

Clean Hands for Clean Foods

- Use soap and water of at least 100°F
- Rub your hands vigorously as you wash them
- Wash all surfaces for at least 20 seconds, including:
 - Back of hands
 - Wrists
 - Between fingers
 - Under fingernails using a good brush
- Rinse your hands well
- Dry hands with a paper towel

Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- After handling money
- After handling animals
- After coughing, sneezing, using a handkerchief or disposable tissue
- After drinking, using tobacco or eating
- After handling soiled surfaces (money), equipment or utensils
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
- When switching between working with raw food and working with ready-to-eat food
- Directly before touching ready-to-eat food or food-contact surfaces, and
- After engaging in other activities that may contaminate the hands.
- After touching any bare human body parts other than clean hands and clean, unexposed portions of the arms
- After using the toilet



from www.sixsistersstaff.com



from www.Fort90.com

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Basic Requirements to Operate a Mobile Grill, Hot Dog Cart, Ice Cream Cart or similar



from www.scducks.com



from hotdogprofits.com

The Indiana Food Code

You must follow all applicable requirements in the Indiana Food Code, 410 IAC 7-24. It can be found online at www.in.gov/isdh/files/410_iac_7-24.pdf. Section 113 is specific to mobile units.

Commissary Requirements

According to the Indiana Food Code, mobile retail food establishments must be physically transported to a commissary or servicing area at least once a day for supplies, cleaning, and servicing operations.

- A commissary is a licensed, inspected commercial kitchen. Your home kitchen or garage may NOT be used as a commissary. Grills or pushcarts must return daily for maintenance and cleanup and are NOT permitted to be stored at home. They may only operate in conjunction with a permitted commissary
- If you intend to use a licensed commissary that you do not own, you must provide a signed agreement from the owner confirming your legal use of the commissary
- Your commissary must be inspected and approved before a permit for the operation of your hotdog cart is granted
- If the hotdog cart discontinues use of the documented commissary, operations must be discontinued immediately until another commissary is secured

Requirements for the Mobile Unit

- All surfaces must be smooth so they are easily cleanable. They must also be non-absorbent so cleaning chemicals, meat juices, condiments, rainwater, etc., can be wiped off and will not soak in.
- An overhead cover (umbrella) to protect against rain, dust, birds, etc. A grill must have a lid.

- Hot ($\geq 100^{\circ}\text{F}$) and cold running water.
- A hand washing sink stocked with soap and paper towels.
- A holding tank for waste water that is at least 15% larger than the water supply tank.
- Hot ($\geq 135^{\circ}\text{F}$) and cold ($\leq 41^{\circ}\text{F}$) holding facilities.
- Hotdogs or pre-packaged, wrapped ice cream novelties may be served from the unit without having a 3 compartment sink for washing, rinsing and sanitizing utensils.
- Protection of food from environmental contamination (lids, sneeze guards, etc.).
- Your cart and commissary must be inspected and approved before a permit for operation will be granted.

Utensil Requirements

- Probe thermometer
- Thermometer for each cooler
- Approved chemical sanitizer with appropriate test strips for sanitizer bucket and wiping cloths
- Proper hair restraints
- NO bare hand contact with ready-to-eat food. Gloves, tongs, deli tissue, spoons, etc. are required to prevent manual contact with patron's food
- If you offer diced onions, relish, etc., keep it cold ($\leq 41^{\circ}\text{F}$) and have a spoon for each container



Food Requirements

- Only pre-cooked hotdog-type products are permitted for a hotdog cart. Raw, brat-types are not permitted.



Keep onions, relish, cheese, etc. cold!

- Condiments; do yours require refrigeration? Read the labels to find out.
- Cut produce (onions, tomatoes, lettuce) does require cooling to 41°F or less.
- Pre-packaged snack foods (chips, candy).
- Individual beverages in bottles or cans.
- Maintain potentially hazardous food at 135°F or higher or 41°F or lower.
- NO home-prepared food is allowed (must be prepared in the commissary).

Ice.

Ice used to cool cans and bottles may not be used in drink cups.

Wiping Cloths.

Rinse and store your wiping cloths in a bucket of sanitizer. Change the solution every 2 hours, or more often if needed. Check the concentration of your sanitizer with your test strips on a regular basis. **Various environmental factors, from sunlight to heat, can render your sanitizer useless.** Well sanitized work surfaces prevent cross contamination and discourage flies.



Insect Control and Wastes.

Keep food covered to protect it from insects and environmental contamination. Place garbage and paper wastes in a trash can with a tight-fitting lid. Dispose of wastewater in a sewer or public toilet. *Flies and other insects are carriers of diseases.*