



Guidance for Mobile Food Establishments

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Preface

This guidance document is utilized by the Island County Environmental Health Food Safety program to assist industry in the understanding of the plan review, approval, and operational processes associated with operation of a mobile food establishment.

Food establishment plan review is recognized as an important component of a retail food safety program that:

- ensures food establishments are built or renovated according to current rules and regulations;
- enhances food safety and sanitation by promoting efficient layout and flow of food based on the menu and food preparation processes; and
- helps prevent code violations by addressing potential layout and design issues prior to construction or operation.

This guidance:

- Describes applicable regulations that a permit holder should consider for the design and construction of new mobile food establishments, as well as the redesign, remodel, or conversion of such establishments. This document may also help facility designers, plan developers, and establishment operators better understand the expectations of the plan review process used in Island County.
- Is based on guidance developed by the Conference for Food Protection's Plan Review Committee based on FDA model food code. The FDA Food Code contains model requirements for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer.
- Is intended to be consistent with the State of Washington Retail Food Code that has been adopted by Island County (Island County Code 8.10D.040).
- Contains formatted references to Island County Food Code (ICFC) to assist with review of applicable regulations for mobile food establishments.
- Does not cover the entire Island County Food Code which contains complete regulations that govern food establishments.

See the [Island County Food Code](#) for complete regulations.

Definitions

Acceptable FOOD EQUIPMENT - means FOOD EQUIPMENT that is certified or classified for sanitation in conformance with a recognized American National Standards Institute (ANSI).
(ICFC, Part 4, 04272)

APPROVED - means acceptable to the REGULATORY AUTHORITY based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.
(ICFC, Part 1, 01115 (5))

COMMISSARY - means an APPROVED FOOD ESTABLISHMENT where FOOD is stored, prepared, portioned, or PACKAGED for service elsewhere.
(ICFC, Part 1, 01115 (20))

CORROSION-RESISTANT - means a material that maintains acceptable surface cleanability characteristics under prolonged influence of the FOOD to be contacted, the normal use of cleaning compounds and SANITIZING solutions, and other conditions of the use environment.
(ICFC, Part 1, 01115 (24))

DRINKING WATER -

- (a) DRINKING WATER means water that meets 40 C.F.R. 141, National Primary Drinking Water Regulations.
- (b) DRINKING WATER is traditionally known as "potable water."
- (c) DRINKING WATER includes the term "water" except where the term used connotes that the water is not potable, such as "boiler water," "mop water," "rainwater," "wastewater," and "nondrinking" water.

(d) **DRINKING WATER** means potable water that is supplied in compliance with chapters 246-290 and 246-291 WAC.
(ICFC, Part 1, 01115 (34))

DRY STORAGE - means a room or area designated for the storage of PACKAGED or containerized bulk FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and dry goods such as SINGLE-SERVICE ARTICLES.
(ICFC, Part 1, 01115 (35))

EASILY CLEANABLE -

- (a) **EASILY CLEANABLE** means a characteristic of a surface that:
- (i) Allows effective removal of soil by normal cleaning methods;
 - (ii) Is dependent on the material, design, construction, and installation of the surface; and
 - (iii) Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into FOOD based on the surface's APPROVED placement, purpose, and use.
- (b) **EASILY CLEANABLE** includes a tiered application of the requirements that qualify the surface as EASILY CLEANABLE as specified in (a) of this subsection to different situations in which varying degrees of cleanability are required such as:
- (i) The appropriateness of stainless steel for a FOOD preparation surface as opposed to the lack of need for stainless steel to be used for floors or for tables used for consumer dining; or
 - (ii) The need for a different degree of cleanability for a utilitarian attachment or accessory in the kitchen as opposed to a decorative attachment or accessory in the CONSUMER dining area.
- (ICFC, Part 1, 01115 (36))

EASILY MOVABLE means -

- (a) Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of EQUIPMENT for cleaning; and
- (b) Having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the EQUIPMENT to be moved for cleaning of the EQUIPMENT and adjacent area.
(ICFC, Part 1, 01115 (37))

EQUIPMENT -

- (a) **EQUIPMENT** means an article that is used in the operation of a FOOD ESTABLISHMENT such as a freezer, grinder, hood, ice maker, MEAT block, mixer, oven, reach-in refrigerator, scale, sink slicer, stove, table, TEMPERATURE MEASURING DEVICE for ambient air, VENDING MACHINE, or WAREWASHING machine.
- (b) **EQUIPMENT** does not include items used for handling or storing large quantities of PACKAGED FOODS that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.
(ICFC, Part 1, 01115 (42))

FOOD - means a raw, cooked, or processed edible substance, ice, BEVERAGE, or ingredient used or intended for use or for sale in whole or in part for human consumption or chewing gum.
(ICFC, Part 1, 01115 (46))

FOOD-CONTACT SURFACE means -

- (a) A surface of EQUIPMENT or a UTENSIL with which FOOD normally comes into contact; or
- (b) A surface of EQUIPMENT or a UTENSIL from which FOOD might drain, drip or splash:
- (i) Into a FOOD; or
 - (ii) Onto a surface normally in contact with FOOD.
- (ICFC, Part 1, 01115 (48))

FOOD EMPLOYEE - means an individual working with FOOD that is not PACKAGED, FOOD EQUIPMENT or UTENSILS, or food-contact surfaces.
(ICFC, Part 1, 01115 (49))

FOOD ESTABLISHMENT -

(a) **FOOD ESTABLISHMENT** means an operation that:

- (i) Stores, prepares, PACKAGES, serves, and vends **FOOD** directly to the **CONSUMER**, or otherwise provides **FOOD** for human consumption such as a restaurant; satellite or catered feeding location; **CATERING OPERATION** if the operation provides **FOOD** directly to a **CONSUMER** or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or **FOOD** bank; and
- (ii) Relinquishes possession of **FOOD** to a **CONSUMER** directly, or indirectly through a delivery service such as home delivery or grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

(b) **FOOD ESTABLISHMENT** includes:

- (i) An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is **PERMITTED** by the **REGULATORY AUTHORITY**; and
- (ii) An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the **PREMISES**; and regardless of whether there is a charge for the **FOOD**.

(ICFC, Part 1, 01115 (50))

KITCHENWARE - means **FOOD** preparation and storage **UTENSILS**.

(ICFC, Part 1, 01115 (66))

MOBILE FOOD UNIT -means a readily movable **FOOD ESTABLISHMENT**.

(ICFC, Part 1, 01115 (75))

MOBILE PRIMARY PERMIT - means a **PERMIT** issued by a **REGULATORY AUTHORITY** to operate a **MOBILE FOOD UNIT** within the jurisdiction of the **REGULATORY AUTHORITY** where the business is primarily located.

(ICFC, Part 1, 01115 (76))

MOBILE SECONDARY PERMIT - means a **PERMIT** issued by a **REGULATORY AUTHORITY** to an applicant holding a valid **MOBILE PRIMARY PERMIT** as detailed in RCW 43.20.149.

(ICFC, Part 1, 01115 (77))

PERMIT - means the document issued by the **REGULATORY AUTHORITY** that authorizes a **PERSON** to operate a **FOOD ESTABLISHMENT**.

(ICFC, Part 1, 01115 (81))

PERMIT HOLDER - means the entity that:

- (a) Is legally responsible for the operation of the **FOOD ESTABLISHMENT** such as the owner, the owner's agent, or other **PERSON**; and
- (b) When required, possesses a valid **PERMIT** to operate a **FOOD ESTABLISHMENT**.

(ICFC, Part 1, 01115 (82))

PERSON - means any individual, corporation, company, association, society, firm, partnership, joint stock company, or any governmental agency, or the authorized agents of these entities.

(ICFC, Part 1, 01115 (83))

PERSON IN CHARGE - means the individual present at a **FOOD ESTABLISHMENT** who is responsible for the operation at the time.

(ICFC, Part 1, 01115 (84))

PHYSICAL FACILITIES - means the structure and interior surfaces of a **FOOD ESTABLISHMENT** including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.

(ICFC, Part 1, 01115 (87))

PLUMBING FIXTURE - means a receptacle or device that:

- (a) Is permanently or temporarily connected to the water distribution system of the PREMISES and demands a supply of water from the system; or
- (b) Discharges used water, waste materials, or SEWAGE directly or indirectly to the drainage system of the PREMISES.

(ICFC, Part 1, 01115 (88))

PLUMBING SYSTEM - means the water supply and distribution pipes; PLUMBING FIXTURES and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the PREMISES; and water treating EQUIPMENT.

(ICFC, Part 1, 01115 (89))

PUBLIC WATER SYSTEM - means a DRINKING WATER system that is operated in compliance with chapters 246-290 and 246-291 WAC.

(ICFC, Part 1, 01115 (97))

REGULATORY AUTHORITY - means the local, state, or federal enforcement body or authorized representative having jurisdiction over the FOOD ESTABLISHMENT. The LOCAL BOARD OF HEALTH, acting through the LOCAL HEALTH OFFICER, is the REGULATORY AUTHORITY for the activity of a FOOD ESTABLISHMENT, except as otherwise provided by LAW. (ICFC, Part 1, 01115 (103))

SERVICING AREA - means an operating base location to which a MOBILE FOOD UNIT or transportation vehicle returns regularly for such things as vehicle and EQUIPMENT cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding FOOD.

(ICFC, Part 1, 01115 (114))

SEWAGE - means liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.

(ICFC, Part 1, 01115 (114))

SINGLE-SERVICE ARTICLES - means TABLEWARE, carry-out UTENSILS, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one-time, one-PERSON use after which they are intended for discard.

(ICFC, Part 1, 01115 (120))

SINGLE-USE ARTICLES -

(a) SINGLE-USE ARTICLES means UTENSILS and bulk FOOD containers designed and constructed to be used once and discarded.

(b) SINGLE-USE ARTICLES includes items such as wax paper, butcher paper, plastic wrap, formed aluminum FOOD containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications under 04100, 04200, and 04204 for multiuse UTENSILS.

(ICFC, Part 1, 01115 (121))

SMOOTH means -

(a) A FOOD-CONTACT SURFACE having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number three stainless steel;

(b) A non-FOOD-CONTACT SURFACE of EQUIPMENT having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and

(c) A floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.

(ICFC, Part 1, 01115 (123))

TABLEWARE - means eating, drinking, and serving UTENSILS for table use such as flatware including forks, knives, and spoons; hollowware including bowls, cups, serving dishes, and tumblers; and plates.

(ICFC, Part 1, 01115 (124))

TEMPERATURE MEASURING DEVICE - means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of FOOD, air, or water.
(ICFC, Part 1, 01115 (125))

TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS) -

(a) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD means a FOOD that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

(b) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD includes:

- (i) An animal FOOD that is raw or heat-treated; a plant FOOD that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, fresh herb-in-oil mixtures, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and
- (ii) Except as specified in subsection (3)(d) of this definition, a FOOD that because of the interaction of its A_w and pH values is designated as product assessment required (PA) in Table A or B of this definition:

Table A. Interaction of pH and A_w for control of spores in FOOD heat-treated to destroy vegetative cells and subsequently PACKAGED

A_w values	pH values		
	4.6 or less	>4.6 - 5.6	>5.6
≤0.92	non-TCS FOOD	non- TCS FOOD	non-TCS FOOD
>0.92 - .95	non-TCS FOOD	non- TCS FOOD	PA
>0.95	non-TCS FOOD	PA	PA

Table B. Interaction of pH and A_w for control of vegetative cells and spores in FOOD not heat-treated or heat-treated but not PACKAGED

A_w values	pH values			
	<4.2	4.2 - 4.6	>4.6 - 5.0	>5.0
<0.88	non-TCS FOOD	non-TCS FOOD	non-TCS FOOD	non-TCS FOOD
0.88 - 0.90	non-TCS FOOD	non-TCS FOOD	non-TCS FOOD	PA
>0.90 - 0.92	non-TCS FOOD	non-TCS FOOD	PA	PA
>0.92	non-TCS FOOD	PA	PA	PA

(ICFC, Part 1, 01115 (127))

UTENSIL - means a FOOD-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of FOOD, such as KITCHENWARE or TABLEWARE that is multiuse, SINGLE-SERVICE, or SINGLE-USE; gloves used in contact with FOOD; temperature sensing probes of FOOD TEMPERATURE MEASURING DEVICES; and probe-type price or identification tags used in contact with FOOD.
(ICFC, Part 1, 01115 (129))

VARIANCE - means a written document issued by the REGULATORY AUTHORITY that authorizes a modification or waiver of one or more requirements of this chapter if, in the opinion of the REGULATORY AUTHORITY, a health HAZARD or nuisance will not result from the modification or waiver.
(ICFC, Part 1, 01115 (130))

WAREWASHING - means the cleaning and sanitizing of utensils and FOOD-CONTACT SURFACES of EQUIPMENT.
(ICFC, Part 1, 01115 (133))

Introduction

The popularity of mobile food operations has increased in recent years. They vary in size and complexity, from large modular units to pushcarts. While they frequently operate at temporary food events, such as festivals or fairs, many seek to be permitted as year-round establishments. This guidance document is designed to address the process for approval, and the unique support service requirements for approval as a mobile food operation. **The defining characteristic of a mobile food establishment is that they are not permanently built in a fixed location with permanent water and sewage connections but remain mobile or transitory by design.**

Types of Mobile Food Establishments

Island County evaluates mobile food establishments based on risk and categorizes as one of the following types when issuing a permit.

Type 1

- Commercially processed packaged food in its original package (Receive-Store-Hold).
- Food Preparation with no cook step (Store-Prepare-Serve) w/limited preparation and limited TCS foods.

Examples of foods offered: Espresso/Coffee, Shaved Ice, Lemonade, Ice Cream.

Type 2

- Unpackaged food.
- Food Preparation with no cook step (Store-Prepare-Serve) w/ limited menu and no raw animal foods.
- Preparation for same day service (Store-Prepare-Cook-Serve) w/ limited menu and no raw animal foods.
- Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).

Examples of food offered: Hot Dogs, Salads, and Sandwiches.

Type 3

- Food Preparation with no cook step (Store-Prepare-Serve) w/ raw animal foods.
- Preparation for same day service (Store-Prepare-Cook-Serve) w/ raw animal foods.
- Complex food preparation (Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve).
- Full Menus.

Examples of food offered: Full menus, Hamburgers, Sushi.

Primary Permit Application and Plan Submission

No person may operate a mobile food establishment (MFE) in Island County without a valid permit to operate first being issued. (ICFC, Part 8, 08300)

The permit holder is also required to obtain approval from other applicable regulating agencies prior to operations, including the Washington State department of Labor & Industries. (ICFC, Part 9, 09100,)

Operators seeking approval for an MFE unit must submit a set of drawings or plans for review consistent with the criteria provided in Sections 09110 and 09115 of Island County Food Code at least 30 days prior to planned opening. The plans and specifications for an MFE unit should include all the information necessary, such as outlined in this document, to demonstrate conformance with, and an understanding of, food safety provisions within the Island County Food Code. Our department may determine that a variance is necessary based on the type of proposed operation, proposed menu items or proposed equipment, or may restrict the menu based upon the limitations of the MFE unit – the same as for any other food establishment operation.

An application fee of \$103 is required to be submitted with the application and includes one hour of review. Applicants will be billed an additional \$77 per hour for any additional time required to complete plan review. Island County requires submission of the following documents including plan review fees to begin the plan review process.

	ITEM	DESCRIPTION
1	Application	Provide a completed Island County Health Department annual permit application.
2	Questionnaire	Provide completed questionnaire regarding construction, operational plan & procedures, and general food safety knowledge assessment.
3	Food Sources and Menu	Provide a list of suppliers where foods will be purchased from. Provide a detailed menu or a list of all the food and beverages you will be serving. Include condiments, baked goods, specials, seasonal items, etc.
4	Food Process Flows	Provide a process specific menu list OR provide completed food process flow from receiving/purchase to end service to consumer. Identify control points to control foodborne illness risk factors. Identify which food preparation steps will occur at the commissary and which will occur in the mobile food unit.
5	Plans and Photos	Provide a floor plan of the entire mobile food unit. The floor plan must show the location of all equipment (sinks, refrigeration, cooking, hoods, blenders, countertop appliances, etc.). Plumbing plans must show location and sizing of water and waste tanks. Submit photos of interior of the unit showing all equipment installed. Submit photos of the exterior of all four sides of the unit.
6	Equipment List	Provide completed Equipment List form including the make and model numbers for all equipment. This includes all sinks, refrigeration, countertop appliances, cooking & hot holding equipment. Only commercial grade equipment that meets National Sanitation Foundation (NSF) standards or equivalent will be accepted.
7	Finish Schedule	Provide completed Finish Schedule form. Applicant should explain what materials will be used for all floors, walls, ceilings, counter tops, and cabinets.
8	Itinerary & Operations	Provide completed Itinerary & Operations Form.
9	Commissary & Servicing Area Agreement	Provide completed Commissary & Servicing Area Agreement forms with a food service establishment permitted in Island County. Restroom Agreements and Commissary Visit Logs may also be required.
10	Water & Wastewater	Provide completed water source and wastewater disposal form.
11	Cleaning Schedule	Provide completed Cleaning Schedule form. Include a detailed description for how you will maintain cleanliness of the mobile food unit and all equipment.
12	Fee	Include plan review application fee of \$103.

Prior to giving final approval to and issuing a permit or license for a mobile food establishment, Island County is required to perform a pre-operational plan review and one or more pre-operational inspections consistent with Section 8225 of Island County Food Code. The pre-operational review and inspection provides the regulatory authority the opportunity to discuss areas of concern with the applicant and will be conducted prior to the issuance of a permit. A pre-opening inspection fee of \$52 and hourly fees due for the plan review are required to be paid before scheduling of the pre-opening inspection.

After successful completion of the pre-opening inspection the permit holder will be required to pay the annual permit fee of \$494 to obtain the permit/license to begin operations. The Island County fee schedule does allow payment of two semi-annual fees to split payment for each half of the year.

Secondary Permit Application Submission

Operators seeking secondary permit approval are required to submit the following at least 30 days prior to planned operation based on section 9115 (3) of Island County Food Code.

	ITEM	DESCRIPTION
1	Application	Provide a completed Island County Health Department mobile permit application.
2	Primary Permit	Provide a copy of a valid primary permit from the regulatory authority that originally issued the primary permit.
3	Plan Review Approval	Provide a copy of the complete approved plan review from the original regulatory authority.
4	Inspection Report	Provide a copy most recent inspection report from the regulatory authority that issued the primary permit.
5	Commissary & Servicing Area Agreements	Provide a copy of all commissary and/or servicing area agreements that the applicant is required to maintain under the regulatory authority that issued the primary permit.

An application fee of \$103 is required to be submitted with the application and no additional fees will be charged for plan review.

Prior to giving final approval to and issuing a permit or license for a mobile food establishment, Island County is required to perform a pre-operational plan review and one or more pre-operational inspections consistent with Section 8225 of Island County Food Code. The pre-operational review and inspection provides the regulatory authority the opportunity to discuss areas of concern with the applicant and will be conducted prior to the issuance of a permit. A pre-opening inspection fee of \$52 is required to be paid before scheduling of the pre-opening inspection.

After successful completion of the pre-opening inspection the permit holder will be required to pay the annual permit fee of \$494 to obtain the permit/license to begin operations. The Island County fee schedule does allow payment of a semi-annual fees to split payment for each half of the year.

Commissary & Servicing Area Requirements

An approved commissary and/or servicing area is required regardless of permit type based on section 09100 of Island County Food Code. Commissary and servicing areas must be operated in compliance with the Island County Food Code and all applicable regulations.

The scope and frequency of services needed to support MFE operations by both the commissary and servicing areas will be evaluated at the time of plan review. The following documents submitted with the application are required for evaluation.

- Questionnaire
- Food sources and menu
- Food process flows
- Plans and photos
- Equipment list
- Itinerary and operations
- Commissary and/or servicing area agreements
- Water and wastewater
- Cleaning Schedule

The commissary or servicing area is required to be a permanent facility – not a temporary establishment, nor a mobile type establishment. The commissary or servicing area may provide a variety of services to the MFE such as: storage and preparation facilities for food products (including refrigeration and cooking facilities); the supply of potable water; the availability of adequate plumbing and waste disposal; storage and cleaning facilities for equipment and utensils; storage and maintenance of other supplies; and personnel resources. The commissary or servicing area must be of such size and scope as to accommodate its own operation, as well as those of the MFE.

The commissary or servicing area can be as simple as a storage location for packaged food or as complex as a licensed catering kitchen; however, this will depend on the type of Mobile Food Establishments it is providing a service to.

If the MFE is used at a fair, carnival or other event where it does not or cannot return to the servicing area, the MFE must comply with the requirements of a Temporary Food Establishment.

Structural Requirements

PREMISES

1. Overhead Protection

- a. Each individual piece of cooking and hot and cold holding equipment must be separately covered (cooker top, lidded holding compartment, etc.) or the structure of the MFE must have overhead protection (ceiling) (06265; 06200; 03351). Examples of acceptable overhead protection are roofs or other permanent structures, canopies, awnings, or attached umbrellas for units such as pushcarts. Overhead protection may not always be suitable for use over frying or grilling operations that generate airborne grease. State/local fire codes may dictate specific limitations.
- b. For mobile units that have self-service components, additional protection of individual food dispensing containers that are located beneath an awning or similar structure may be necessary. Examples would be lidded dispensing containers and sneeze guards. (03366)

2. Walls

- a. For self-contained MFEs, walls are required to protect against the elements, wind-blown dust and debris, insects or other sources that may contaminate food, food-contact surfaces, equipment, utensils, or employees.
- b. Walls must be smooth, durable, easily cleanable, and nonabsorbent. Pass-through windows may be installed in the walls and may require screening to prevent the entrance of insects. (06100; 06200; 06260; 06265; 06500)

3. Floors

- a. Unless otherwise approved, floors of self-contained MFEs must be designed, constructed, and installed so they are smooth, durable, and easily cleanable. Examples of acceptable floors are vinyl composition tile, commercial grade linoleum, or similar finish. (06100; 06200; 06500)
- b. The floor and wall junctures are to be coved and sealed. (06210)
- c. Push carts and food delivery and dispensing units must be located on concrete, asphalt, or a similar non-absorbent surface that minimizes dust and mud. The service sites should be graded to drain away from the MFE.

4. Ventilation and Fire Protection

- a. [Washington State Labor & Industry](#) regulations shall govern ventilation and fire protection requirements at the MFE. Documentation of approval is required. (09100 (2))
- b. Enclosed MFEs must comply with Section 06345 of Island County Food Code.

5. Lighting

- a. Adequate lighting by artificial or natural means is required.
- b. MFEs that are fully enclosed must be provided with artificial lighting.
- c. The lighting intensity shall be in accordance with Section 06340 of the Food Code and shielding of the lights shall be in accordance with Section 06240.

6. Handwashing Facilities

- a. A handwashing sink is not required if the only food items offered are commercially pre-packaged foods that are dispensed in their original containers.
- b. At least one conveniently located handwashing sink must be located on all MFE's that are classified as Type 2 or Type 3. (05230; 09140)
- c. Each handwashing sink must be provided with suitable hand cleaner, individual disposable towels, and a waste receptacle. A handwashing sign is to be posted at the handwashing sink. (06305; 06310; 06320)
- d. Handwashing facilities shall be equipped to provide potable water at a minimum temperature of at least 100°F through a mixing valve or combination faucet. (05210)
- e. Hand-washing facilities must be provided at all toilet facilities used by the food employees. (05210; 05255 (3))

7. Restrooms

- a. Toilet and hand washing facilities must be available for MFE employees along their route of service or at a stationary operating location. (05255 (3); 09150)
- b. The toilet facilities must be conveniently located to the food preparation and ware washing areas and meet all applicable sections of the Food Code and applicable regulations. (06405)

8. Garbage

- a. An adequate number of non-absorbent, easily cleanable garbage containers must be provided at the MFE. (05515)
- b. Garbage containers must be rodent-proof, non-absorbent, and covered when not in use. (05525)
- c. Grease must be disposed of properly and shall not be dumped onto the ground surface or into the sanitary sewer system.
- d. Final disposal facilities for garbage, grease, and other waste materials must be identified, approved by the regulatory authority, and used.

EQUIPMENT

Construction, maintenance, and cleaning of all equipment shall be in accordance with Part 4 of Island County Food Code and with the manufacturer's instructions. Equipment may be movable; however, it must be capable of being secured when the MFE is in transit to and from its service locations.

Hot and cold holding equipment, cooking facilities, preparation surfaces, and dispensing equipment must be appropriate for the types and quantities of food items being prepared and served at the MFE. Equipment installed in a fully enclosed MFE must be sealed to facilitate cleaning as required in Section 04405 and 04410.

1. Food-Contact Surfaces

- a. All food-contact surfaces used in an MFE shall be designed, constructed, and maintained in accordance with Part 4 of Island County Food Code.
- b. Materials used in the construction of food-contact surfaces shall comply with Parts 4-1 and 4-2 of Island County Food Code
- c. Surfaces shall be non-toxic, smooth, easily cleanable, free of rust, dents, or pitting, and durable under the conditions to which they will be exposed.

2. Cooking & Reheating Equipment

- a. Cooking and reheating equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.
- b. The reheating equipment used on the MFE must be capable of heating all the TCS foods offered from the MFE to their required reheating temperature within two hours or less. (03440)
- c. The local fire safety or other designated authority must approve all cooking devices and their location within the MFE.
- d. If proper temperatures cannot be attained using the equipment on the MFE, then cooking and reheating must occur at the servicing area and will not be allowed on the MFE.

3. Hot Holding Equipment

- a. Equipment used at the MFE for hot holding must be capable of maintaining TCS foods at 135°F or above. (03525)
- b. Hot holding equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.

4. Cold Holding Equipment

- a. Equipment used for cold holding at the MFE must be capable of maintaining TCS foods at 41°F or below. (03525)
- b. Refrigeration, such as mechanical, absorption or thermoelectric, shall be installed and used in accordance with the manufacturer's instructions.
- c. Each refrigeration unit must have a numerically scaled thermometer accurate to ±3°F to measure the air temperature of the unit. (04222)
- d. If ice is used to cold hold TCS foods at 41°F or below, it must come from an approved source and be protected from contamination. (03260)
- e. Unpackaged foods may not be stored in direct contact with undrained ice, except as allowed for raw fruits and vegetables, and raw poultry and raw fish that are received on ice in shipping containers. (03327)
- f. Ice used as a coolant for foods shall not be used for consumption. (03324)
- g. Low ambient air temperature, such as during colder months, should not be considered an acceptable alternate to cold holding equipment.

5. Counters/Shelves

- a. All food-contact surfaces shall be safe, corrosion resistant, nonabsorbent, smooth, easily cleanable, durable, and free of seams and difficult to clean areas.
- b. All other surfaces shall be finished so that they are smooth, nonabsorbent, corrosion resistant, and easily cleanable.
- c. Surfaces shall be constructed in compliance with Part 4, Subpart A & B of Island County Food Code.

6. Ware Washing Facilities

- a. A MFE that is classified as a Type 2 may be required to install a three-compartment sink or submit a variance to modify or waive the requirement. (04305)
- b. A MFE that is classified as a Type 3 is required to install a three-compartment sink with drainboards, utensil racks or tables for soiled and clean equipment. (04305; 04310)

WATER SUPPLY, CAPACITY, AND WASTEWATER DISPOSAL

1. Water

- a. An adequate supply of potable water meeting the requirements specified under Part 5 Subpart A of Island County Food Code shall be available on the MFE for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food-contact surfaces; and for hand washing. (09135)
- b. Water must come from an approved public water source or an approved well water source. (09135 (1))
- c. Water supply tank must be a minimum capacity of five gallons for handwashing. (09135 (5))

2. Water System

- a. The water supply system and hoses carrying water must be constructed with approved food-contact materials and must be installed to preclude the backflow of contaminants into the potable water supply. (05275; 05300; 05305; 05320; 05325; 05330, 09135 (3))
- b. All hose and other connections shall be installed, handled, and stored so that no contamination is created. (05340; 05360)

3. Wastewater Disposal

- a. Equipment and facilities that generate liquid waste must be disposed of in an approved manner. (05435)
- b. Wastewater shall be disposed in an approved wastewater disposal system in accordance with Section 05400 of Island County Food Code.
- c. Wastewater must be removed from an MFE at an approved waste servicing area or by a sewage transport vehicle in conjunction with an approved plan of operation. (05425)
- d. Wastewater may not be dumped onto the ground surface, into waterways, or into storm drains, but shall be collected and dumped into an approved receptacle. (05420)
- e. Wastewater tanks must be at least fifteen percent higher capacity than water tank. (09135 (6))

Operational Requirements

PERSONNEL

1. Person in Charge

- a. The MFE must have a person in charge present during all hours of its operation. The person in charge shall be responsible for the overall operation of the MFE and for compliance with all health code requirements in accordance with Part Subpart A of Island County Food Code.
- b. The menu and manner for transportation, storage, cooking, preparation, and service of the food and beverage items must be provided to the regulatory authority for evaluation and approval.
- c. Any changes to the menu must be submitted to and approved by the regulatory authority prior to their service.
- d. All food and beverage items to be offered at the MFE must be identified and approved by the regulatory authority during the application process and prior to an evaluation being conducted of the structural components of the MFE.

2. Handwashing

- a. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and as often as necessary to remove soil and contamination and to prevent cross contamination. (02300, 02305, 02310, 02315)

3. Employee Health

- a. Employees with communicable diseases which can be transmitted through food shall be excluded and/or restricted from food activities in accordance with Part 2 Subpart B of Island County Food Code.
- b. Food employees who have an infected or open cut or wound on their hands or arms must have it properly bandaged and covered with an impermeable bandage if on the arms or an impermeable cover such as a glove and finger cot if it is on the wrists or hands.
- c. There must be employee practices and behaviors established that can help prevent the spreading of viruses and bacteria to food. The Centers for Disease Control and Prevention (CDC) and FDA cite six highly infective pathogens that can be easily transmitted by food employees and cause severe illness. These five pathogens known as the Big Six are Norovirus, the Hepatitis A virus, *Salmonella* Typhi (Typhoid Fever), *Salmonella* (non-typhoidal)*Shigella* spp., and Shiga Toxin-Producing *Escherichia coli* (E. coli).
- d. Interventions must be used to prevent the transmission of foodborne illness. These interventions include (a) restricting or excluding ill food employees from working with food; (b) using proper handwashing procedures; and (c) eliminating bare hand contact with foods that are ready-to-eat (RTE).
- e. Proper management involves ensuring that food employees do not work when they are ill and having procedures for identifying employees who may transmit foodborne pathogens to food, other employees, and consumers. The PIC should be concerned with employees having the following symptoms: vomiting, diarrhea, jaundice (yellow skin or eyes), sore throat with fever, infected cuts and burns with pus on hands and wrists.
- f. Information and forms to aid in complying with Employee Health can be found in the 2009 FDA Food Code and the [Employee Health and Personal Hygiene Handbook](#).

4. Hygiene

- a. Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. (02325, 02330)
- b. Food employees shall have clean outer garments, aprons, and effective hair restraints. (02335, 02410)
- c. Food employees are not allowed to eat (including chewing gum), drink, or use any tobacco in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils, and single-service/single-use articles. (02400)
- d. All unauthorized persons are not allowed in food preparation and service areas. (02115)

5. Bare Hand Contact

- a. Employees preparing food may NOT contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves, or dispensing equipment. (03300)

6. Food Defense

- a. The MFE must be secured to prevent unauthorized access to food, equipment, utensils, and related items. (03300)
- b. Self-service operations at MFEs must be always supervised. (03369)
- c. Unauthorized personnel shall not be allowed at or in the MFE. (02115)

FOOD SOURCE AND TEMPERATURE CONTROL

1. Approved Source

- a. The source of food on an MFE must comply with Part 3 Subparts A, B, and C of Island County Food Code. All meat and poultry must come from USDA or other acceptable government regulated approved sources.
- b. Home canned foods are NOT allowed, nor shall there be any home cooked or prepared foods offered at the MFE.
- c. Ice for use as a food or a cooling medium shall be made from potable water.
- d. A private home may not be used for the storage of food or related items. Food and related items can only be stored on the secured MFE unit, at the servicing area, or at a Permanent Food Establishment.
- e. There shall be no preparation of ice or other food items at a home or other unregulated location.

2. Temperature Measuring Devices

- a. Temperature measuring devices, appropriate to the operation, must be used for monitoring temperatures for the types of TCS foods prepared and held at the MFE as specified in the Food Code. (04335)
- b. A thermocouple, thermistor or metal stem thermometer shall be provided to check the internal temperatures of TCS hot and cold food items. The temperature measuring device must be appropriate for the type of foods served such as for thin foods. (04335)
- c. Food temperature measuring devices shall be accurate to $\pm 2^{\circ}\text{F}$ and have a suggested range of 0°F to 220°F . (04220)
- d. Regular calibration of the temperature measuring devices shall be accomplished to ensure accurate food temperature measurements.

3. Holding Temperatures

- a. TCS food must be maintained at 135°F or higher or 41°F or below (03525), unless utilizing Time as a Public Health Control as specified in Section 03530.
- b. Use of Time as Public Health Control requires written procedures which must be made available to inspector upon request. (03530)

4. Cooking Temperatures

- a. Only MFEs that are classified as a Type 2 or Type 3 may be approved to cook foods.
- b. Food must be cooked to at least the minimum temperatures and times specified below, unless a consumer advisory is provided as noted in (c):
 - o 165°F for < 1 second (Instantaneous) - poultry; baluts, wild game animals; stuffing containing fish, meat, poultry or ratites; stuffed fish, meat, pasta, poultry or ratites;
 - o 158°F for <1 second (Instantaneous) - or a temperature and time combination specified in Table 3-1, provided that food employees monitor both temperature and time under an approved plan, for ratites; mechanically tenderized and injected meats; and comminuted fish, meat, game animals commercially raised for food as specified under 03230 (1)(a), game animals under a voluntary inspection program as specified under 03230 (1)(a); and raw eggs that are not prepared as specified under (a)(i) of this subsection; or

Temperature	Time
145°F	3 minutes
150°F	1 minute
155°F	17 seconds

- o 145°F for 15 seconds - Raw eggs that are broken and prepared in response to a consumer’s order and for immediate service; and except as specified under (b) and (c) of this subsection and subsections (2) and (3) of this section, fish and meat, including game animals commercially raised for food as specified under 03230 (1)(a) and game animals under a voluntary inspection program as specified under 03230 (1)(b);
- o Whole meat roasts, including beef, corned beef, lamb, pork, and cured pork roasts such as ham, must be cooked as specified in the following table to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature	Time	Temperature	Time
130°F	112 minutes	144°F	5 minutes
131°F	89 minutes	145°F	4 minutes
133°F	56 minutes	147°F	134 seconds
135°F	36 minutes	149°F	85 seconds
136°F	28 minutes	151°F	54 seconds
138°F	18 minutes	153°F	34 seconds
140°F	12 minutes	155°F	22 seconds
142°F	8 minutes	157°F	14 seconds

- c. Reference Section 03620 regarding specific consumer advisory language as applicable.

5. Cooling

- a. All TCS food which is pre-cooked and pre-cooled on the MFE requires approval. (09125 (1))
- b. The person in charge must demonstrate that the facilities on the MFE or at the commissary are adequate to cool TCS foods in accordance with Sections 03515, 03520, and 04300 of Island County Food Code.
- c. Cooling shall be done in compliance with Sections 03515 and 03520 of Island County Food Code. Cooked TCS food shall be cooled from 135°F to 70°F within 2 hours; and from 135°F to 41°F within a total of 6 hours or less.
- d. Mobile food units approved for cooling require use time/temperature logs or electronic data loggers for TCS foods that are cooled.

6. Reheating for Hot Holding

- a. Reheating shall be done in compliance with Section 03440 of Island County Food Code.
- b. TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds within two hours. (03440)
- c. Un-opened, intact, commercially processed, and packaged foods to be hot held shall be reheated to 135°F. (03440)
- d. If proper reheating at the MFE cannot be accomplished, reheating TCS food must take place at the Commissary and the products hot held on the MFE unit at 135°F or greater. (03525)

7. Thawing

- a. Thawing shall be done in compliance with Section 03510 of Island County Food Code.

FOOD EQUIPMENT STORAGE & HANDLING

1. Cross Contamination

- a. Cross contamination prevention shall be in accordance with Section 03306 of Island County Food Code.
- b. Food shall be protected from cross contamination during transportation, storage, preparation, holding, and display by separating different types of raw animal foods from ready-to-eat foods.
- c. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food. (04600; 04705)

2. Dry Storage

- a. Storage shall comply Sections 03351 & 04920 of the Food Code.
- b. All food, equipment, utensils, and single-service items shall be properly stored including storage which is at least 6" off the ground or floor, protected from contamination, and provided with effective overhead protection.

3. Food Display

- a. All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of food shields or other effective barriers. (03369)
- b. Condiments must be dispensed in single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources. (03366)

4. In-Use Utensil Storage

- a. In-use utensil storage shall comply with Section 03333 of the Food Code.
- b. Back-up utensils must be stored clean and dry and in a protected location. (04920)

CLEANING AND SANITIZING

Ware washing shall be done in compliance with Part 4 Subpart F of Island County Food Code. Equipment food-contact surfaces and utensils shall be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and if used with TCS food shall be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred. (04605)

1. Ware Washing

- a. Ware washing methods must be available to wash, rinse, and sanitize all food contact equipment/utensils. (See all applicable sections in Part 4 of Island County Food Code)
 - o MFE Type 1 – No ware washing sink required.
 - o MFE Type 2 – The commissary should be used by the MFE for the cleaning and sanitizing of equipment and utensils if manual ware washing is not available on the MFE. Adequate spare utensils must be available within the MFE.
 - o MFE Type 3 – A three compartment sink for manual ware washing that is supplied with hot and cold running water and approved wastewater disposal system must be available within the mobile food establishment. (04305)

2. Sanitizing

- a. Approved sanitizers must be provided for sanitizing food-contact surfaces, equipment, and wiping cloths. (07220)
- b. Sanitizers are to be used in accordance with the EPA-registered label use instructions. (07210)
- c. An approved test kit must be available to accurately measure the concentration of sanitizing solutions. (04575, 04710)

3. Wiping Cloths

- a. Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean solution at the approved sanitizer concentration. (03339)

PREMISES

1. Storage of Personal Items

- a. Personal clothing and belongings must be stored in a designated place in the MFE away from food preparation, food service, dry storage areas, utensil and single-service and single-use item storage, and ware washing areas. (06410)

2. Toxic Materials

- a. Materials necessary for the operation of an MFE shall be properly stored, labeled and used.
- b. Poisonous or toxic materials are to be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles.
- c. Only those chemicals necessary for the food operation shall be provided.
- d. Toxic materials must be labeled and located in accordance with Parts 7 Subparts A and B of Island County Food Code.

3. Pest Control

- a. The MFE must be maintained free of insects, rodents, and other pests. (06260)

COMMISSARY AND SERVICING AREAS

The person in charge shall ensure use of an approved commissary unless exempted under RCW 43.20.148. (09126 (1))

1. Agreements and Logs

- a. A written signed commissary and/or servicing area agreement will be required for each location used by the MFE. All agreements are required to be renewed annually. (09126 (2))
- b. The MFE shall return the approved commissary or servicing area at a regular frequency, as determined by Island County. (09126 (3))
- c. The person in charge shall document presence at the commissary and/or servicing area on a log, maintain records for one year, and shall make the records available for inspection by the upon request. (09126 (4))
- d. A restroom agreement is required to demonstrate compliance with restroom access. (09115 (a))

SECONDARY PERMITS

1. Agreements and Logs

- a. Additional commissary or servicing area agreements may be required to be submitted for approval if an MFE is unable to return to a commissary or servicing area approved as part of primary permit issuance. (09115 (b))
- b. The person in charge shall document daily presence at the commissary and/or servicing area on a log, maintain records for one year, and shall make the records available for inspection by the upon request. (09126 (4))
- c. A restroom agreement is required to demonstrate compliance with restroom access. (09115 (a))

2. Valid Permit Required

- a. The permit holder will be required to submit documentation of a valid primary permit annually to renew a secondary permit. (08600 (1), 09115 (2) a)
- b. The permit holder is required to immediately notify Island County of any primary or secondary permit suspension issued by a regulatory authority. (09100 (5))
- c. Suspension of a primary permit may be considered cause to suspend the secondary permit issued by Island County since secondary permit issuance was based on the condition of the MFE holding a valid primary permit. (08600 (1), 09115 (2) a)

Appendix

[Island County Mobile Food Application Packet](#)