

Inspection Guide  
Mobile Food Unit/Pushcarts  
6/24/10

**Mobile Units**

“*Mobile food unit*” means a food establishment that is self-contained, with the exception of grills and smokers, and readily movable, which either operates up to three consecutive days at one location or returns to a home base of operation at the end of each day

- Physical Facilities for mobile units shall meet code requirements for floors, walls, and ceilings. This includes protection of outer openings.
- Unit must be self contained aside from Grills or Smokers. All equipment including dry, freezer, and refrigerated storage shall be on one unit.
- Water supply (if required) hot/cold shall be adequate for operation.
- Water pressure hot/cold shall be adequate for operation. Gravity feed systems are not excluded.
- Sinks (if required) shall meet code requirements for depth and fixtures.
- If clean in place is allowed then items to be cleaned shall be limited and process shall be demonstrated to be adequate.
- A water supply tank or a connection to an approved water supply with backflow protection could be approved. In the case of a connection to a water supply, being connected would be a limitation of the license and should be outlined on the report.
- Refrigeration (if required) shall be mechanical.
- Hot holding (if required) shall be done by mechanical means.
- A home base of operation needs to be adequate. Free of gross insanitary conditions. If water is supplied from home base then supply shall be public or tested of private. Waste water shall be disposed of by law. Any storage or handling of food at a home base would require a license.
- Restrooms: In the case of a temporary event the mass gathering criteria (IAC Chapter 19) can apply which would allow the use of port-a-potties. In the event of a mobile unit setting up at a fixed location a plumbed restroom shall be required. An agreement with a neighboring business would be acceptable.
- Enforcement: Mobile food units that are clearly operating outside the approved limitations of the license can and should purchase a Temporary Food License. This would include a unit that has inadequate refrigeration and must use coolers to provide adequate temperatures. This would also include an inadequate water supply. This would also include an operation that is preparing or serving food outside the enclosed unit with the exception of cookers and smokers.
- Enforcement: For units that have been approved outside the guidelines, code violations must be marked out on the annual report and attempt to gain compliance. If the establishment disputes the violations they may apply for a waiver.
- Pre opening inspections shall include a menu and any limitations of the unit (refrigeration, water supply).

## Pushcarts

“*Pushcart*” means a non-self-propelled vehicle food establishment limited to serving nonpotentially hazardous foods or commissary-wrapped foods maintained at proper temperatures, or precooked foods that require limited assembly such as frankfurters.

- Pushcarts are exempt from floors, walls, and ceilings requirements. Overhead protection may be required by environmental factors. The food shall be protected.
- The unit shall be self contained. One piece. All equipment shall be enclosed within the unit or mounted to the unit. Unit shall be readily moveable.
- Water supply hot/cold (if required) shall be adequate for the operation. A general rule of thumb for a supply would be 2 gallons as defined in the temporary rules. A tank or an on demand system could be used for hot water.
- Water pressure hot /cold (if required) shall be adequate for the operation. Gravity fed systems are not excluded.
- Sinks (if required) shall meet code requirements for depth and fixtures.
- If clean in place is allowed then items to be cleaned shall be limited and process shall be demonstrated to be adequate.
- Cold holding (if required) shall be adequate. Non mechanical means of temperature control may be approved if items to be held are limited, time products are held is limited, adequate temperatures are maintained and unit remains self contained. This shall be evaluated at the time of pre opening and menu and scope on the operation including limitations shall be documented on the report.
- Hot holding (if required) shall be done by mechanical means. Steam tables may be used to reheat commercially processed foods if 135 can be achieved within 2 hours.
- A home base of operation needs to be adequate and shall include overhead protection. Free of gross insanitary conditions. If water is supplied from home base then supply shall be public or tested of private. Waste water shall be disposed of by law. Any storage or handling of food at a home base would require a license.
- Pushcarts are exempt from restroom requirements.
- Enforcement: Push carts that are clearly operating outside the approved limitations of the license can and should purchase a Temporary Food License. This would include a unit that has inadequate refrigeration or cold holding capacity. This would also include an inadequate water supply hot/cold.
- Enforcement: For units that have been approved outside the guidelines, code violations must be marked out on the annual report and attempt to gain compliance. If the establishment disputes the violations they may apply for a waiver.
- Pre opening inspections shall include a menu and any limitations of the unit (refrigeration/cold holding, water supply).