



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

Environmental Services

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MOBILE FOOD ESTABLISHMENT

A mobile food establishment (**MFE**) means a self-contained readily movable vehicle which is motorized or trailered from which food is processed, prepared, or transported and from which food is vended, sold or given away.

Each MFE must be operated in full compliance with the Cape Girardeau County Health Department regulations and all other applicable regulations.

The following requirements are meant to help outline certain requirements of the Cape Girardeau County and Missouri Food Code. It is **not** an all inclusive list and other requirements may be applied depending on the menu and special needs of the MFE.

PERMIT REQUIREMENTS

- a) All MFE's must obtain a Food and Beverage Permit from the Cape Girardeau County Public Health Center prior to operating. The fee is \$120. Non-profit organizations are exempt from the fee.
- b) MFE Food and Beverage Permits are issued for a period of one year and expire on December 31st of the year issued. During the duration of the valid permit, the MFE may operate as often as they wish.
- c) To obtain a Food and Beverage permit, a MFE must complete the following:
 - Plan Review Application accompanied with plans
 - Pre-opening inspection conducted by Cape Girardeau County Public Health Center, call the Health Center to schedule with a health inspector
 - Required food handling classes
 - Food and Beverage Permit Application
 - Pay all applicable plan review and permit fees
- d) The Food and Beverage Permit should be posted for public view.

EDUCATION REQUIREMENTS

All MFE's shall have a person in charge on duty at all times the MFE is preparing or serving food. The owner/manager must maintain proof of current certification in a manager's food handling course approved by the Cape Girardeau County Public Health Center.

All workers in a MFE not holding a current manager's food training course must maintain proof of current basic food sanitation certification.

All training certificates for all employees should be maintained in the MFE during times of operation.

PLAN SUBMITTAL REQUIREMENTS

A MFE Plan Review Application must be submitted along with plans and specifications. The fee is \$55.

The plans and specifications for all MFE's shall include the following information:

- Proposed layout indicating position of equipment, construction materials, and finish schedule.
- Provide capacities, positioning and placement of the potable water tank, wastewater tank and water heater. Also indicate position of the water inlets and outlets for the potable and wastewater tanks.
- Indicate type and location of all handwashing sinks with paper towel dispenser, hand soap dispenser and trashcan.
- Provide location and dimensions of the sink compartments and drainboards or drying racks of the three compartment sink.
- Provide specifications of all hot and cold holding units, freezer, cooking equipment and other equipment.
- Provide finish schedule of the floor, wall and ceiling surfaces.
- Indicate type and location of any backflow prevention devices if applicable.
- Indicate location for dry storage and provide shelving material.
- Provide location of mop sink if provided. If a mop sink is not provided, provide written method for cleaning the MFE floor and how water used for cleaning will be disposed.
- Provide documentation of wastewater servicing location or pumper/hauler agreement.
- Provide location and method for refilling potable water tanks.
- Indicate layout and necessary information for the commissary if one is to be used.

GENERAL REQUIREMENTS

FOOD:

- All food and beverages must be from an approved source, be safe, unadulterated, and honestly presented. **All food and beverage products cooked, stored, or packaged in an unapproved facility are prohibited.** Any MFE with food and beverages prepared, stored or packaged in another location other than in the MFE must have an approved commissary. No food, beverage or food contact items such as plates and utensils are to be stored or prepared in a private residence.
 - Hand washing is required after entering the food establishment, before preparing any food and at any time during the operation when hands may have been contaminated.
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- No bare hand contact is allowed with ready-to-eat foods. Pastry papers, utensils and disposable gloves are all suitable utensils to use in direct contact with food. Hands must be washed prior to putting on a clean pair of gloves.
- All packaged foods shall be labeled in accordance with FDA guidelines.
- Potentially hazardous foods must be held at 41°F or below, or at 135°F and above. At least one metal stem thermometer must be available for checking internal temperature of potentially hazardous foods. The thermometer should read from 0-220° F.

UNIT REQUIREMENTS

- Wall, floor and ceiling coverings are to be easy to clean, durable and nonabsorbent.
- Service openings shall be equipped with a window or screen that can be easily closed during operation and shall be protected against entrance of pests with approved screens, windows or mechanical air curtains.
- MFE with a vent hood system shall maintain approval from a fire inspector in the jurisdiction of operation.
- MFE must be connected to a sufficient electrical source at all times to maintain required hot and cold food temperatures. A temporary electrical connection, such as produced by a generator, may be used for MFE operating at a set location.
- A 3-vat sink and separate hand washing sink are required. The 3-vat sink must be large enough to immerse half of the largest item needed to be washed. The hand washing sink must be conveniently located near food preparation area. A hot and cold water supply under pressure is required.
- Test strips must be provided for testing sanitizing solutions.
- Waste water must be held in an approved holding tank or directly routed to the sanitary sewer. Storm sewer waste flows directly out into open drainage areas and is not further treated, so waste water containing soap or other chemicals and food debris must be disposed of in the sanitary sewer system.
- A potable, approved water source must be used. If using a private well, a bacteriological water sample must be collected by a health inspector to deem the well water satisfactory for use. If making a direct connection to a water source via a hose, the hose must be food grade and backflow prevention must be installed.
- Inside lights are required to be shielded and provide sufficient lighting at all work surfaces.

PERSONAL HYGIENE

- No rings, watches or other jewelry, except a plain band ring, may be worn on the wrists and fingers.
 - Fingernails shall be neatly trimmed. Fingernail polish or artificial nails may be worn, if an intact glove is used.
 - Hair covering must be worn in food preparation area, and must completely cover the hair.
 - Employees must contain smoking and eating to an area outside of the food preparation area.
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- If drinks are present in the food preparation area, they must be covered and have a straw. (This helps keep fingers away from the mouth contact surface of the cup.)
- Employees are not allowed to work around food if they have any of the following symptoms: diarrhea, vomiting, jaundice, sore throat with fever, infected cuts or wounds or lesions containing pus on the hand or wrist.

COMMISSARY

A commissary is a base of operations for MFE's. It can be a location to store supplies and food, or where food preparation takes place. The commissary must comply with all Cape Girardeau County and Missouri food regulations. The commissary must undergo inspection along with the MFE. The commissary cannot be a residential home unless the commissary is completely separate from any residential activity. If all food preparation and storage is carried out within the MFE then a commissary may not be necessary.

If a commissary is under the control of another person, a written agreement allowing the mobile unit to utilize that facility must be filed with the Health Center. Also, if the commissary is outside of Cape Girardeau County documentation of inspection from the jurisdiction where commissary is located must be provided.

