

SUBPART H: MOBILE FOOD SERVICE

Section 750.1500 General – Mobile Food Units

Mobile food units and pushcarts shall comply with the requirements of Article II through Article VIII except as otherwise provided in this section and in Section 750.1510 of this Part. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the food service establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of this Article relating to physical facilities, except those requirements of Section 750.1510 through Section 750.1560.

Section 750.1510 Restricted Operation

A mobile food unit or pushcart that serves only food that was prepared, packaged in individual servings, transported, and stored under conditions meeting the requirements of this Part or beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment need not comply with requirements of this Part pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitizing of equipment and utensils if the required equipment for cleaning and sanitizing exists at the commissary. However, frankfurters may be prepared and served from these units or pushcarts.

Section 750.1520 Single-Service Articles

Mobile food units or pushcarts shall provide only single-service articles for use by the consumer.

Section 750.1530 Water Systems

A mobile food unit requiring a water system shall have a potable water system under pressure. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and handwashing in accordance with the requirements of this Part. The water inlet shall be located so that it will not be contaminated by waste discharge, road dust, oil, or grease, and it shall be kept capped unless being filled. The water inlet shall be provided with a transition connection of a size or type that will prevent its use for any other service. All water distribution pipes or tubing shall be constructed and installed in accordance with the requirements of this Part.

Section 750.1540 Waste Retention

If liquid waste results from operation of a mobile food unit, the waste shall be stored in a permanently installed retention tank that is of at least 50 percent larger capacity than the water supply tank. Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water systems.

REASON: In addition to hazards created by the transport and service of food from a mobile food unit or pushcart, food served from such units or pushcarts is subject to the same potential contamination as that served in other food service establishments. This means that a mobile food unit or pushcart must be regulated in the same manner, and provide to the consumer the same degree of food protection offered by any food service establishment. However, there are restricted-operation mobile food units or pushcarts that are not equipped with all the facilities required by the ordinances for food service operations. These operations must be limited to the service of those foods for which they can provide sufficient protection according to the requirements of these rules and regulations.

Section 750.1550 Base of Operations

- a) Mobile food units or pushcarts shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for all supplies and for all cleaning and servicing operations.
- b) The commissary or other fixed food service establishment used as a base of operation for mobile food units or pushcarts shall be constructed and operated in compliance with the requirements of this Part.

REASON: All mobile food unit or pushcart servicing, cleaning, and food supply operations must be conducted at a location meeting the requirements of these rules and regulations to ensure that the source of food and any incidental operation are not hazardous to the consumer.

Section 750.1560 Servicing Area

- a) A mobile food unit servicing area shall be provided and shall include at least overhead protection for any supplying, cleaning, or servicing operation. Within this servicing area, there shall be a location provided for the flushing and drainage of liquid waste separate from the location provided for water servicing and for the loading and unloading of food and related supplies. This servicing area will not be required where only packaged food is placed on the mobile food unit or pushcart or where mobile food units do not contain waste retention tanks.
- b) The surface of the servicing area shall be constructed of a smooth non-absorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.
- c) The construction of the walls and ceilings of the servicing area is exempted from the provisions of Section 750.1210(a) through (f) of this Part.

Section 750.1570 Servicing Operations

- a) Potable water-servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water and equipment from contamination.
- b) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to the sanitary sewage disposal system in accordance with Section 750.1050 of this Part.

REASON: To prevent contamination of the food supplied to a mobile food service unit or pushcart and to permit the sanitary servicing and disposal of waste from such units, a servicing area must be provided and constructed according the requirements of these rules and regulations. For the same reasons, the operational procedures and equipment used in servicing mobile food service units or pushcarts must conform to good sanitary practices to prevent contamination of the food offered to the consumer.

**KANKAKEE COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
2390 W. STATION, KANKAKEE, IL 60901
VOICE: (815) 802-9410 TDD/TTY: (815) 802-9312**

OFFICE USE ONLY	
Amt Rcvd. _____	
Cash _____	Check # _____
Charge _____	Apprvl# _____
Date Rcvd. _____	Rcvd By _____
Date Appvd _____	

MOBILE FOOD SERVICE ESTABLISHMENT PLAN REVIEW APPLICATION

Your plan review must receive approval from this Department before you begin construction, enlarging, altering or converting any of your building for the use as a restaurant, tavern or food service facility.

INCLUDE IN YOUR PLANS:

1. Plan review form thoroughly filled out and submitted with the appropriate plan review fee.
2. Food service equipment specifications with manufactures' name and model numbers. Include equipment specification sheets.
3. Floor plan drawn to scale showing equipment, plumbing and ventilation (we do not require a schematic drawing of the ventilation system).
4. Copy of your proposed menu.

INSPECTIONS:

1. Pre-opening Inspection – Once your plan review is approved and construction is completed, you can contact the Department for a pre-opening inspection. This is an optional inspection. At that time, we will inspect your facility before stocking and training.
2. Opening Inspection – A final inspection will be done when all construction is complete and the facility is ready to open. All fees including the health license fee is due at this time.

PLAN REVIEW FEES:

MOBILE UNIT	RISK CATEGORY		
	ONE	TWO	THREE
	\$400.00	\$350.00	\$250.00

Category One Facility is a food establishment that presents a high relative risk of causing foodborne illness based on the large number of food handling operations typically implicated in foodborne outbreaks and;/or the type of population served by the facility. The following criteria shall be used to classify facilities as Category I facilities:

1. Whenever cooling of potentially hazardous foods occur as part of the food handling operations at the facility;
2. When potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
3. If potentially hazardous foods which have been previously cooked and cooled must be reheated;
4. When potentially hazardous foods are prepared for off-premises service for which time/temperature requirements during transportation, holding and service are relevant;
5. Whenever complex preparation of foods, or extensive handling of raw ingredients with hand contact for ready-to-eat foods, occurs as part of the food handling operations at the facility;
6. If vacuum packing and/or other forms of reduced oxygen packaging are performed at the retail level;
7. Whenever serving immunocompromised individuals, where these individuals comprise the majority of the consuming population.

Category Two Facility is a food establishment that presents a medium relative risk of causing foodborne illness based upon few food handling operations typically implicated in foodborne outbreaks. The following criteria shall be used to classify facilities as Category II facilities:

1. If hot or cold foods are not maintained at that temperature for more than 12 hours and are restricted to same day service;
2. If preparing foods for service from raw ingredients uses only minimal assembly;
3. Foods served at an establishment that require complex preparation (whether canned, frozen or fresh prepared) are obtained from approved food processing plants or Category I (high risk) food establishments.

Category Three Facility is a food establishment that presents a low relative risk of causing illness based upon few or no food handling operations typically implicated in foodborne outbreaks. The following criteria shall be used to classify facilities as Category III facilities:

1. Only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved food processing plant;
2. Only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages occurs at the facility; or
3. Only beverages (alcoholic or non-alcoholic) are served at the facility.

Signature of Owner or Authorized Agency

Date

ESTABLISHMENT INFORMATION

ESTABLISHMENT NAME		
ESTABLISHMENT ADDRESS		
CITY, STATE & ZIP		
TELEPHONE		FAX

OWNER'S NAME		
OWNER'S ADDRESS		
CITY, STATE & ZIP		
TELEPHONE		FAX

COMMISSARY		
ADDRESS		
CITY, STATE & ZIP		
TELEPHONE		FAX

BASE OF OPERATIONS		
ADDRESS		
CITY, STATE & ZIP		
TELEPHONE		FAX

FOOD SOURCE		
ADDRESS		
CITY, STATE & ZIP		
TELEPHONE		FAX

MENU:

MOBILE UNIT INFORMATION

MAKE/MODEL		
WATER HOLDING TANK	YES/NO	SIZE IN GALLONS
WASTE WATER TANK	YES/NO	SIZE IN GALLONS
WATER HEATER	YES/NO	MAX WATER TEMPERATURE °F
HAND SINK	YES/NO	
3 COMPARTMENT SINK	YES/NO	
REFRIGERATION UNIT: MAKE/MODEL		
FREEZER UNIT: MAKE/MODEL		
FREEZER UNIT: MAKE/MODEL		
COOKING UNIT: MAKE/MODEL		
COOKING UNIT: MAKE/MODEL		
HOT HOLDING UNIT: MAKE/MODEL		
HOT HOLDING UNIT: MAKE/MODEL		
STORAGE OF FOOD AND SUPPLIES		
SEPARATE CHEMICAL STORAGE		
ADEQUATE LIGHTING	YES/NO/NOT APPLICABLE	
PROTECTIVE SHIELDING FOR LIGHTING	YES/NO/NOT APPLICABLE	
ALL EXTERIOR DOOR SELF CLOSING & TIGHT FITTING	YES/NO/NOT APPLICABLE	
THERMOMETERS LOCATED IN ALL REFRIGERATION/FREEZER UNITS	YES/NO/NOT APPLICABLE	
PROPER DISPENSERS FOR SINGLE SERVICE ITEMS	YES/NO/NOT APPLICABLE	
WINDOW SCREENS WITH 16 MESH/INCH SCREENING	YES/NO/NOT APPLICABLE	

OTHER RELATED INFORMATION

PICTURE OF MOBILE UNIT

MOBILE UNIT ROUTE

PROVIDE APPROXIMATE DAYS, TIMES AND LOCATIONS FOR THE MOBILE UNIT