



## Licensed Mobile Food Establishments

### Mobile Food Construction/ Equipment Requirements

Risk Factor	Construction / Equipment	Self-Sufficient Mobile w/o Commissary	Not Self-Sufficient w/ Commissary	Construction	Food Protection	Idaho Food Code
Hygienic practice	Hand wash sink	With mechanical heat source, adequate water pressure and hands free flow	With mechanical heat source, adequate water pressure and hands free flow	Commercial/ANSI	Gloves, utensils, No bare hand contact Note: if no water – cease operations-- CLOSE	4-205.10 5-202.11 5-202.12 5-103.12 5-203.11 2-301.11 -15
Waste water tank spillage /back up	Closed tank at least 15% larger than potable water tank	Approved disposal site, commissary or RV Dump Site	Approved disposal site, commissary or RV Dump Site	Approved waste tank	Regular disposal to prevent backup into sinks Note: If sinks get backed-up-- CLOSE	5-401.11 5-402.10 5-402.13 5-202.11
Proper temperature control – cold holding	Adequate storage : -Commercial/ANSI - Ice box built- in -Cooler	Commercial/ANSI	Commercial/ANSI - Ice box built-in -Cooler supplemental only for temporary use.	Commercial/ANSI Ice box built-in Supplemental-Cooler with ice	Covered, and held at 41° F or less	4-205.10 4-301.11 3-501.16
Proper temperature control- hot holding	Adequate storage: Commercial/ANSI	Commercial/ANSI	Commercial/ANSI	Commercial/ANSI	Covered, and held at 135°F or above.	4-205.10 4-301.11 3-501.16 3-403.11
Food Protection Floors/Walls/ Ceilings	Smooth non-absorbent and easily cleanable	Enclosed Truck or Trailer with service windows Enclosed truck or trailer w/o service windows Supplemental Tent like structure	Pushcarts -may or may not have canopy. 3-Compartment sink optional Hand wash sink with or without food prep sink must be protected from outdoor contamination BBQ grills must have adequate cover to protect food from bird droppings, pests, blowing dust, dirt and debris	Exterior surfaces shall be weather resistant.  Location shall be on concrete, asphalt, gravel or other materials treated to prevent dust and muddy conditions.	Food has to be protected from poor outdoor weather conditions and contamination from insects, rodents and pests, dust, dirt and bird droppings.	6-101.11 6-201.11
Food Protection Supplemental inventory- proper storage	Adequate approved storage at mobile establishment	All storage at approved mobile establishment if no commissary. Supplemental storage for inventory in an approved commissary or trailer for dry goods, paper products and perishable food that complies with IFC Storage NOT allowed in private residence	Supplemental storage for inventory in an approved commissary or trailer for dry goods, paper products and perishable food must meet IFC Storage NOT allowed in private residence	Structure shall be in compliance with the IFC	All food prep such as cutting, washing, and mixing shall be inside approved truck, trailer or at commissary  Note: only assembly and serving are allowed outdoors. Cooking on BBQ grill is acceptable outdoors.	6-202.111 3-305.11 3-305.12
Proper cleaning and sanitizing	Ware washing sinks adequate size and ANSI construction	3-compartment sink Installed on unit	3-compartment sink on unit. Or at commissary that is within reasonable proximity of daily mobile operation.	Commercial/ANSI	Food Contact surfaces must be washed, rinsed and sanitized.	4-501.11 through 4-703.11

<b>Thermometer: Proper cook, reheat and cold holding temperature control</b>	Accurate probe thermometer that can measure internal temperature of product	Mandatory knowledge for person in charge.	Mandatory knowledge for person in charge.	Approved for food.	Verify proper cook, reheat and cold-holding temperatures to kill harmful bacteria, parasites and virus.	4-302.12 3-401.11 through 3-403.11
<b>Pest control</b>	Trailer, truck must be pest proof when closed and not in operation	Eliminate harborage in mobile truck or trailer	Eliminate harborage in truck, trailer or cart	Constructed to be pest proof to eliminate harborage	Control methods in place to prevent contamination	6-501.111 through 6-501.115

Equipment that meets ANSI standards is equipment that is approved by a testing company that meets standards like the National Sanitation Foundation (NSF) or Underwriter Laboratories (UL). The Idaho Food Code requires equipment to meet these standards or an equivalent standard.