

Mobile Concession Guidelines

The Springfield-Greene County Health Department has adopted the 1999 Missouri Food Code, and will be using this code when inspecting mobile and temporary units. Permits are required before any food preparation can begin. The definition of a **Food Establishment is: an operation that stores, prepares, serves, or otherwise provides food for human consumption**. The ordinance exempts civil and fraternal organizations, religious groups and schools from paying fees. A permit to operate is still required.

The items listed below are included to help food concessionaires in planning for compliance with these regulations and to avoid last minute delays in permitting their establishments.

Food Establishments will not be allowed to open until a permit has been issued.

A mobile unit can be used in conjunction with a special event, a farmer's market, a promotional event, parked on a street corner for up to 180 days (on approved vendor site only within city limits of Springfield) or for brief periods (lunch period, etc.) at a privately owned site to serve employees of the business with the permission of the land or business owner. A mobile unit could be a trailer, a push cart or a kiosk*. **Kiosk is defined as a movable food preparation area, where unpackaged food is prepared for sale and may consist of several pieces of equipment**. The mobile unit must have a fully self contained hot and cold water system under pressure. After a satisfactory inspection the mobile unit can purchase a six month mobile permit which allows the vendor to set up at events and operate. The mobile unit must keep the current permit on display on the unit at all times. If the mobile unit is not fully self-contained, a commissary may be required. A commissary could be a location to store supplies and food, or it could be a permitted food establishment where food is actually prepared. The location of the commissary must meet the jurisdictions zoning laws. The requirements of the commissary will vary based on the food items served and will be evaluated on an individual basis. If the commissary is under the control of another person, then a written agreement allowing the mobile unit to utilize that facility must be filed with this department.

If a mobile is located on one site more than 14 consecutive days, then additional requirements will be imposed by this department as well as building development services. Please contact this office for additional information (417)864-1017.

1. Fill out the form for a mobile food establishment.
2. Permit fee must be paid, if applicable.
3. An appointment must be made with a health inspector to conduct an inspection.
4. A permit will be issued when the mobile food establishment is found to be in compliance with the 1999 Missouri Food Code.
5. Routine inspections **may** be conducted throughout the event to monitor compliance.
6. Obtain all other applicable city and county licenses.

Mobile Unit Requirements

1. The mobile concession must be designed to protect food from environmental contaminants such as insects and weather. All walls, floors, and ceiling shall be smooth, non-porous, and easily cleanable.
2. A 3-vat sink and a separate hand washing sink. The 3-vat sink should be large enough to immerse the largest utensil. A hand washing sink must be conveniently located to food preparation area(s).
3. A hot and cold water supply under pressure.
4. Food grade potable water holding tank and a waste water holding tank that is at least 15% larger than the potable water tank.
5. A food grade hose to fill the potable water tank or for direct connection to an approved water supply. All water used must be from an approved water supply.
6. Waste water must be held in an approved holding tank or directly routed to the sanitary sewer. Storm drains flow directly out into open drainage areas and is not treated, so waste water containing soap or other chemicals and food debris must be disposed of in the sanitary sewer system.
7. Inside lights are required to be shielded and provide sufficient lighting at all work surfaces.
8. Fly control measures must be in place or available if conditions warrant their use.
9. Mechanical refrigeration capable of maintaining 41°F or below. All refrigeration units must have a thermometer.
10. Hot holding equipment is required to maintain food temperatures at 135°F or above. A metal stem probe thermometer that is scaled from 0°F- 220°F is required for cooks use.
11. Outside cooking grills must have a lid. All food prep for grilled foods, such as applying rubs, cutting meats, placing on buns, etc., must be done inside the mobile. Food must be covered during transport to and from the grill.
12. All drink ice is required to be self-draining. Drink ice must be stored in an easily cleanable container with a lid and an ice scoop or kept in the original bag. Beverage tubing and cold-plate beverage cooling devices may not be installed in contact with drink ice. This section does not apply to cold plates that are constructed integrally with an ice storage bin.
13. All paper goods and food products must be stored off the floor.
14. Single service cups shall be dispensed from a dispenser or left in the plastic sleeve and opened from the bottom.
15. Test strips provided for testing sanitizing solutions.
*Note: there are special requirements for mobiles operating at the Ozark Empire Fair due to the amount of animals on display and fly control issues-push carts and kiosks will need additional protection in order to comply.

Additional Requirements for Mobile Concessions

The operator of the mobile concession must have a letter authorizing the use of an approved, adequate, and readily accessible restroom. A waste disposal agreement signed by the operator of the mobile concession and the owner of the sewage disposal site.

***Refer to the "Safe Food, Health Customers Handbook" for food safety procedures and requirements.**

**For current permit fee schedule or questions please call (417) 864-1017.
Or visit our website at <http://health.springfieldmo.gov>.**