We get a lot of calls from people saying, "I want to open a little barbeque shack. Nothing big or fancy. What do I need to do?"

While there are many different *looking* types of food establishments, according to the Indiana State Department of Heath's food code, there are only three different types: a mobile retail food establishment, a temporary food establishment and a retail food establishment.

NOTE: Indiana Food Code, 410 IAC 7-24, must be followed at all times. It can be found online at www.in.gov/isdh/files/410_iac_7-24.pdf. Section 113 is specific to mobile units.

MOBILE RETAIL FOOD ESTABLISHMENT: (Sec. 55 of the food code) means a retail food establishment that is wheeled, on skids, mounted on a vehicle, a marine vessel, or otherwise readily moveable, such as a pushcart or a trailer.

A mobile unit might be mounted on or pulled by a motor vehicle. It must be self-contained with its own potable water supply and waste water tank, unless handling only pre-packaged foods. It is designed to be movable and must return to the commissary daily.

Examples of mobile retail food establishments:

Food truck (from www.liveoaktx.net)

BBQ trailer (from www.thefiscaltimes.com)

Mobile food trailer (from www.wctv.tv)

Pushcart-type mobile unit (from www.ewashtenaw.org)

A pushcart is a particular type of mobile unit. It can be used to hot- or cold-hold foods which were prepared at the commissary. Food is assembled and served only. Examples: tacos, hotdogs or barbeque prepared in the commissary, held hot, then served from cart. Due to the open-air design, no food prep is allowed. Food cooked/prepared at the commissary must be maintained at the proper temperature (≤ 41°F or ≥ 135°F). Pushcarts must have overhead protection to cover the food area.

TEMPORARY FOOD ESTABLISHMENT: (Sec. 98 of the food code) means a retail food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration with the approval of the organizers of the even or a celebration. Examples are food booths operating during a fair, carnival, or similar event. They are mobile units, but they don't have to return to a commissary during the event.

Example of a temporary unit (from www.schatzmfg.com)

RETAIL FOOD ESTABLISHMENT: (Sec. 79 of the food code) means an operation that stores, prepares, packages, serves, vends or otherwise prepares food for human consumption such as (1) a restaurant, (2) a satellite or catered feeding location, (3) a catering operation, (4) a market, grocery store, or convenience store (5) a vending location, (6) a conveyance used to transport people, (7) an institution, (8) a food bank, (9) a commissary, (10) a cottage industry, (11) a hospice or healthcare facility, (12) a child care facility, (13) an assisted living facility. (See the food code for specifics).

Examples of various retail food establishments:

Restaurant (from en.wikipedia.org)

Convenience store (from www.mwschwartz.com)

Hospital kitchen (www.disperator.se)

COMMISSARY: (Sec. 16 of the food code) means a registered retail food establishment in which food, food containers or food supplies are kept, handled,

prepared, packaged, or stored from which meals are catered and mobile retail food establishments or pushcarts are serviced. **A mobile unit must be physically transported to the commissary daily** for all supplies, cleaning and servicing operations such as discarding liquid/solid waste, refilling water tanks/ice bins, storage of utensils and single-service items, prepping (chopping, cutting, re-heating), cooking, or loading foods.

SEE THE HARRISON COUNTY HEALTH DEPARTMENT BROCHURE, <u>BASIC REQUIREMENTS TO OPERATE A MOBILE FOOD ESTABLISHMENT</u>, FOR MORE SPECIFIC INFORMATION ABOUT THOSE FACILITIES

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Temporary vs. Mobile vs. Retail Food Establishments... What's the Difference?