

MOBILE UNIT OPERATION GUIDELINES

DEFINITIONS

Mobile unit means a food service operation that is operated from a movable motor driven or propelled vehicle, portable structure and that can change location. Mobile units shall not operate at a fixed location and must be moved daily.

Base of operation means a location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.

A base of operation must be operated in compliance with the Food Code and applicable regulations. A copy of the current license/permit and most recent inspection report for the base of operation that will be used by the mobile unit must be provided to the regulatory authority with the mobile unit application, if applicable.

PERMITTING PROCESS

- Mobile units with food preparation shall submit a vehicle registration, driver's license, a completed mobile unit application and mobile unit checklist.
- Mobile units without food preparation shall submit a vehicle registration, driver's license and a completed mobile unit application.
- The plan review fee shall be included with the application. The plan review process is a one-time fee. Mobile units will be billed annually for the permit fee.
- A completed Use of Base of Operation agreement shall be included with the application.
- Upon completion of the review, an inspection will be scheduled to issue a permit sticker.

Note: An approval should denote that it is valid only in the Will County jurisdiction only.

Certified Food Protection Manager (CFPM) (2-102.12)

(A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.

(B) This section does not apply to certain types of FOOD ESTABLISHMENTS deemed by the REGULATORY AUTHORITY to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of FOOD preparation.

Note: Exemption – CFPM is not required for operators of mobile food units that sell only pre-packaged foods or non-potentially hazardous food and/or beverages only.

GENERAL CONSTRUCTION REQUIREMENTS

All equipment shall bear the seal of the National Sanitation Foundation (NSF), ETL, UL Sanitation Standard or equivalent and be approved by this department. Other materials may be evaluated and approved by the Health Authority on a case by case basis.

Mechanical Refrigeration shall be provided for the storage of Time/Temperature Control for Safety Food (TCS Food) 3-501.16, which is:

- a) sufficient in capacity, and
- b) capable of maintaining TCS food at 41°F or less, and in the case of frozen foods at 0°F or less.
- c) Dry ice is only allowed for frozen novelties.

Hot holding storage equipment shall be provided for the storage of cooked TCS food prior to service (3-501.16), which is:

- a) sufficient in capacity, and
- b) capable of maintaining TCS food at 135°F or higher.

A 3-compartment sink with two drain boards is required along with an appropriately sized faucet, lockable drain plugs and an indirect connection to the holding tank. (4-301.12; 4-301.13)

A Chemical Test kit for your sanitation type shall be provided. (4-501.116, 4-703.11)

Temperature measuring devices, appropriate to the operation, shall be used for monitoring temperatures for the types of TCS foods prepared and held, as specified in the Food Code. (4-302.12). Food temperature measuring devices shall be accurate to ±2°F and have a range of 0°F to 220°F. (4-203.11)

A separate hand wash sink shall be provided and equipped with potable hot and cold running water, soap in a dispenser and single use hand towels. A handwashing sign is to be posted at the handwashing sink. (6-301.11; 6-301.12; 6-301.14)

Note: Exemption – mobile food units which sell only pre-packaged foods and/or beverages may be exempted from the provision of a 3-compartment sink.

An operator should meet the following requirements regarding water under pressure:

- a) a water source from an approved commissary shall be specified,
- b) hot and cold water under pressure is required. Hand pumps are not acceptable for this purpose,
- c) hot water shall be supplied at a minimum temperature of 100°F, and
- d) piping and fixtures should be designed for potable water (e.g., food grade).

Holding Tanks

If liquid waste results from the operation, the waste shall be stored in a permanently installed retention tank at least 15% larger than the water supply tank. (5-401.11; 5-402.13; 5-402.14; 5-403.11). All liquid waste shall be disposed of at the commissary.

Floors, Walls, Ceiling

Surfaces shall be smooth, durable, easily cleanable, light in color. (6-101.11; 6-201.11). Raw wood surfaces are not permitted.

Hoods

All grease or smoke-producing cooking units shall be provided with approved exhaust system as outlined in BOCA, NFPA 96, UL and NSF. All exhaust systems shall be designed per manufacturer's recommendations and based upon the grease and heat load. All hood systems shall comply with Section (6-304.11) of the Food Code.

All openings to the outside shall be screened or provided with air curtains and all doors shall be self-closing and tight fitting. (6-202.15).

Disposable gloves, use of deli paper or utensils when handling ready to eat foods. (3.304.15).

Food handlers shall wear hair restraints. (2.402.11).

Only single service disposable utensils shall be used for the service of food and drink.

All beverages, ice, bakery products, sandwiches and all other food must be **obtained from an approved and permitted commissary.**

**Will County Health
Department
Mobile Unit Food Handling
Guidelines**



<p>North Branch Office 323 Quadrangle Drive Bolingbrook, Illinois 60440 Phone (630) 679-7030 Fax (630) 679-7031</p>	<p>Main Office 501 Ella Avenue Joliet, Illinois 60433 Phone (815) 727-8490 Fax (815) 740-8147</p>	<p>East Branch Office 5601 W. Monee-Manhattan Road Ste 109 Monee, Illinois 60449 Phone (708) 534-5721 Fax (708) 534-3455</p>
--	--	---