

INTRODUCTION TO MOBILE FOOD SERVICES

The scope and frequency of services provided by both the servicing area and the MFE unit must be determined at the time of plan review and included in the application and must be based on the:

Menu;
Number of anticipated customers;
Frequency of the MFE operation;
Limitations of the MFE and the servicing area, and
How often the MFE will be returning to the servicing Area

The servicing area must have a Person in Charge who is responsible for its overall operation in accordance with Sections 2-101.11 through 2-1-03.11 of the Food Code. In addition, the MFE must have a Person in Charge present during all hours of its operation unless the only foods offered are commercially pre-packaged, non-potentially hazardous foods that are not time/temperature controlled for safety (non-PHF/non TCS) foods.

TYPES OF MOBILE FOOD ESTABLISHMENT UNITS

The type of MFE unit must be identified during the application review process of the operation.

Self Sufficient Vehicle or Trailer: These units are capable of preparing PHF/TCS and non-PHF/TCS foods, cooking, hot and cold storage, dry storage, utensil washing, hand washing, etc. on the unit. The unit has a self-contained potable water supply and a wastewater storage system.

Vehicle or Trailer that is not Self-sufficient: These units are capable of dispensing hot and cold PHF/TCS and non-PHF/TCS foods. They may be capable of hot and cold holding of PHF/TCS foods, but may not have the facilities to cook or reheat food. These units have hand washing facilities, a potable water supply, and containment for wastewater. They may not have utensil washing facilities. The servicing area may have to be used for cooking, re-heating food for hot-holding, cold and frozen food storage, dry goods storage, utensil washing, washing the MFE unit, access to potable water, and the disposal of wastewater and garbage because this type of MFE may not have the facilities for conducting these activities.

Push Cart: These units are not self-propelled and must be hauled by a vehicle or pushed to move them from one location to another. These types of units offer limited PHF/TCS and non-PHF/TCS foods. The units must be designed to safely serve designated food items from the units. These units usually have accessory components such as coolers with ice for cold holding PHF/TCS foods. Hand washing stations must be built into the cart unless a portable hand washing station is allowed by the Regulatory Authority. Potable water must be available for food use and for hand washing. A wastewater containment system must be available and used. A servicing area must be available and used for cold and frozen food storage, dry goods storage, single-service/single-use storage, utensil storage, utensil washing, cart washing, access to potable water, and the disposal of wastewater and garbage.

Pre-Packaged Push Carts: These units are limited to ONLY offering commercially prepared, non-PHF/TCS foods. A servicing area must be used as a site for food storage and cart cleaning.

All MFEs shall comply with all applicable requirements outlined in this document (unless otherwise noted) and any other requirements of the Regulatory Authority. The Regulatory Authority may approve a variance to some of the requirements if no health hazard will result. Such variances shall be reviewed in accordance with the procedures outlined in Sections 8-103.11 and 8-103.12 of the Food Code.

Additionally, each MFE shall have its business name, address, and telephone number of the person, firm, corporation responsible for its operation legibly printed in 4-inch high letters on at least two sides of the unit. The letters must be of a contrasting color from the color of the MFE unit.

LOCATION OF THE MOBILE FOOD ESTABLISHMENT & SERVICING AREA

The MFE must be located in an area that allows convenient access to the support services provided, by the servicing area. Safe and protected transportation of food, equipment, utensils, etc. from the servicing area to the MFE must be evaluated and approved by the Regulatory Authority before operations can begin.

If the MFE is used at fair, carnival, or other event where it does not or cannot return to the servicing area, the MFE must be licensed and regulated as a Temporary Food Establishment.