

JEFFERSON COUNTY ENVIRONMENTAL HEALTH DEPARTMENT  
**MOBILE FOOD SERVICE REQUIREMENTS**

In consideration of the mobile food service units seeking to operate in Jefferson County, *be it ordained by the Jefferson County Board of Health that the following requirements are adopted:*

A "Mobile Food Service" means a vehicle-mounted food establishment designed to be readily moveable. A mobile food service must meet the requirements of Title 37, Chapter 110, Subchapter 2 of the Administrative Rules of Montana (ARM).

For licensure as a mobile food service establishment, a **plan review process** must be successfully completed. Plan review requires the submittal of a set of drawn, labeled plans that include the proposed layout, arrangement, mechanical plans, and construction materials of work areas, and other items outlined on the Required Information and Check Sheet that accompanies the Food Establishment Plan Review Application. Attachments include, but are not limited to, an equipment list, water and wastewater system plumbing and storage plans, a menu, and a written proposal describing the type of food service. The written proposal must also include method(s) of food preparation, method(s) of temperature control, and location and license number of servicing area (also known as a commissary) if not fully self-contained. A description of where the unit will be serviced for water and wastewater, provisions for power supply during transportation and operation, and food supply distribution plan must also be included. The completed unit must be available for inspection prior to operation and at least a week prior to a scheduled event. **Mobile Food Service units licensed in another county may be required to demonstrate compliance with ARM Title 37, Chapter 110, Subchapter 2 prior to operation in Jefferson County.**

The minimum requirements for the operation of Mobile Food Service units in Jefferson County are summarized below. This list is to be considered a minimum requirement only and does not relieve the operator from compliance with the general food service establishment requirements in ARM Title 37, Chapter 110, Subchapter 2. **NOTE:** Per ARM Title 37, Chapter 110, Subchapter 256(8), additional requirements may be imposed and/or sale of some or all potentially hazardous foods may be prohibited as necessary to protect against public health hazards related to the conduct of the mobile food service.

**Minimum Mobile Food Service Requirements**

1. A local servicing area will be required unless the unit is a **self-contained, fully equipped mobile unit**.
  - Self-contained, self-sufficient, fully equipped mobile units are capable of all food preparation, cooking, hot and cold storage, dry storage, equipment storage, hand washing, and cleaning and sanitizing of the unit and all equipment and utensils is capable of being performed on the unit for an extended period of time. These units have a potable water supply and wastewater storage system. All water must come from a public water source or approved well water source.
  - **When a servicing area is required, the entire mobile unit must report to the servicing area on a daily basis for servicing.**
  - The servicing area must be in Jefferson County unless the Sanitarian gives written approval for a servicing area located outside Jefferson County. For servicing areas located outside the county, the operator must certify, in writing, how often he/she will return to the servicing area and what operations will be conducted there. Confirmation as to the suitability of the servicing area may be made by consultation with the local Sanitarian and/or by inspection of the servicing area. A servicing area must be a fixed facility and comply with ARM Title 37, Chapter 110, Subchapter 2 and be currently licensed.
2. Hot and cold water under pressure must be provided. Freshwater capacities will vary on a case-by-case basis depending on menu, sink size, amount of food handling and clean-up, number of employees and hours/days of operation. The wastewater holding tank must be at least 15% larger than the potable water tank, and the waste connection must be located lower than the water inlet connection. See ARM 37.110.256 for additional design requirements for plumbing and waste disposal.
3. A separate hand wash sink with hot and cold water under pressure must be provided and have soap and disposable towels readily available.
4. A 3-compartment sink with drain boards on each side must be provided with compartments large enough to fully immerse any utensils, pots, pans, or other food preparation equipment not designed to be cleaned in place. The third compartment may be used for vegetable wash during periods of non-use, provided the sink is cleaned and



251733 Fee \$0.00 Page 1 of 2

JEFFERSON COUNTY

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By *Shaunna Orlean* Deputy




sanitized and it can be demonstrated that contamination of the vegetables will not occur. Hand wash sinks must have a direct connection to the wastewater holding tank.

5. All dishwashing and/or food prep sinks, ice machines, and ice bins must have indirect connections (e.g., air gaps) to wastewater holding tanks.
6. Enough mechanical refrigeration (coolers and/or freezers) and hot holding equipment must be provided to support the proposed menu. Ice chests are not adequate refrigeration, and the use of stove tops and/or grills are discouraged for hot holding devices, as they are difficult to regulate.
7. While mop sinks are not specifically required, the operator must demonstrate how mop water used to clean the floor of the unit will be disposed of. (Mop water cannot be dumped into the 3-compartment sink.) A utility sink can be installed and used as the hand sink, provided it is located such that splash from dumped water will not contaminate food or food contact surfaces.
8. Sufficient dry storage space is required to hold all non-perishable food supplies and paper supplies and to protect them from contamination.
9. All food preparation equipment must be contained within the mobile unit, except that outdoor grills, popcorn kettles, and the like are allowed outside provided they are easily accessible to the mobile unit, are sectioned off from access by the public, and have overhead coverage to protect against the weather. Use of these units must be suspended during blowing dust events unless the area is protected by walls. **NOTE: In remote areas without concrete, paving, or dense grass cover, outdoor food preparation and cooking equipment will be prohibited.**
10. All food and beverage items to be offered must be identified and approved during the application process and prior to pre-inspection.
11. All interior surfaces must be smooth, durable, non-absorbent, and easily cleanable.
12. Lights must be shielded.
13. For openings to the outside, protection as described in ARM 37.110.223 may be required as necessary to prevent the entrance of rodents and insects.
14. A food-grade hose must be used to supply potable water from an approved source. The water inlet must be located so that it will not be contaminated by waste discharge, road dust, oil or grease, or any other contaminants; it must be kept capped when not connected to a water source; and it must be provided with a transition connection that will prevent its use for any other service.
15. The wastewater connections must be of different size and type than those for supplying potable water to the vehicle to preclude contamination of the potable water system.
16. All wastes must be discharged into an approved wastewater disposal system. No exceptions.
17. A mobile food service unit need not comply with the requirements in ARM 37.110.215 regarding cleaning and sanitizing equipment and utensils if the unit reports daily to an approved commissary or servicing area and serves;
  - a. Only food from approved sources that is packaged in individual servings and transported and stored under conditions meeting the requirements of the above-cited ARM.
  - b. Beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment.

  
Co-Health Board Chair

ATTEST:

  
Bonnie Ramey, Clerk and Recorder

  
251733 Fee \$0.00 Page 2 of 2  
JEFFERSON COUNTY  
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