

## Jersey County Health Department

### Mobile Food Establishment Guidelines

A **mobile food establishment** is vehicle- mounted food establishment designed and operated to be readily movable. This unit shall have connections to water, wastewater, or electricity.

#### **Mobile Food Establishment (attending a 1-day event ONLY in calendar year)- No Fee**

- Each vendor must complete a mobile food application to be placed on file with the Jersey County Health Department.
- Must sign and adhere to the Jersey County Health Department's Mobile Food Requirements.

#### **Mobile Food Establishment (2 or more days operating in Jersey County in calendar year)- \$100.00**

- Each vendor must complete a Mobile Food Establishment Application to be placed on file with the Jersey County Health Department
- Must pay applicable fees
- Must have at least 1 Certified Food Protection Manager responsible during the event and demonstrates knowledge of the 2017 Illinois Food Service Sanitation Code, Part 750 Food Code, and Jersey County Health Department's Food Ordinance. Copies of each code are available upon request.
- Must sign and adhere to the Jersey County Health Department's Mobile Food Establishment Requirements.
- If the mobile food establishment is based in Jersey County, a plan review with non-scaled drawing must be completed and attached to permit application.
- If the mobile food establishment is NOT based in Jersey County, a copy of the most recent inspection or letter of approval from home-based county must be attached to permit application.
- Mobile food establishment must provide updated Menu of all food items served
- Mobile food establishment must provide itinerary and operating schedule to the Jersey County Health Department

**All mobile food establishments must adhere to the following requirements:**

1. All food contact surfaces shall be constructed of easily cleanable, smooth materials and free of breaks, open seams, cracks, chips, pits, or similar imperfections.
2. All food is from an approved source and is prepared in an approved area, kitchen, or location. No food may be prepared from a home kitchen.
3. Personnel with boils, cuts, respiratory infections, and communicable diseases are not permitted to work in a food stand.
4. Handwashing station: Must be conveniently located and accessible to food preparation areas.
5. Time/Temperature controlled cold foods and refrigeration units kept at 41F or below.
6. Time/ Temperature controlled hot foods and hot holding units kept at 135F or above.
7. Thermometers are provided in all refrigerator and freezer units.
8. Metal- stemmed thermometers ranging from 0F-220F are used for checking hot and cold foods.
9. No bare hand contact with ready to eat foods. Use tongs, utensils, or single use gloves when serving ready to eat foods.
10. All food and food supplies stored 6'' off the ground and stored to prevent contamination.
11. Ice properly handled and stored. Hand dipping ice is prohibited.
12. Condiments individually packaged and dispensed from an approved dispenser.
13. Dishwashing station: A three- compartment sink shall be installed for manual cleaning and sanitizing of equipment and utensils.
14. Sanitizer test kits provided.
15. Sanitizer is provided for cleaning food- contact surfaces.
16. Effective hair restraints provided and worn by all food handlers.
17. All rooms shall have sufficient ventilation to keep free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Jersey County Health Department has the right to expect immediate corrective action for all requirements above. All Time/Temperature Controlled foods that are not between the temperatures of 41 F and 135 F shall be subject to destruction.