MOBILE FOOD SERVICE REQUIREMENTS

Any food that will be offered for sale or given away to the public must be prepared in a licensed food service facility that is separate from a home kitchen.

Meat, poultry, and seafood must bear either the Illinois inspection mark or the USDA inspection mark. Minimum requirements for licensure as a mobile food service include but are not limited to:

1. All floor, walls, and ceiling must be durable, light colored, easy to clean material. FRP fiberglass wall and ceiling panels are recommended. Coved baseboard is required at all floor/wall junctures.

2. You need a three-compartment sink with drain boards large enough to submerge your pans, pots, and utensils.

3. A commercially designed and approved grease trap of adequate size shall be installed for the three-compartment sink in the commissary or installed on the three-compartment sink used in the mobile unit.

4. Enough hot/cold running water under pressure for hand washing, food preparation, utensil cleaning and sanitizing. The connection to/from the water source must be protected from contamination from road debris, water discharge, and other contamination. Only clear, food grade hoses shall be used. Potable water shall come from an approved source.

5. A hand sink with soap/paper towel dispensers.

6. All lights must be covered with a plastic cover to prevent broken glass going into food or explosion proof light bulbs must be provided.

7. Adequate refrigeration to hold cold products at 41°F or less; even during times of heavy use

8. Adequate freezer space to hold frozen foods at zero degrees or less.

9. All equipment must be commercial style equipment capable of quick cooling / freezing.

10. If a stove and/or fryers or other equipment that will produce grease are to be used, a commercial stainless steel hood with filters is required.

11. A fresh water and waste water tank installed by an Illinois licensed plumber. All plumbing must be approved by the State of Illinois Plumbing Inspector.

12. If your commissary or mobile food unit is not connected to a municipal sewage disposal system then the private sewage disposal system must be capable of treating this additional waste.
13. Wastewater shall be stored in a permanently installed retention tank that is at least 50% larger than the fresh water capacity. This wastewater shall be disposed of properly at the end of each operational period.

14. The mobile food stand must be placed such that it will be either on a smooth paved surface or set up on top of a durable, smooth tarp.

15. Seating may be only provided if the food stand has a written agreement with a nearby business stating that both public and employees may use their restroom. This restroom shall be located within 300 feet of the mobile food stand and available all hours the food stand is open.

16. No food that will be served to the public may be stored anywhere other than the licensed commissary or mobile food stand.

17. Only food items requiring minimal preparation and cooking may be prepared in a mobile food stand.

18. In accordance with the State of Illinois Food Service Sanitation Code, any smoking operation shall comply with all applicable requirements of the code, including Section 750.3200 “Smoked Meat, Poultry, and other Food Product”.

19. A certified food protection manager must be provided.

20. A commissary facility. This is a facility where you store your equipment, food, cleaning supplies, etc. Some vendors have used other licensed food services as their commissary (a written agreement would be required), others choose a separate building. Regardless, this facility must have a mop sink plumbed to the sewage system for waste water from the mobile unit.

21. Don't forget heating/air conditioning.

22. Consult with your insurance company for any fire suppression / extinguishing equipment requirements.

In addition, prior to construction beginning, you must provide this office with a set of plans outlining the requirements noted above. You will also need to complete a food service permit application with fee and a menu. If you will be operating or if your commissary is within the corporate limits of the cities of Murphysboro or Carbondale, you will need to contact their respective code enforcement offices.

Should you have other questions, feel free to contact this office at (618) 684-3143, ext. 128.