

# **Guidelines For Mobile Food Vendors**



## **Jackson County Environmental Health**

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# **Guidelines For Mobile Food Vendors**

**The following guidelines are authorized by Jackson County  
Chapter 40, 2001 Food Code.**

## **Permits:**

- All mobile food vendors must have a current Jackson County Environmental Health Permit. Temporary facilities require a separate permit for each event and location. The permit must be obtained at the Jackson County Environmental Health office located at 303 W. Walnut, Independence, MO.

## **General:**

- All food must be clean, wholesome, free from spoilage, free from adulteration, and safe for human consumption.
- All food must be from an approved source. All potentially hazardous foods (PHF) must be prepared on site by a permitted operator or be prepared at another permitted facility. No foods prepared in a private home or a non-permitted facility may be used or sold on a mobile food vehicle.

## **Temperature Control of Foods:**

- All PHF must be kept below 41 °F or above 135 °F at all times. Pre-cooked food must be re-heated to 165 °F before serving. Equipment must be provided for maintaining these temperatures at all times.
- Required internal cooking temperatures for PHF are: ground beef 155 °F, chicken 165 °F, pork and beef 145 °F.
- Partial cooking of PHF is prohibited.
- Metal stemmed dial-type thermometers accurate to within plus or minus 2 °F must be provided to monitor these temperatures.
- If time is used as a public health control, it must be stated in writing. Foods must be held no longer than 4 hours then promptly disposed of. The length of time foods are held will be required in written logs.

## **Ice & Refrigeration:**

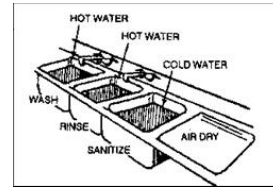
- If ice is to be used for temperature control, the following criteria must be met:
- Ice must be from an approved source.
- The ice-holding container must be constructed of a non-porous material with an attached lid. Styrofoam coolers are not approved.
- Ice used for cooling food or beverages may not be used for human consumption.
- Ice containers must be drained to prevent accumulation of water.
- Foods must not be in direct contact with ice.
- Mechanical refrigeration units must be clean and in good repair and must be capable of maintaining food temperatures of 41 °F or below.
- Thermometers must be provided in all refrigeration units.

## **Water Supply:**

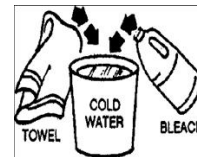
- A readily available supply of hot and cold running water from an approved source must be provided at all times to the vehicle.
- The water supply must be adequate to meet the needs of the establishment.
- This water must be stored in an approved covered container.

## Sanitizing & Sink Requirements:

- All mobile vendors must be equipped with an approved three-compartment sink with hot and cold running water. The sink must be of adequate size to submerge utensils and cookware halfway into the sink. The compartments must contain the following:



- Wash (hot, soapy water)
- Rinse (clean water)
- Sanitize (approved sanitizer and water) and air dry.
- An approved sanitizer must be on the site and used in the above manner at all times.
- Wiping Cloths. Rinse and store your wiping cloths in a bucket of sanitizer (for example, a capful of bleach in 2 gallons of water). Change the solution every 2 hours.



## Hand Washing:

- An approved hand wash sink must be installed with hot and cold running water under pressure with the exception of the following:
- The hand washing requirement for pushcarts with a limited menu and utensils, or mobile vendors with only pre-packaged potentially hazardous foods, can be met by use of moist towelettes containing alcohol.
- No hand wash sink is required when only pre-packaged foods are sold.

## **Commissary:**

- A commissary is a permitted food establishment (ex. Restaurant, market, etc.) in which food, containers, or supplies are stored or handled for use. A commissary is NOT a private home, church, club or other non-profit or for-profit association that does not hold a valid health permit.
- The commissary is to comply with all provisions applicable to food establishments and be used for storage, food preparation, cleaning, etc.
- The commissary must provide the following:
  - Water supply
  - Food storage
  - Food preparation as approved by the Jackson County Environmental Health Division
  - Solid and liquid waste disposal
  - Utensil cleaning facilities

## **Food Handling:**

- Bare hand contact with ready to eat food is prohibited.
- The use of utensils such as tongs, forks, and spatulas is required to minimize hand contact with food.
- Eating and drinking while on duty is prohibited.
- Cross contamination of cooked foods with raw potentially hazardous foods through contact with equipment, utensils, or hands must be prevented at all times.
- Single-service articles/utensils may not be re-used.
- All food products must be individually wrapped or covered to protect them from contamination.
- Tobacco use is prohibited in any food preparation or service area.
- Galvanized and chipped enamelware containers shall not be used for food storage or preparation.
- All food must be properly stored off the floor or ground.
- No person with a communicable disease or a carrier of a communicable disease may work in the facility.

## **Refuse:**

- All food wastes, soiled paper, etc. must be stored in a leak proof plastic or metal waste container with a tight-fitting lid.
- Plastic bags with tie tops must be used in all cans where food debris will be deposited.
- Refuse must be stored in a manner that will prevent insect and rodent problems.

## **Construction of Equipment:**

- All food contact surfaces must be smooth, easily cleanable, non-absorbent, and non-toxic. They must be durable and kept in good repair.
- All other equipment must be constructed and maintained in a manner consistent with departmental standards.
- The Mobile Unit shall be fully enclosed. Protective screens or movable windows shall be provided for customer service.
- Ventilation systems must be positioned over all equipment producing smoke, steam or grease vapors.

## **Wastewater:**

- Wastewater must be retained in a spill proof, leak proof container with a larger capacity than the water supply available on the vehicle.
- All wastewater must be disposed of into an approved sanitary sewer.
- Receipts verifying proper disposal may be required.
- A waste retention tank at least 15% larger than the water supply tank shall be provided.

## **Public Food Event vs. Private Food Event**

### **A Permit from the Environmental Health Division is required for:**

- Any events open to the public where food is provided unless the exceptions below apply.

### **A permit from the Environmental Health Division is not required for:**

- An establishment that offers only pre-packaged, non-potentially hazardous foods.
- A produce stand that offers only whole uncut fruits and vegetables.
- A kitchen in a private home if only food that is non-potentially hazardous is prepared for sale or service as a part of a not-for profit event. Examples include a religious or non-profit profit organization having a bake sale. (A sign must be posted that the product was not made in an inspected facility.)
- A closed event with only invited guests. The public must not be able to attend without invitation. Examples of closed events include religious gatherings involving members of a church, wedding parties, family reunions, or company picnics.
- A private kitchen of a family day care facility, or a bed and breakfast facility limited to 4 bedrooms or less.