

# FOOD SANITATION REQUIREMENTS FOR MOBILE AND TEMPORARY FOOD SERVICE ESTABLISHMENTS

The following is a condensed guide for the operation of mobile and temporary food service establishments including food operations at fairs, community days, rodeos, carnivals, circuses, and similar transitory gatherings.

A **Mobile Food Unit** is any movable food service establishment, truck, van, trailer, pushcart, bicycle, watercraft, or other movable unit with or without wheels, including hand-carried, portable containers in or on which food or beverage is transported, stored, or prepared for sale or given away at temporary locations.

A **Temporary Food Establishment** operates at a fixed location for not more than fourteen (14) consecutive days in conjunction with a single event or celebration.

A permit is required of owners or operators in the following situations prior to operation:

- **Mobile food units and their facilities.**
- **Where a local city ordinance requires an operator to obtain a permit from the Health Department.**
- **Where a facility operates more than four (4) days at one event, or at more than one event.**
- **Temporary food establishments.**

If you have any questions as to whether your establishment is required to be permitted, please contact the District Health Department.

It is the responsibility of all mobile and temporary food handling establishments, whether permitted or not, to meet the requirements of the **Idaho Food Code**. A detailed copy of these regulations can be obtained from any Health District office.

**Any permitted or non-permitted temporary establishment may be inspected by the Health Department at any time to assure that the Idaho Food Code requirements are met.**

Establishments that operate at more than one event per year shall be considered mobile food establishments and shall meet the conditions of the food service regulations which are applicable to them, including being permitted.

## FOOD SOURCES

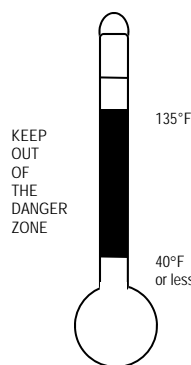
All foods (including ice, beverages, etc.) shall be from approved sources which comply with the **Idaho Food Code**. All foods shall be prepared in a sanitary manner on the premises or in a facility that is approved and permitted by the Health Department. **THE SERVING OF HOME CANNED OR HOME PREPARED FOOD IS PROHIBITED.**

## PREPARATION

Those foods which **REQUIRE ONLY LIMITED PREPARATION** prior to serving will be allowed. Such items include hamburgers, hotdogs, chili dogs using commercially made chili, German sausage, gyros, scones, sno cones, popcorn, corn on the cob, and fresh fruits, beverages, etc.

## FOOD SHALL BE PROTECTED FROM CROSS-CONTAMINATION AT ALL TIMES.

**Perishable and potentially hazardous foods** shall be stored in proper refrigeration equipment and kept at 41°F for lower. Foods in hot display or storage shall be kept in proper equipment at not less than 135°F. Precooked food shall be reheated to 165°F before serving. Accurate thermometers must be in refrigerated and hot holding facilities.



Required internal temperature of:

- Cooked rare beef = 130°F
- Hamburger = 155°F
- Pork = 165°F
- Poultry = 165°F

For 12 to 15 minutes.

Reheat food thoroughly to 165°F — especially minced or chopped meats. **DO NOT USE WARMING OR HOLDING UNITS TO HEAT FOODS.** Check temperatures with thermometers!

Any food items, food contact utensils, and single service items shall be stored at least six (6) inches above the floor or ground, and shall be covered with non-absorbent, sanitary covers at all times, to protect them from insects, rodents, dust, moisture, and other potential contamination.

Off-site food preparation shall be done only in an approved, permitted commissary or facility. Such facility and its operations shall meet the requirements as set forth in the **Idaho Food Code**. **HOMES ARE NOT APPROVED.**

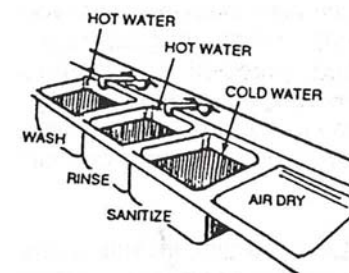
A **COMMISSARY** is a place where food, containers, or supplies are stored, prepared, or packaged for transit, sale or service at other locations. All mobile and temporary food units must be serviced from a permitted commissary.

No foods shall be kept in wet storage (undrained ice or water), except beverages in pressurize containers, and whole sound watermelons and similar fruits that are in water which contains at least fifty (50) parts per million of available chlorine. Only Grade A pasteurized milk and milk products may be served.

## EQUIPMENT

**Equipment** must be constructed to meet requirements, be located and installed in a manner that prevents contamination of the food and facilitates cleaning, and has food contact surfaces protected from contamination through the use of effective shields.

A three compartment sink or suitable substitute is required for **cleaning and sanitizing** of dishes and utensils. Remember to wash, rinse, sanitize, and air dry — in that order! Use a Purex or Clorox type sanitizer in your third sink.



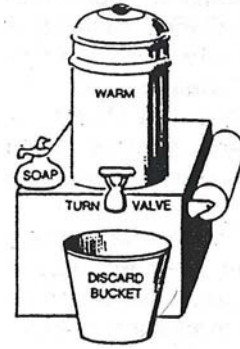
**Food dispensing utensils** shall be stored on clean and dry surfaces, in the food with handles extended out of the food or in a container of water at a temperature of 140°F or above. When non-running water is used, the water should be changed frequently.

**Only single service** dishes and utensils shall be provided for use by the consumer.

Enough **hot and cold potable water** from an approved water supply system shall be available for food preparation, cleaning and sanitizing utensils and equipment, and for handwashing. A heating facility capable of producing enough hot water for these purposes shall be provided.

## Handwashing

A conveniently located **handwashing facility** shall be available in all mobile and temporary food establishments for employee handwashing. Warm water must be available, along with soap, and individual disposable sanitary towels. **Employees must wash their hands before working, after using restroom, eating, smoking, coughing, etc.** No person with open sores, cuts, upper respiratory ailments or other communicable diseases, shall be allowed to work in the establishment. Good personal hygiene must be practiced at all times. **The Idaho Food Code requires using disposable gloves when handling ready-to-eat food.**



## PHYSICAL FACILITIES

**Temporary** — Floors shall be constructed of concrete, machine-laid asphalt, tight wood or other similar cleanable material, except that grass, dirt or gravel graded to drain may be used provided it is covered with removable platforms, duckboards, wood chips, or other suitable materials effectively treated to control dust. **Walls and ceilings** shall be constructed of any material that protects the interior from the weather.

**Mobile** — All units, including pushcarts and vehicles, shall be constructed in compliance with **The Idaho Food Code**. Construction, including the interior of cabinet units or compartments, shall have smooth, easily accessible and cleanable surfaces. Unfinished wood surfaces are not permitted. Construction joints shall be tightly fitted and sealed so as to be readily cleanable. Where food is prepared in the food unit, the following requirements shall be met: A food prep compartment shall be provided and completely enclosed. The opening to the food compartment shall be sufficiently large to permit food assembly and service operations, and be provided with a tight fitting closure which, when closed, protects food and interior surfaces from

consumer contamination, dust, debris, vectors, and pests.

**Cloth wiping towels** used to wipe spills or equipment shall be rinsed frequently and stored in a sanitizing solution of at least 50-100 ppm of available chlorine. Paper towels may be used for this purpose, if they are thrown away after each use.

**Sewage and liquid waste** shall be disposed of through a public sewage disposal facility or an approved individual sewage disposal system. Containers for liquid waste retention shall be one and one-half (1 1/2) times the capacity of the water storage tank. Wastewater cannot be disposed of by throwing it on the ground. **Refuse** shall be collected, held for disposal, and managed in a sanitary manner with such equipment, containers, and areas for use as is necessary.

## STEPS TO OBTAIN A MOBILE OR TEMPORARY FOOD PERMIT

- Complete and submit a Food Application form to the local Health Department.
- Discuss your proposed food operation with the local Health Department official. Be prepared to show how you will:
  1. Store, prepare and serve foods, and describe the types of foods and drinks involved.
  2. Dispose of wastes from your activity.
  3. Do hand-washing and food handling.
  4. Obtain foods from approved sources, including water and ice.
  5. Protect foods during the entire operation with equipment, utensils, paper towels, shelters and procedures.
  6. Locate the food operations at a safe, clean site.
  7. Review any pertinent regulations and materials from the Health Department.
- Receive a Food Permit from the Health Department for display during the event.

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### Office Locations

#### Nez Perce County

215 10th Street  
Lewiston, ID 83501  
Phone: (208) 799-3100  
Fax: (208) 799-0349

#### Idaho County

903 West Main Street  
Grangeville, ID 83530  
Phone: (208) 983-2842  
Fax: (208) 983-2845

#### Clearwater County

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

#### Latah County

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

#### Lewis County

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