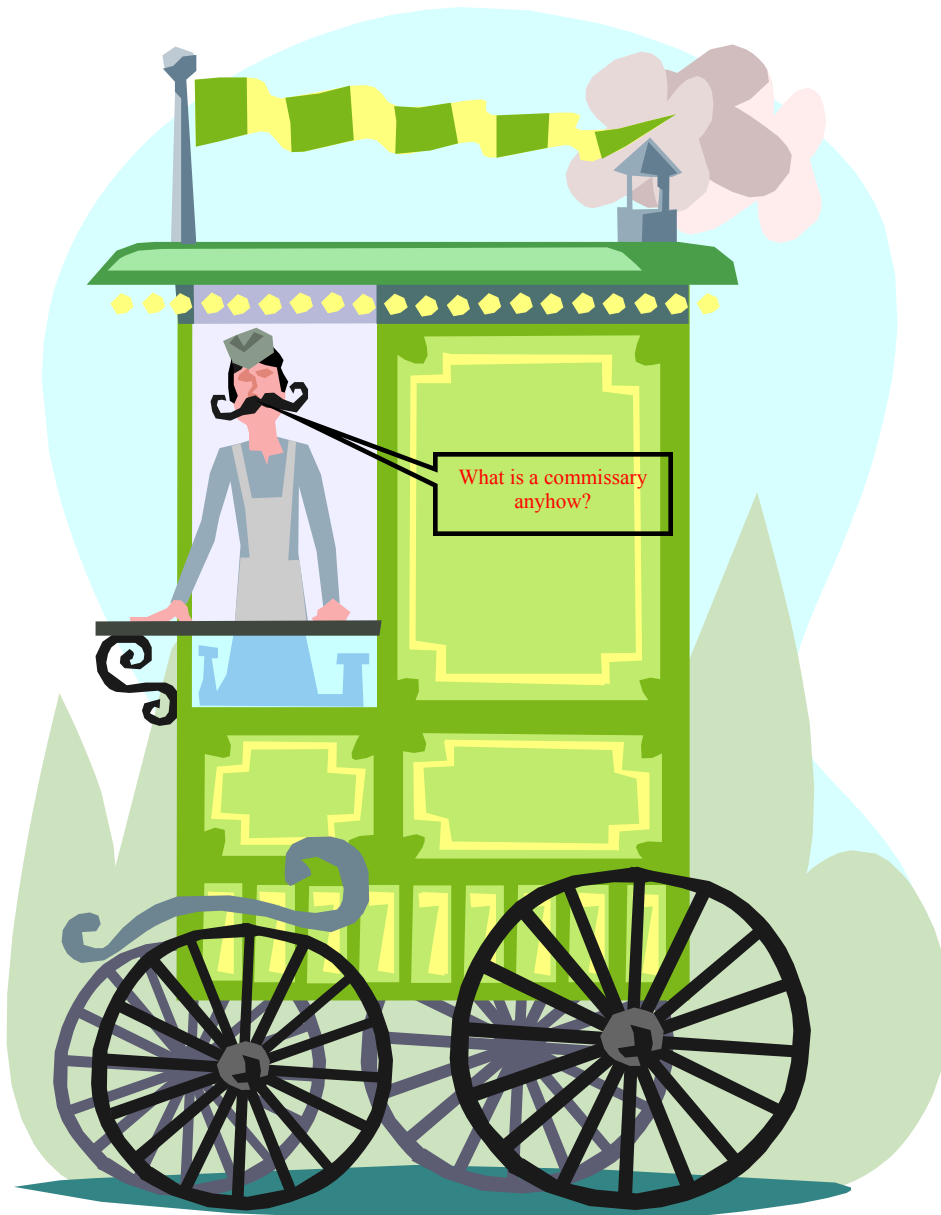


REQUIREMENTS FOR THE OPERATION OF A MOBILE FOOD UNIT



OPERATION OF MOBILE FOOD UNITS

A **mobile food unit** is a vehicle-mounted food service establishment that is designed to be readily moveable by a motorized vehicle.

A **pushcart** is a non-self propelled mobile food unit that is lightweight enough, designed and intended to be moved by one person.

A **commissary** is an establishment that has been inspected and approved by the County Health Department and possesses a valid Food Permit in that county.

A mobile food unit and/or pushcart shall operate from a permitted commissary that has been approved by the Health Officer before operating in that county. It shall be the responsibility of the mobile food unit operator and the commissary permit holder to obtain proper approval and authorization to operate within each county.



THE COMMISSARY AGREEMENT

A **commissary agreement** must be in place before authorizing the operation of a mobile food unit. This agreement must be signed and dated by the owner of the mobile unit and owner of the business that is to serve as the commissary.

The commissary agreement:

- **makes clear** that the commissary owner agrees that the mobile food unit owner will be using the facilities of the commissary daily to prepare and store food product, utensil and service items, service the mobile unit or pushcart and provide an enclosed space for the pushcart storage.
- **makes clear** that should the mobile food unit owner fail to comply with the plan of operation that the commissary permit will be suspended.
- **makes clear** that facilities used in common can be debited on both the commissary inspection sheet and the inspection sheet of the business holding the establishment permit.
- **makes clear** that the business name, telephone number and address of the establishment serving as the commissary will be prominently displayed on the pushcart or the mobile food unit in a contrasting color and in letters at least 3 inches high and 3/8 inches wide.



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Every day at the same
time.

THE PLAN OF OPERATION

A **plan of operation** must explain precisely who, what, when, where and how long the mobile food unit will be operating. The plan must state the following:

the names of all items to be cooked or served. (Only fully cooked product may be used on pushcarts.)

the manner of preparation and storage of all menu items and how they are to be transported and stored on the mobile unit.

the manner of preparation, transportation, storage and service of foods prepared or packaged at the commissary.

the manner in which the mobile unit is serviced and cleaned including the disposal of waste water and the filling of the potable water tank.

the manner in which the water is heated on the mobile food unit.

the location at the commissary where carts (if any) are to be serviced and stored.

the facilities present at the commissary for the servicing and cleaning the unit and cleaning of utensils.

the manner in which the product is cooked, heated, handled, stored and served i.e., the containers used, gloves, tongs etc. at the point of sale.

the utensils to be used and how they will be wrapped and stored.

the manner of grease disposal from any cooking process.

the manner of disposal of all unsold product at the end of the working day.

the manner of holding the product at the proper hot and cold temperatures on the mobile unit.

the manner of holding the cold product at the proper temperature prior to preparing or cooking it at the commissary.

the manner of transportation of equipment and products to the points of sale.

the hours of operation.

the locations of points of sale.

the location and distance to the nearest restroom that can be inspected by the Health Department if in operation for more than two hours at one location.

REQUIRED EQUIPMENT FOR A MOBILE FOOD UNIT



The mobile food units must be equipped with the following:

a potable water tank to be filled each day at the commissary with a food grade hose in an area of the service area separate from that used for waste disposal.

a handsink with hot and cold water with a mixing valve.

a water heater to heat the water going through all sinks.

an on-board waste water holding tank that is 15% larger than the potable water holding tank. The tank must have a different sized fitting from the potable water tank for emptying at the commissary can wash area.

soap and disposable towels in dispensers at the handsink.

a three-compartment sink with two drainboards if preparing and serving potentially hazardous foods from the mobile unit or

a two-compartment sink on the pushcart or on a mobile unit serving non-potentially hazardous food.

storage for single service articles.

hot holding facilities that must maintain 135° F temperatures or above.

cold holding facilities that must maintain 41° F temperatures or below.

a long-stemmed food thermometer.

shielded lights.

screening for protection from insects.

floors, walls and ceilings that are smooth, non-absorbent, light-colored and easily cleanable.

covering for an outside grill, kept in place over items until the customer is served and barrier to keep customers protected.

utensils for serving and cooking food items. No bare hand contact with ready-to-eat food—use tongs, gloves or other barriers.

an umbrella, if a pushcart is used.

four sets of utensils in good condition, washed, sanitized and wrapped in sanitary materials at the commissary.

condiments, either individual packages or squeeze bottles for mustard, ketchup, etc.

REQUIREMENTS BY MENU AND TYPE OF MOBILE UNIT

PHF* = Potentially Hazardous Food

These are general requirements based on broad menu categories. A specific menu and operation may require additional facilities.

FOOD ITEM	PUSHCART	SELF-PROPELLED VEHICLE
Pre-packaged PHF*	1 or 2 and 6,9	1 or 2 and 6, 9
Dispensing raw shrimp or raw fish (not pre-wrapped)	Not allowed on a pushcart.	1 or 2 and 3, 6, 7 and 10
Unpackaged Category 2 Items (See Limited Food)	1 or 2 and 3, 4, 5 or 7, 6 (for PHF), 9	1 or 2 and 3, 4, 5 or 7, 6 (for PHF), 9
Heating or hot holding a pre-cooked PHF* (unpackaged), or heating non-PHF*	1 or 2 and 3, 4 or 5 or 7, 6 (for PHF), 9 PHF must meet definition of Category 2 food	1 or 2 and 3, 4 or 5 or 7, 6 (for PHF), 9
Cooking raw PHF*	Not allowed on a pushcart.	1 or 2, 3, 4, 6, 8, 9

1. Operate from a commissary meeting all requirements of 420-3-22-.09. The commissary must have, at a minimum, facilities to store food at the required temps, a toilet facility and, *except when all food is pre-packaged*, a way to fill potable water tanks, empty waste water tanks, provide a handwashing sink, provide appropriate warewashing sink and all required items of the Food Sanitation Rules. If food preparation activities on the mobile unit generate grease or grease laden vapors, the commissary must have a grease trap in accordance with local requirements.
2. Same as 1, when the commissary is a separately-owned business under the restrictions of 420-3-22-.09.
3. Handwashing facility on-board the unit, potable water tank affixed on-board, waste water holding tank affixed on-board 15% larger than potable water, warm water provided at all times in adequate amounts.
4. A three-compartment sink on-board with chemical test papers provided and used.
5. A two-compartment sink on-board with chemical test papers provided and used.
6. Refrigeration/cold-holding facilities and /or hot-holding facilities on-board, thermometers provided and used.
7. Four sets of food handling utensils, properly sanitized and pre-wrapped, on-board.
8. Cooking facilities on-board including thermometers, water under pressure to all sinks, sufficient ventilation to remove vapors and smoke from cooking area, screens or effective air barriers, self-closing doors, shielded lights and smooth, non-absorbent, easily cleanable floors, walls and ceilings.
9. Transport entire mobile unit to the commissary daily.
10. **(For vehicles used for dispensing only raw fish or shrimp)** Maintain product in direct contact with ice with meltwater contained until delivery is completed and dispose of meltwater in accordance with the law at the commissary. All necessary articles used for dispensing must be in an enclosed part of vehicle, like a covered bed of a pick-up or inside a van. The commissary must have the ability to wash and sanitize all food contact surfaces and for cleaning the vehicle.

July, 2007

COMMISSARY RESPONSIBILITY

It shall be the responsibility of the commissary permit holder to comply with the provisions of the approved plan of operations. Failure to comply with the provisions of the plan of operations shall be grounds for suspension or revocation of the commissary food permit and the authorization to operate a mobile food establishment.

The commissary permit holder as well as the pushcart or mobile food unit commissary permit holder shall make the mobile food units or pushcarts available for inspection at the commissary at any reasonable time as requested by the Health Officer. In the event a mobile unit or pushcart cannot be presented for inspection at the commissary, the commissary's permit may be suspended.

Mobile food units or pushcarts shall operate from a commissary and shall return at least daily to such location for all supplies and for cleaning and servicing operations. The commissary servicing area shall be provided with overhead protection unless only packaged food is placed on the mobile unit.

A location will be provided for the flushing and draining of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies.

The surface of the servicing area shall be constructed of smooth, nonabsorbent material, such as concrete or machine-laid asphalt and shall be graded to drain, kept clean and maintained in good repair.

The commissary shall meet all requirements of all applicable local agencies concerning the requirements for grease disposal.

A copy of the latest inspection sheet, the commissary permit and the county and city business licenses must be attached to each mobile unit. The originals must be on display at the commissary in public view.

CONTACTS

MOBILE COUNTY (Area Code 251)

Mobile County Health Department Inspection Services	690-8116
Mobile County Health Department On-site Sewage	634-9801
Mobile County Business License Office	574-4800
Mobile City Business License Office	208-7462
Prichard Business License Office	452-7862
Chickasaw	452-6450
Citronelle	866-7973
Creola	675-8142
Mount Vernon	829-6632
Saraland	679-5505
Satsuma	675-1440
Bayou La Batre	824-2171
Dauphin Island	861-5525