



Public Health

Idaho North Central District



Nez Perce County
215 10th Street
Lewiston, ID 83501
(208) 799-3100
Fax (208) 799-0349

Latah County
333 E Palouse River Drive
Moscow, ID 83843
(208) 882-7506
Fax (208) 882-3494

Clearwater County
105 115th Street
Orofino, ID 83544
(208) 476-7850
Fax (208) 476-7494

Idaho County
903 West Main
Grangeville, ID 83530
(208) 983-2842
Fax (208) 983-2845

Lewis County
132 N Hill Street
P O Box 277
Kamiah, ID 83536
(208) 935-2124
Fax (208) 935-0223

OPERATIONAL REQUIREMENTS FOR

MOBILE FOOD UNITS

FULL-SERVICE MOBILE FOOD UNIT -- A self-contained mobile food unit constructed as a food-service establishment in full compliance with the requirements of the *Idaho Food Code*.

Full-service mobile units may prepare, sell and serve potentially hazardous food within its capability to keep such food safe as determined by the regulatory authority.

Single-Service Articles - Mobile food units shall provide only single-service articles for use by consumers.

Single-service articles (cups, plates, utensils, straws) shall be stored six inches off the floor, in the original protective package or stored using other means that afford protection until used.

Chapter 2 Management and Personnel.

Section 2-101-103 Supervision: Based on the risk inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention.

Section 2-102.12 Certified Food Protection Manager – IDAPA 16.02.19.210.03: Beginning July 1, 2018, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and services shall be a certified food protection manager (CFPM) who has shown proficiency of required information through passing a test that is part of an accredited program.

Section 2-401-403 Hygienic Practices: All employees and operators shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to good hygienic practices while on duty. This includes proper handwashing: when first starting shift, after eating, drinking or smoking, after handling garbage, after using restroom, and all times necessary to keep hands clean.

Chapter 3 Food Protection.

Section 3-201-203 Sources, Specifications, and Original Containers and Records: All food products served by the mobile facility shall be unadulterated and from an approved facility. The serving of home-prepared canned foods is not allowed. All food products not in an original container shall be labeled and dated in an approved food container.

Section 3-301.11 Preventing Contamination from Hands: Employees should wash hands on a regular basis to avoid contamination of food. Food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment.

Section 3-302.15 Washing Fruits and Vegetable: Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants. This is preferably performed in a Food Preparation sink: If a warewashing sink is used for food preparation then restrictions stated in **Section 4-501.16 Warewashing Sinks, Use Limitations** must be followed.

Section 3-305.11 Food Storage: Food shall be protected from contamination by storing food on clean, dry, non-absorbent surfaces where they are not exposed to splash, dust or other contamination, and at least six inches above the floor.

Section 3-401.11 Cooking: All raw animal foods; such as eggs, meat, fish, poultry, and foods containing these raw animal foods, shall be cooked to the specified minimum temperatures listed in the Idaho Food Code.

Section 3-501.16 Potentially Hazardous Food, Hot and Cold Holding: Adequate equipment shall be provided for keeping potentially hazardous foods below 41 degrees under refrigeration, and held at 135 degrees or above in hot holding. Thermometers shall be provided in refrigerators, and probe-type thermometers shall be provided for testing temperatures in cooked and hot food.

Chapter 4 Equipment, Utensils, and Linens.

Section 4-101.11 Characteristics: Food contact surfaces and equipment shall be corrosion resistant, nonabsorbent, finished to have a smooth, easily cleanable surface, be resistant to pitting, chipping, and scratching. Painted surfaces are not suitable for food contact surfaces. Domestic Use equipment shall not be considered approved equipment.

Section 4-201.11 Equipment and Utensils: Equipment and utensils used shall be designed and fabricated to equal or exceed NSF standards, shall be properly located and installed, and shall be easily cleanable. Equipment manufactured specifically for domestic use (home-type) shall not be considered approved equipment, except as allowed by the regulatory authority. All equipment and utensils shall be maintained in a sanitary manner and protected from contamination at all times.

Section 4-301.12 Manual Warewashing Sink, Sink Compartment Requirements: For manual warewashing, a sink with not fewer than three (3) compartments shall be provided for washing, rinsing and sanitizing of equipment and utensils. A two (2) compartment sink may be used when items to be cleaned and sanitized are restricted to a few utensils at the end of a shift. The sink compartments shall be large enough to permit the complete immersion of most equipment and utensils. Hot and cold water shall be supplied for each sink compartment. Drain boards shall be provided which are self-draining.

Section 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization: Equipment and utensils shall be cleaned and sanitized by methods and frequencies that will prevent contamination of food and food-contact surfaces. Utensils, pots and pans shall be washed, rinsed and sanitized, utilizing warm water and an approved sanitizing solution. Approved sanitizers are a Chlorine solution of 50-100ppm, or a quaternary ammonia solution of 200-400ppm.

Equipment and food contact surfaces shall be cleaned at frequent intervals with a sanitizing solution. Wiping cloths shall be kept in a solution of sanitizer and utilized frequently for wiping down surfaces.

Testing papers shall be available and used for measuring the sanitizing solution's strength.

Chapter 5 Water, Plumbing, and Waste.

Section 5-101-104 Water: Potable water shall be obtained from an approved water source, safe, adequate and properly delivered from the source.

The amount of potable water shall be sufficient to meet the demands of the mobile food establishment.

Section 5-202.12 Handwashing Facility, Installation: Handwashing facilities shall be provided for use in food preparation areas. The sink shall have hot and cold running water provided through a mixing faucet at a temperature of at least 100F; have a supply of hand-cleaning soap, and disposable paper towels. Handwashing shall not be done in the warewashing or food preparation sink.

Section 5-304.11-.14 Operation and Maintenance: A mobile food unit's potable water inlet shall be positioned so that it will be protected from contaminants such as waste discharge, road dust, oil or grease and sized to be 3/4 inch or less. The tank shall be enclosed from the filling inlet to the discharge outlet; provided with a drain that allows complete draining of the tank; designed with covers or ports that permit visual inspection of the tank and cleaning of the tank; and the tank shall have a secure cover.

Section 5-401-403 Sewage, Other Liquid Waste, and Rainwater: Tanks for liquid waste retention shall be 15 percent larger in capacity than the water supply tank, equipped with a drain that is one-inch in inner diameter or greater, equipped with a shut-off valve.

Tanks shall be thoroughly flushed and drained during the servicing operation. Sewage shall be removed from a mobile food unit at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

Section 5-501-503 Refuse, Recyclables, and Returnables: The food establishment shall have an approved potable water supply, an approved sewage disposal method, garbage and refuse disposal system, and insect and rodent control system designed to prevent the contamination of food and any public health hazard.

Refuse shall be disposed of often enough to prevent development of unnecessary accumulation and attraction of insects, rodents or other pests. Containers shall be nonabsorbent and in good repair, kept covered when not in use. A refuse container shall be located at each handwashing facility or group of facilities where disposable paper towels are used.

Chapter 6 Physical Facilities.

Section 6-201-202 Design, Construction, and Installation: Interior surfaces within food preparation, warewashing, food storage, food display, and refuse storage shall be properly designed, installed and maintained.

Floors shall be smooth, non-absorbent, easily cleanable and in good repair. Floor coverings shall be durable grades of vinyl tile, plastic tile or tight-fitting wood impregnated with plastic. Carpet shall not be installed as a floor covering in food preparation and processing areas, food storage areas, warewashing areas, handwashing areas and toilet room areas. Mats and duckboards shall be designed to be easily cleanable, nonabsorbent, grease-resistant and constructed of rubber/plastic-backed, closely woven material designed for use as a mat in areas not exposed to large amounts of grease and water.

Walls and ceilings shall be nonabsorbent, easily cleanable and light-colored. Wall covering materials such as sheet metal, plastic and other similar materials shall be so attached and sealed to the wall as to leave no open spaces or cracks, which would permit accumulation of grease or debris or provide harborage for vectors. Walls and ceilings shall be kept in good repair and cleaned as often as necessary to keep them clean.

Section 6-301-306: Numbers and Capacities:

Toilet Facilities -- Operators of mobile food units without toilet facilities shall obtain the use of toilet facilities adjacent or convenient to the mobile unit.

Lockers, Personal Belongings Storage -- Lockers or other suitable facilities for the storage of employees' clothing and personal belongings shall be provided, and kept neat and clean.

Lighting -- Lighting shall be installed to provide at least 30-foot candles in the mobile Unit. and lights shall be shielded, coated or otherwise shatter-resistant.

Ventilation -- The mobile unit shall have sufficient ventilation to keep it free from excessive heat, steam, grease, vapors, smoke and fumes. Hoods shall be provided with filters, which are removable for cleaning and replacement, and they shall be designed to prevent grease or condensate from dripping into food or onto food-contact surfaces. Exhaust hoods shall be maintained clean and in good repair.

Maintenance Equipment Brooms, mops and similar equipment shall be stored in an orderly manner, hung to air-dry and cleaned in appropriate service sinks and not in food preparation, warewashing or handwashing sinks.

Living/sleeping Quarters, Driver's/passenger's Compartment -- Living and sleeping quarters shall be separated from the food establishment operations by complete partitioning and by solid, self-closing doors.

Section 6-501.111 Controlling Pests: The mobile unit shall be properly constructed and maintained in a condition which prevents the harborage, entrance or feeding of insects, rodents or other pests. The presence of flies, cockroaches, rodents and other vectors and pests in the mobile unit is prohibited; tight-fitting doors that are self-closing or tight-fitting screen doors or windows shall protect all openings.

Section 6-501.115 Prohibiting Animals: Pets and other live animals shall not be permitted in mobile food units.

The regulatory authority may impose additional requirements to protect against health hazards related to the operation of mobile food units or operations, may prohibit the sale of some menu items or limit preparation steps, and, when no health hazard will result, may waive or modify requirements upon satisfactory compliance with **Section 8-103.10 Modifications and Waivers.**

When changing location of mobile operation, temporary closure, or re-opening after seasonal closure please notify your local Environmental Health Specialist.