

LAPORTE COUNTY HEALTH DEPARTMENT

Sandra Deausy M.D., Health Officer

Government Complex
809 State Street, Suite 401 A
La Porte, Indiana 46350-3385

(219) 326-6808, Ext 2200
Emergency after Hours, Ext 8410
(219) 325-8628, Fax



Tony Mancuso, Administrator

Michigan City Office
302 West 8th Street, Suite 4
Michigan City, Indiana 46360

(219) 874-5611, Ext.7780
(219) 873-3018, Fax

lphealth@laportecounty.org

Mobile Unit Checklist

Compliance with all applicable sections of 410 IAC 7-24 is required. Use the following as a guideline.

Definition:

Mobile Retail Food Establishment is a unit such as a trailer, which is fully enclosed by windows or screens, on wheels or skids and that is readily movable. The unit must have all necessary equipment to prepare, hold and serve food in a safe and sanitary manner. The unit must also have all equipment necessary to wash, rinse and sanitize all equipment and utensils.

Administrative:

- Submit a detailed floor plan of the unit and a menu.
- Call and schedule an opening inspection. The unit must be inspected before it is operational.
- Complete the mobile unit application and submit license fee.
- Submit payment of \$150 annually. Mobile license is valid from Jan. 1 to Dec. 31 each year. Late fee of 50% per day will apply if not received by Dec. 31.
- Show proof of certified food handler—if applicable.

Food and Water Sources:

- No homemade or** home canned foods or foods that have been stored in a home are allowed.
- All foods must be prepared on site or in a licensed establishment and properly transported.
- Food and water, including ice, must come from approved sources.
- Drinking water hoses must be made of food grade material and stamped as such.

Food Preparation and Handling:

- All potentially hazardous foods must be thawed, cooked, cooled and reheated to the proper temperatures. Keep cold foods 41°F or below, keep hot foods 135°F or above.
- Leftovers must be reheated to 165°F within 2 hours.
- Accurate probe type thermometer must be used and available at all times.
- Mechanical refrigeration capable of keeping potentially hazardous foods 41°F or below is required. Refrigeration must have an accurate thermometer.

Food Protection:

- No bare hand contact with ready to eat foods (hot dogs, buns, lettuce, cheese, sno cones).
- Food products must be protected from contamination (dirt, chemicals, people) at all times.
- All food, equipment and single use items must be stored at least 6" off the ground.
- Condiments must be properly handled, stored, displayed and served.

Mission Statement:

"To engage and partner in a collaborative and responsive effort with the community and local organizations with respect to the diversity of the community to better serve present and future generations."

Chemicals must be stored separately from food, equipment and single service items.

Overhead protection must be provided over all food service, preparation, storage, warewashing and handwashing areas. State or local fire codes may apply.

Utensils/Dishware:

Only single service/use eating and drinking utensils can be used for serving food and drinks.

Single service/use items must be protected from contamination.

Ice Use:

Ice, which is to be consumed, must come from an approved source, be properly labeled and protected from contamination.

Ice, being used as refrigeration, must constantly drain in a proper area (not on the ground).

Handwashing Facilities:

A convenient and accessible Handwashing sink must be fully stocked, available and used at all times.

Handwashing station must have warm running water, soap and individual paper towels.

If food preparation takes place outside of the main unit, a separate handwashing facility must be provided at that location.

Dishwashing Facilities:

Each unit must have a three (3) bay sink available to wash, rinse and sanitize all utensils, dishware and equipment.

If any of the above items are taken off the premises for washing, they must be properly cleaned and sanitized in a licensed food establishment.

Proper sanitizer and test kit must be provided AND used in each unit.

Wiping cloths must be stored in sanitizer solution when not in use.

Water and Wastewater Facilities:

A proper backflow/back-siphonage prevention device must protect all water lines to each unit.

A sufficient supply of drinking water must be supplied for all purposes (handwashing, dishwashing, sanitizing and food preparation) via fresh water tank or potable water faucet.

All hoses must be food grade-drinking water safe and all connections must be at least 6 inches off the ground.

All liquid waste holding tanks must be available and sized 15% larger than the fresh water holding tank. All waste/gray water must be disposed of in accordance with all applicable laws.

DO NOT dump waste water/gray water on the ground!

Hygiene and Personal Cleanliness:

NO SMOKING, eating or drinking is permitted in any food preparation or service area.

Clothing must be kept clean and not used to wipe hands.

All food handlers must wear proper and effective hair restraints.

Proper handwashing must be done whenever hands become contaminated.

Mission Statement:

"To engage and partner in a collaborative and responsive effort with the community and local organizations with respect to the diversity of the community to better serve present and future generations."

Insect Control, Trash, Lighting and Facility Surfaces:

- All garbage and trash must be kept in non-absorbent, leak proof, washable receptacles with lids. Lids must be kept in place to control flying insects.
- Adequate lighting must be provided and kept properly shielded.
- Grills or other cooking devices set up outside of the licensed mobile unit must be on concrete or asphalt. Alternate flooring such as plywood, rolled roofing material, linoleum must be used when set up on grass, gravel or dirt.
- Indoor/outdoor carpeting or tarps are NOT ALLOWED as flooring material!**

You must meet all of the requirements to obtain your license.

Mission Statement:

“To engage and partner in a collaborative and responsive effort with the community and local organizations with respect to the diversity of the community to better serve present and future generations.”