

Mississippi State Department of Health

Food Establishment Plan Review Application for Mobile Food Carts (no enclosed prep space)

Date: _____ Planned Opening Date: _____

UNIT INFORMATION

Unit/Establishment Name: _____

Address where Unit will be stored when not in service: _____

Check all that apply:

New Construction _____ Remodel _____ Change of Ownership _____

If you are taking ownership of an existing unit, what is the name of that unit? _____

Owner's Contact Number(s): _____

Owner's Email address: _____

When will your unit be in operation? (Circle all that apply):

Year-Round Jan Feb Mar Apr May June July Aug Sept Oct Nov Dec

Hours of Operation:

Sun _____ Mon _____ Tues _____ Wed _____ Thurs _____

Fri _____ Sat _____

Please enclose the following:

____ A completed and signed Application for Food Facility Permit

____ A menu or list of planned food items

____ A photo of the unit that shows all sink compartments and overhead covering

____ A copy of the food safety manager certification for the Person-In-Charge. A certified food safety manager must be onsite during all hours of operation. A list of accredited manager certification programs can be found here:

<https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

*please note, manager certification is not required for Risk Level 1 facilities

Basic standard requirements for a mobile food cart (may vary slightly depending on your operation):

- () 1. Open air food carts are restricted to low risk food items with no cook step and limited prep(hot dogs, snoballs, ice cream, scooped Italian ice). Additionally, menus should be restricted to one or two different food items at most (hot dogs and lemonade, for example). Condiments and dressings offered should be restricted to pre-packaged/pre-diced items with no prep required. Hot held dressings such as chili are allowed only from a commercially canned product.
 - () 2. All surfaces of the cart must be smooth, easily cleanable and non-absorbent. No raw, exposed wood is permitted.
 - () 3. Overhead protection is required.
 - () 4. The cart must have a dedicated hand sink supplied with hot and cold running water.
 - () 5. A 3 compartment sink onboard the cart is required for incidental utensil washing even if a warewashing sink is available at the base of operations/commissary.
 - () 6. A freshwater tank and a wastewater tank are required. The wastewater tank should be 15% larger in volume than the freshwater tank if space allows. This should not come at the expense of having a freshwater tank too small to meet the water supply needs of the operation.
 - () 7. Policy generally requires mobile units to operate from a non-residential base of operations/servicing area. This is a permanent space where you can access anything that can't be done on your mobile unit such as filling your water tank, emptying your wastewater tank, access to a mop sink, extra storage space, warewashing, food prep, or restroom access. Many of our permitted mobile units work out access agreements with existing businesses or churches for this purpose. Please complete the attached servicing area agreement form.
 - () 8. Wastewater tanks must be dumped into an approved wastewater system.
 - () 9. Food Carts shall provide only single-service articles for use by the consumer.
 - () 10. Food Carts shall have hot and cold holding equipment as deemed necessary from the menu. In some instances, non-mechanical means may be approved for cold holding. Items sold frozen shall be held under mechanical refrigeration.
 - () 11. For streetside service, employees must always have convenient access to a restroom during all hours of operation. This does not apply in parks, fairgrounds, or similar venues with public restroom access.
 - () 12. Proof of food safety manager certification may be required for menus which include hot dogs or pre-cooked hamburger patties.
 - () 13. Food carts shall abide by all local ordinances and fire codes within the area of operation.
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What is the Name and Location of your Servicing Area? (Also complete the Servicing Area Agreement)

Name: _____

Address: _____

All food prep, produce washing and dish washing must take place on the unit or in your approved commissary. All goods, food, wares must be stored on the unit at all times even when you are not in service or in your approved commissary. None of these items can be stored in your home. No cooking or food prep can be done in a private residence such as your home.

A mobile food cart may only offer a limited menu of food to reduce the risk of cross contamination and to reduce the amount of cold storage space needed.

General Unit Questions

1. What is the size of the freshwater tank?
2. What is the size of the wastewater tank? (It must be 15% larger in volume than the freshwater tank)
3. Where will you fill and dump the freshwater and gray water tanks?
4. Is there sufficient overhead covering? YES / NO
5. Are all cart surfaces smooth and non-absorbent to allow for easy cleaning?
6. What restroom will you use? The restroom must be open and available to you during your hours of operation.
7. What type of sanitizer is used at the 3 compartment sink? (Please mark all that apply)
 - (a) Chlorine ()
 - (b) Quaternary ammonium ()
 - (c) Other _____
8. Are test papers/kits available for checking sanitizer concentration? YES / NO
9. What is the capacity of the hot water generator or the rate of delivery for tankless water heater? _____

Food Handling

PROCEDURE	YES	NO	IF YES, where will procedure take place	
			UNIT	COMMISSARY
Washing fruits and vegetables				
Thawing frozen foods				
Food prep: chopping, par-cooking, marinating, etc				
Cooking food				
Cooling food				
Reheating food				
Cold holding (refrigeration)				
Hot holding (steam table, etc...)				

10. If you marked “yes” to thawing, how will you thaw frozen foods?

11. If you marked “yes” to cooling, explain your cooling process:

12. If you marked “yes” to reheating, explain your reheating process:

13. Which companies will you be using to supply the refrigerated, frozen and dry goods?

14. Number of refrigerators _____ and freezers _____.

Do each of these have a thermometer inside the unit? YES NO

15. Is there a written sick worker/employee health policy to exclude or restrict food workers who are sick or have infected cuts or lesions? Everyone on staff needs to be familiar with the specific illness symptoms that would exclude them from working with food until the symptom has passed. The five symptoms are vomiting, diarrhea, jaundice, sore throat with fever, and unprotected cuts/lesions. Additionally, staff may not work with food if they are diagnosed with norovirus, hepatitis A, shigella, shiga toxin producing escherichia coli, or salmonella.

YES / NO

Note: we can provide an example if you do not already have a plan in place. Please check here if you would like one: _____

16. Will you have written procedures in place that explain how to handle/clean a vomitus or diarrheal event in the facility? YES / NO

17. Where will you be disposing of your garbage? _____

A. Will you have access to a used grease container? YES / NO/ NA

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from this Health Regulatory Office may nullify final approval.

Signature(s) _____

_____ owner(s) or responsible representative(s)

Date _____

Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law, or regulation that may be required (federal, state, or local). It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the local and state laws governing food service establishments.