



**Southeastern Idaho Public Health
Environmental Health Division
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Mobile Food Establishments

Definitions

Mobile Unit: A readily transportable food service establishment permitted to serve food to the public.

Mobile Cart: A readily transportable, self/manually propelled food service establishment permitted to serve food to the public.

Commissary: A permanent facility where the mobile unit is cleaned, stored and stocked. This facility must have a valid permit from the health department.

Facility requirements

(Unless a distinction is made, 'mobile' shall refer to both mobile carts and mobiles)

Certified Food Protection Manager: Beginning July 1, 2018, at least one EMPLOYEE that has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a CERTIFIED FOOD PROTECTION MANAGER who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.

An accredited food protection manager must meet the following criteria:

1. Have supervisory authority to direct and control food preparation activities.
2. Have supervisory authority to correct food safety violations.
3. Have successfully completed one of the nationally accredited food safety examinations. As of the date of this guidance, those examinations are provided by one of the following organizations.
 - ServSafe® (National Restaurant Association)
 - National Registry of Food Safety Professionals®
 - Prometric®
 - 360 Training®
 - Above Training/State Food Safety®
4. The Certificated Food Protection Manager does not need to be present but be available.”

For your information www.statefoodsafety.com allows you to take both the course and exam online, however, they do require you have a webcam and microphone in order to remotely proctor the exam. All other companies require the test to be taken at a proctored location. Idaho State University (ISU)

offers classes once a semester in Pocatello. You can contact ISU at 208.282.3372.

Food Preparation: All food preparation shall be done at the mobile or at a commissary. No food may be prepared or stored at a residential domicile. Washing of produce and thawing of meats may require a food preparation. **Mobile carts must work out of a commissary.**

Signage: The business name shall be plainly indicated on each side of the exterior of the mobile.

Limited Menu: Complicated foods or large menus will not be approved. Menus must be approved and may not be changed without written approval from the health department.

Restrooms: The mobile must be within 300 feet of toilet facilities. If there is no toilet access, the unit may not operate.

Potable Water: City water is preferred. Private wells are permitted only if quarterly sampling and testing is submitted. Hoses used to replenish the potable water supply must be food grade (not a garden hose). This hose shall be stored on the cart or mobile with the ends fastened together. A minimum of 30 gallons is generally recommended for a standard mobile. More may be required.

Water: There must be water pressure in the lines at all times. A functioning water heater is required in order to ensure HOT and COLD running water are **always** available (carts can use the heated water from their steam tables). **If no water is available the facility will be required to close and cease operating.** If operating in the winter, the lines and tanks must be heat taped.

Waste Water: A wastewater tank is required and must be a minimum of 15% larger than the potable water tank. The mobile shall not be directly plumbed to a sewer system. All waste water must be disposed of according to local and state laws. **Absolutely no dumping of waste water into storm drains, gutters, or on the ground will be tolerated.** A written and approved plan for the disposal of wastewater must be submitted to the health department before a permit will be issued. This plan must be kept with the mobile at all times.

Hand Washing: Mobiles must have a dedicated hand wash sink with **running** hot and cold water.

Washing/sanitizing: With the exception of mobile carts, all mobile establishments must have a 3-compartment sink with running hot and cold water.

Clean up of Vomit and Diarrhea events: A mobile food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

Storage: All food, dry goods, and single use articles must be kept inside the mobile or in a commissary. Items must be kept 6" off the floor and refrigerated if required. **No items may be kept at a residential domicile or outdoors.**

Lighting: Lighting must provide at least 50-foot candles (540 lux) at a surface where food preparation is occurring. All lights must be shielded or shatter resistant.

Physical Facilities: All mobile establishments must have an overhead covering. Trucks/trailers will have roofs; carts will have umbrellas or canopies. All food establishments must have adequate shelter from the elements. All aspects of the mobile set-up shall be temporary in nature with no permanent facilities constructed onsite.

Equipment: Any frying or grilling will require a Type 1 hood system. Please contact your local fire inspector for guidance. Pocatello City *does* require a permit and can be contacted at 208-234-7879.

Temperatures: All mobile units and carts must be able to maintain proper cold and hot holding at all times of operations. Refrigerated foods must be kept 41°F or lower. Hot foods must be kept 135°F or higher.

Power: All mobile units must have access to an electricity supply at all times of operations. This can be a generator, deep cell batteries, or unit can be plugged into an electrical outlet.