

## Clean Hands for Clean Foods

- Use soap and water of at least 100°F
- Rub your hands vigorously as you wash them
- Wash all surfaces for at least 20 seconds, including:
  - Back of hands
  - Wrists
  - Between fingers
  - Under fingernails using a good brush
- Rinse your hands well
- Dry hands with a paper towel

Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- After handling money
- After handling animals
- After coughing, sneezing, using a handkerchief or disposable tissue
- After drinking, using tobacco or eating
- After handling soiled surfaces (money), equipment or utensils
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
- When switching between working with raw food and working with ready-to-eat food
- Directly before touching ready-to-eat food or food-contact surfaces, and
- After engaging in other activities that may contaminate the hands.
- After touching any bare human body parts other than clean hands and clean, unexposed portions of the arms
- After using the toilet



from www.sixsistersstaff.com



from www.Fort90.com

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## **Basic Requirements to Operate a Mobile Grill, Smoker, Hot Dog Cart, Ice Cream Cart or similar**



from www.scducks.com



from hotdogprofits.com

## The Indiana Food Code

You must follow all applicable requirements in the Indiana Food Code, 410 IAC 7-24. It can be found online at [www.in.gov/isdh/files/410\\_iac\\_7-24.pdf](http://www.in.gov/isdh/files/410_iac_7-24.pdf). Section 113 is specific to mobile units.

## Commissary Requirements

According to the Indiana Food Code, mobile retail food establishments must be physically transported to a commissary, approved kitchen or servicing area at least once a day for supplies, cleaning, and servicing operations.

- A commissary is a licensed, inspected commercial kitchen. Your home kitchen or garage may **NOT** be used as a commissary. Mobile units including grills, pushcarts, etc. must return daily for maintenance and cleanup and are NOT permitted to be stored at home. They may only operate in conjunction with a permitted commissary.
- If you intend to use a licensed commissary that you do not own, you must provide a signed agreement from the owner confirming your legal use of the commissary.
- Your commissary must be inspected and approved before a permit for the operation of your mobile unit is granted.
- If the mobile unit discontinues use of the documented commissary, operations must be discontinued immediately until another commissary is secured.

## Requirements for the Mobile Unit

- All surfaces must be smooth so they are easily cleanable. They must also be non-absorbent so cleaning chemicals, meat juices, condiments, rainwater, etc., can be wiped off and will not soak in.

- An overhead cover (umbrella) to protect against rain, dust, birds, etc. A grill must have a lid.
- Hot ( $\geq 100^{\circ}\text{F}$ ) and cold running water.
- A hand washing sink with water of at least  $100^{\circ}\text{F}$ , and stocked with soap and paper towels.
- A holding tank for waste water that is at least 15% larger than the water supply tank.
- Hot ( $\geq 135^{\circ}\text{F}$ ) and cold ( $\leq 41^{\circ}\text{F}$ ) holding facilities.
- Hotdogs or pre-packaged, wrapped ice cream novelties may be served from the unit without having a 3 compartment sink for washing, rinsing and sanitizing utensils.
- Protection of food from environmental contamination (lids, sneeze guards, etc.).
- Your cart and commissary must be inspected and approved before a permit for operation will be granted.

## Utensil Requirements

- Probe thermometer
- Thermometer for each cooler
- Approved chemical sanitizer with appropriate test strips for sanitizer bucket and wiping cloths
- Proper hair restraints
- NO bare hand contact with ready-to-eat food. Gloves, tongs, deli tissue, spoons, etc. are required to prevent manual contact with patron's food
- If you offer diced onions, relish, etc., keep it cold ( $\leq 41^{\circ}\text{F}$ ) and have a spoon for each container



## Food Requirements

- Only pre-cooked hotdog-type products are permitted for a hotdog cart. Raw, brat-types are not permitted.



*Keep onions, relish, cheese, etc. cold!*

- Condiments; do yours require refrigeration? Read the labels to find out.
- Cut produce (onions, tomatoes, lettuce) does require cooling to  $41^{\circ}\text{F}$  or less.
- Pre-packaged snack foods (chips, candy).
- Individual beverages in bottles or cans.
- Maintain potentially hazardous food at  $135^{\circ}\text{F}$  or higher or  $41^{\circ}\text{F}$  or lower.
- **NO** home-prepared food is allowed (must be prepared in the commissary).

## **Ice.**

Ice used to cool cans and bottles may not be used in drink cups.

## **Wiping Cloths.**

Rinse and store your wiping cloths in a bucket of sanitizer. Change the solution every 2 hours, or more often if needed. Check the concentration of your sanitizer with your test strips on a regular basis. **Various environmental factors, from sunlight to heat, can render your sanitizer useless.** Well sanitized work surfaces prevent cross contamination and discourage flies.



## **Insect Control and Wastes.**

Keep food covered to protect it from insects and environmental contamination. Place garbage and paper wastes in a trash can with a tight-fitting lid. Dispose of wastewater in a sewer or public toilet. *Flies and other insects are carriers of diseases.*