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 theses 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 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.