

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.

Definitions

- **Commissary** – a food establishment to which a mobile unit returns daily for such things 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.
- **Mobile Food Establishment** – a unit 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.
- **Pushcart** – 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.
 1. Foods cooked/prepared at the commissary must maintain the proper temperature ($\leq 41^{\circ}\text{F}$ or $\geq 135^{\circ}\text{F}$).
 2. Pushcarts must have overhead protection to cover the food area.

Mobile Unit Requirements

- **Plans (a drawing) must be submitted to the health department for review**, including the menu.
- **Sinks – handwashing facilities** must be provided on mobile units or pushcarts where any food is prepared, or unpackaged foods are handled. This must include a handsink, soap, paper towels, and a reliable, adequate supply of hot and cold water dispensed through a mixing

valve faucet. Handwashing sinks must be located to be accessible and have unobstructed use. Gloves are not allowed as a substitute for a handwashing facility. **A three-compartment sink** is required (in addition to the handwashing sink) for any warewashing to take place.

- **Water – a potable (drinkable) water tank** must be installed on the unit. It must furnish at least 5 gallons of hot and cold water under pressure for handwashing. Additional hot/cold water must be provided if necessary for food preparation and utensil washing. The water inlet must be located so that it will not be contaminated by waste discharge, dust, oil or grease. It must be kept capped unless being filled. The water inlet must be fitted with a connection that will prevent its use for any other service, and all connecting hoses must be food grade. The tank inlet must be $\frac{3}{4}$ " internal diameter or less. **Facilities to heat water** must be on the mobile unit. The water heater must provide enough warm water ($\geq 100^{\circ}\text{F}$) for handwashing at all times and to fill the utensil washing sink on the unit.
- **Garbage containers** with tight-fitting lids must be provided.
- **Wastewater** – a wastewater holding tank with at least 15% greater capacity than the water supply tank must be installed on the unit. Liquid waste must be discharged into an approved disposal facility at the commissary. Connections for the waste disposal facilities must be of a different size or type from those used to supply potable water to the unit. The waste connection must be lower than the water inlet connection to prevent contamination of the potable water system. If the unit's operation involves the creation of grease-laden waste, the commissary must have appropriate grease trap facilities.
- **Refrigeration** – facilities must be provided to maintain potentially hazardous foods at $\leq 41^{\circ}\text{F}$ during storage.

- **Equipment** – must be durable, corrosion-resistant, non-absorbent, smooth, easily cleanable. Must be clean, in good repair, of approved design and properly installed to meet all fire, safety and food codes.
- **Only single-use articles** that are individually wrapped or in sanitary containers or approved dispensers may be provided for use by the customer.
- **Light – adequate lighting** must be provided in all food prep areas, on equipment, and in warewashing areas. All light fixtures must be shielded or shatterproof.
- **Floors, walls and ceilings** – must be smooth, easily cleanable, non-absorbent, light-colored and in good repair. The juncture between floors and walls must not have a seam exceeding $\frac{1}{32}$ ".
- **Ventilation** – must meet local regulatory code.
- **Outside openings** – such as exterior doors, pass-through windows, etc., must be protected against the entry of insects by tight-fitting, self-closing doors, closed windows, screening, fly fans, or other effective means.
- **Restricted operation** – a mobile food unit must be approved by the health officer to operate within each county before operating within that county. It is the responsibility of the mobile food establishment operator to obtain proper approval to operate within each county.
- **All food sold from the mobile unit must be from a permitted commissary.** *No food can be stored or prepared in a private home.* Food must come from sources that comply with all laws relating to food and food labeling. All foods, single-service items and other items used for the operation of the mobile food unit must be stored at the approved commissary except during normal business operation when it is on the mobile food unit.
- All potentially hazardous foods or those in packages or containers that have been opened must be discarded at the end of each day.

Commissary Requirements

- A commissary is a licensed, inspected commercial kitchen or storage facility. Your home kitchen may NOT be used as a commissary.
- Your commissary must be inspected and approved before a permit for the operation of your mobile unit is granted.
- The commissary must have enough storage space (dry, refrigeration and freezer) and garbage facilities to meet the needs of the mobile unit and the commissary.
- The commissary must include at a minimum: approved water source, employee toilet facilities and separate handwashing sink, ware washing sink (if prep is done at the facility), mop sink and sewage connection for all waste water.
- Mobile units must return to the commissary daily for supplies, maintenance and cleanup and are NOT permitted to be restocked from a home. They may only operate in conjunction with a commissary.
- When facilities for cleaning utensils and dishes exist at the commissary, water and waste water systems are not necessary if mobile units are serving only:
 1. Food pre-packaged in individual servings and transported and stored under the regulations; and/or
 2. Non-potentially hazardous beverages that are dispensed from covered dispensers, or other protected equipment, and ice is not scooped.
- 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.
- If the mobile unit discontinues use of the documented commissary, operations must be discontinued immediately until another commissary is secured.

- Before a mobile unit changes to a different commissary, the owner must notify the health department.

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Based on a document kindly provided by the Monroe County Health Department

Basic Requirements to Operate a Mobile Food Establishment



Public Health
Prevent. Promote. Protect.