

## MISCELLANEOUS REQUIREMENTS

- 1 Only single-service, disposable utensils and dishware shall be provided for consumer use.
- 2 If the mobile food unit is a trailer and preparation and/or grilling takes place outside of the unit, the outdoor area must also be provided with proper handwashing facilities. The preparation area must be properly covered to protect the food from contamination (except that the actual grilling unit itself does not need to be covered due to fire safety reasons). Adequate water supply must be provided at the mobile unit for any subsequent cleaning that may be required of the outdoor area.
- 3 Provisions must be made on the mobile food unit to protect all areas from insects, rodents, and outdoor weather conditions (screens, fans, etc.). (4) Entry/Exit doors to the mobile food unit must be tight-fitting and self-closing. If the door is left open, a proper screen must be provided, kept closed, and in good repair.

## MOBILE FROZEN FOOD SALES

If the mobile unit only offers for sale ONLY frozen food products, the following applies:

- 1 The mobile food unit (truck, etc.) must be able to maintain all potentially hazardous foods hard frozen at 0°F or below. Mechanical refrigeration is not required. However, if a domestic freezer/refrigeration unit is used, it must be located so there is no potential for environmental contamination. (For example, if located on the back of a pick-up truck, it must be provided with a “cap” that protects it from rain, birds, etc.) Furthermore, if mechanical refrigeration is not provided and temperature violations are encountered, the unit will not be allowed to operate until such time as proper temperatures can be always maintained.
- 2 A thermometer must be provided and properly located to monitor ambient air temperature of the unit at all times.
- 3 Display items/products may not be sold.
- 4 The mobile food unit must operate from an approved and licensed commissary. The commissary must be provided with a utility/mop sink for cleaning of the unit. If the commissary is designed only for servicing of the mobile food unit, then certain Code exemptions can be granted by this Department — based on the situation.
- 5 Unless the commissary is approved for such a purpose, no repackaging of foods may take place. All foods must be sold in their original manufacturer’s packaging provided with proper labeling.
- 6 If the owner of the mobile food unit and the owner of the commissary are not one in the same, a letter must be received from the owner of the commissary stating the operations that will be allowed to be conducted at that establishment.

**Application and fee payment must take place prior to opening a mobile food unit. All mobile food units must be inspected prior to permit approval. (All other applicable food protection requirements in 410 IAC 7-24 must be always followed.)**