers, paper products. Separate storage, closed cabinets for pesticides. (7-201.11)

ADDITIONAL INFORMATION\_\_\_\_\_

Statement: I hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from the Central District Health Department may nullify final approval.

Signature(s):

Printed Name(s): \_\_\_\_\_

\_\_ Date: \_\_\_\_\_

Office Use Only Plans reviewed (date):

\_\_\_\_\_ Approved by:

Environmental Health Specialist

Time spent on review: \_\_\_\_\_ min.

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Serving Valley, Elmore, Boise, and Ada County

Elmore County Office **Valley County Office** Ada/Boise County Office 520 E 8<sup>th</sup> Street North 703 N 1<sup>st</sup> Street 707 N Armstrong Place Mountain Home ID 83647 McCall, ID 83638 Boise Id 83704 Ph. 208 327-7499 Ph. 208 587-9225 Ph. 208 634-7194 Fax 208 327-8553 Fax 208 587-3521 Fax 208 634-2174 f:\ehep\environ\forms\mobile food documents\mobile food operational plan rev 6-13.docx



# Licensed Mobile Food Establishments

Mobile Food Construction/ Equipment Requirements

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Risk Factor	Construction / Equipment	Self-Sufficient Mobile w/o Commissary	Not Self-Sufficient w/ Commissary	Construction	Food Protection	Idaho Food Code
Hygienic practice	Hand wash sink	With mechanical heat source, adequate water pressure and hands free flow	With mechanical heat source, adequate water pressure and hands free flow	Commercial/ANSI	Gloves, utensils, No bare hand contact Note: if no water – cease operations CLOSE	4-205.10 5-202.11 5-202.12 5-103.12 5-203.11 2-301.11 -15
Waste water tank spillage /back up	Closed tank at least 15% larger than potable water tank	Approved disposal site, commissary or RV Dump Site	Approved disposal site, commissary or RV Dump Site	Approved waste tank	Regular disposal to prevent backup into sinks Note: If sinks get backed-upCLOSE	5-401.11 5-402.10 5-402.13 5-202.11
Proper temperature control – cold holding	Adequate storage : -Commercial/ANSI - Ice box built- in -Cooler	Commercial/ANSI	Commercial/ANSI - Ice box built-in -Cooler supplemental only for temporary use.	Commercial/ANSI Ice box built-in Supplemental-Cooler with ice	Covered, and held at 41° F or less	4-205.10 4-301.11 3-501.16
Proper temperature control- hot holding	Adequate storage: Commercial/ANSI	Commercial/ANSI	Commercial/ANSI	Commercial/ANSI	Covered, and held at 135°F or above.	4-205.10 4-301.11 3-501.16 3-403.11
Food Protection Floors/Walls/ Ceilings	Smooth non- absorbent and easily cleanable	Enclosed Truck or Trailer with service windows Enclosed truck or trailer w/o service windows Supplemental Tent like structure	Pushcarts -may or may not have canopy. 3-Compartment sink optional Hand wash sink with or without food prep sink must be protected from outdoor contamination BBQ grills must have adequate cover to protect food from bird droppings, pests, blowing dust, dirt and debris	Exterior surfaces shall be weather resistant. Location shall be on concrete, asphalt, gravel or other materials treated to prevent dust and muddy conditions.	Food has to be protected from poor outdoor weather conditions and contamination from insects, rodents and pests, dust, dirt and bird droppings.	6-101.11 6-201.11
Food Protection Supplemental inventory- proper storage	Adequate approved storage at mobile establishment	All storage at approved mobile establishment if no commissary. Supplemental storage for inventory in an approved commissary or trailer for dry goods, paper products and perishable food that complies with IFC Storage NOT allowed in private residence	Supplemental storage for inventory in an approved commissary or trailer for dry goods, paper products and perishable food must meet IFC Storage NOT allowed in private residence	Structure shall be in compliance with the IFC	All food prep such as cutting. washing, and mixing shall be inside approved truck, trailer or at commissary Note: only assembly and serving are allowed outdoors. Cooking on BBQ grill is acceptable outdoors.	6- 202.111 3-305.11 3-305.12
Proper cleaning and sanitizing	Ware washing sinks adequate size and ANSI construction	3-compartment sink Installed on unit	3-compartment sink on unit. Or at commissary that is within reasonable proximity of daily mobile operation.	Commercial/ANSI	Food Contact surfaces must be washed, rinsed and sanitized.	4-501.11 through 4-703.11
Thermometer: Proper cook, reheat and cold holding temperature control	Accurate probe thermometer that can measure internal temperature of product	Mandatory knowledge for person in charge.	Mandatory knowledge for person in charge.	Approved for food.	Verify proper cook, reheat and cold- holding temperatures to kill harmful bacteria, parasites and virus.	4-302.12 3-401.11 through 3-403.11

Control methods in

place to prevent

contamination

Equipment that meets ANSI standards is equipment that is approved by a testing company that meets standards like the National Sanitation Foundation (NSF) or Underwriter Laboratories (UL). The Idaho Food Code requires equipment to meet these standards or an equivalent standard.

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