

MOBILE FOOD STAND REQUIREMENTS

All mobile food stands in Sangamon County shall meet the following requirements. These are general requirements and are not all inclusive. Please refer to the Food Service Sanitation Code book and 2017 FDA Food Code for all requirements pertaining to the operation of a mobile food stand.

SCDPH = Sangamon County Department of Public Health, 2833 South Grand Avenue, East, Springfield, IL 62703, telephone 217-535-3145

- **The stand must move from location to location.** It may not stay in one location for more than 2 weeks. If one or more locations will be regularly used, written confirmation shall be provided to the SCDPH as to the time and dates the mobile unit will be moved so the SCDPH can check that the unit has indeed been moved. The stand should be maintained in such a condition as to be able to be moved at the request of the inspector.
- The owner/operator shall provide the SCDPH with written confirmation that **public restrooms** are available for employees' use at each new location.
- **Seating** for patrons shall not be provided.
- **Food grade supply hoses** shall be used to fill fresh water holding tanks. (5-302.16, 5-201.11)
- **Hot and cold running water** under pressure shall be provided (5-202.12)
- There shall be no leaks in the **fresh or waste water holding tanks**. (5-301.11)
- A **water tank, pump, and hoses shall be flushed and sanitized** before being placed in service after construction, repair, modification, and periods of nonuse (5-304.11)
- A **sewage holding tank** shall be sized 15 percent larger than the water supply tank. (5-401.11)
- Specifically designated **drain hoses** shall be provided for the wastewater tank. (5-402.15)
Indicate where waste materials are being disposed: _____
- A **handwashing sink** shall be provided that is separate from the 3 compartment sink. (5-203.11) It shall **only be used to wash hands**. (5-205.11)
- All **food shall be prepared and stored in the mobile unit** – NO HOME PREPARATION OF FOOD ALLOWED (3-201.11)
- All potentially hazardous food shall be held at temperatures of **41° or below or 135° or above**. (3-202.11)

- Refrigerators and freezers shall be provided with **thermometers**. They must be readily accessible. (4-204.112)
- Food in refrigerators, freezers, shelves, cabinets, etc. shall be stored in **protected from contamination**. (3-305.11, 3-307.11/misc. sources)
- Food shall be stored a minimum of **6-inches above the floor** in a manner that protects from splash and is easily cleanable. (3-305.11)
- **Food may not be stored in ice** intended for consumption. (3-303.11)
- **Scoops with handles** shall be used in food and ice. The handles of the scoops shall be stored in one of the following manners: in the food or ice with the handle extending up out of the food or ice, on a clean dry surface under a 4-hour cleaning rotation (4-602.11), or in running water-dipping wells. (3-304.12)
- **No bare hand contact:** gloves, tongs, deli tissue or other suitable utensils shall be used to handle ready-to-eat food such as buns, chips, etc. (3-301.11)
- **Hands and exposed parts of arms shall be washed** properly and prior to handling any food, equipment, single service items, etc. and before putting on gloves. (2-301.12/procedure, 2-301.14/when)
- **Hair restraints** (hats, hair nets, etc.) shall be worn by all food handlers. (2-402.11)
- **Outer clothing** of employees shall be clean. (2-304.11)
- **Food and non-food contact surfaces** shall be smooth, durable, non-absorbent and easily cleanable. (4-202.11, 4-101.19)
- A **chemical test kit** (test strips) shall be provided for checking the strength of the sanitizing solution in the 3rd compartment of the 3 compartment sink and in the bucket used to sanitize food contact/preparation surfaces. (4-301.14)
- **Sanitizer** (chlorine or quaternary ammonia) shall be provided for sanitizing equipment and utensils. (4-303.11)
- **A bucket of sanitizing solution** shall be provided to clean and sanitize food contact/preparation surfaces. ()
- **Single service items** (disposable plates, cups, eating utensils, bowls, straws, etc.) shall be stored at least 6" off the floor and shall be covered or inverted at all times, even prior to immediate use. Store unused **coffee filters** in closed containers. ()

- There shall be a supply of handwashing **soap** and **paper towels** at the handwashing sink (6-301.11, 6-301.12)
- **Waste receptacles** should be available by handsinks. (6-301.20)
- Effective measures shall be utilized to **eliminate rodents, flies, roaches, and other insects** inside the unit. (6-202.15)
- **Screens or air curtains** must be provided for all doors, windows, vents, etc. If screens are used, they must be tight fitting to prevent insects from entering the unit. If air curtains are used, the flow of air shall be sufficient to prevent the entrance of insects. **Doors** must be tight fitting and self closing. (6-202.15)
- Materials for **Floors, wall, and ceilings** must be smooth, durable, nonabsorbent, easily cleanable, and maintained in good repair. Carpeting, cardboard, unsealed wood, and other rough or porous materials are not allowed. (6-101.11)
- Shielding must be provided over all **light fixtures**. (6-202.11)
- Containers of **toxic liquids and toxic materials** (cleansers, degreasers, window cleaners, insect spray, etc) shall be **labeled** as to their contents. (7-101.11, 7-102.11)
- **Toxic liquids and toxic materials** shall be **stored separate** from and below food and equipment. (7-201.11)
- Only those toxic materials **required for operation and maintenance** of the facility are allowed in the establishment. (7-202.11)

Do you Have Your Paperwork?

- All potentially hazardous food preparation shall be under the supervision of a **Certified Food Service Sanitation Manager**. ()
- **Handwashing signage** that notifies staff to wash hands shall be provided at all handsinks (6-301.14)
- **Employee Health and Conditional Employee Health documents:**
- **Allergen Signage**
- **Consumer Advisory**

Updated 3-25-20