

Retail Food Establishments: Mobile Food Establishments

Regulation 61-25: Retail Food Establishments



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Five Key Risk Factors

repeatedly identified in
foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking

3. Contaminated Equipment

4. Food from Unsafe Sources

5. Poor Personal Hygiene

3 and 5 are addressed on this sheet.

Chapter 9-1

A mobile food establishment consists of a commissary and mobile food unit(s). **Both the commissary and all mobile units must be permitted separately.** Chapter 9-1 addresses all requirements for mobile food.



» All units, pushcarts, and commissaries **MUST COMPLETE** DHEC Form 1769: Application & Permit Document **AND** submit a \$60 inspection fee.

Mobile Food Units & Pushcarts

- » **Identification:** Mobile food units and pushcarts shall have their business name, commissary permit number, commissary name, commissary address, and printed 3" high on the unit; see 9-1 (L)(12) for more information.
- » **Handwashing Sinks:** Mobile food units and pushcarts shall have a separate handwashing sink.
- » **Items/Articles:** Only single-service utensils, bowls, plates and other containers are to be provided to the customer.
- » **Service:** Customer self-service of unpackaged Time/Temperature Control for Safety (TCS) food is prohibited.
- » **Water Source:** All units and pushcarts shall use an approved drinking water system.
- » **Water Capacity:** Each cart system shall have a capacity of 5 gallons or greater.
- » **Wastewater Storage:** Wastewater shall be stored in a tank that is 15% larger than the units/carts water supply. Removable tanks may not be larger than 10 gallons. If a permanent tank is used, there is no limit on capacity.
- » **Wastewater Disposal:** Wastewater shall be flushed and drained only at the commissary.
- » **Storage:** Mobile food units and pushcarts shall return to the commissary after each day of operation and be stored onsite.
- » **Inspections:** Mobile food units and pushcarts shall be available for inspection at the commissary at any reasonable time when requested by DHEC.

Mobile Food Units

- » **Definition:** Fully enclosed mobile kitchens that may prepare, cook or serve TCS food as a mobile food establishment.
- » **Food:** Preparation of bulk food, including washing, slicing, peeling, and cutting shall occur at the commissary.
- » **Doors:** Shall remain closed at all times.
- » **Service Window:** No more than 2 feet x 2 feet, covered with solid material or screen, and be self-closing or covered by air curtain.
- » **Ventilation:** Mechanical exhaust equipment shall be provided over all cooking equipment to effectively remove cooking grease, heat, vapors and etc.

Mobile Food Pushcarts

- » **Definition:** Limited food service units that operate as a direct extension of a commissary.
- » **Food:** All food preparation, including washing, slicing, peeling, cutting, and cooking shall occur at the commissary.
- » **Construction:** Must have preparation and display areas completely enclosed, unless located indoors or serving boiled/steamed hotdogs or ice cream and approved by DHEC.
- » **Manager Certification:** Pushcarts are exempt from the requirements of 2-102.20

Commissary

- » **Definition:** A permitted retail food establishment that is authorized by DHEC to provide support of operations, storage, and a servicing area for mobile food units or mobile food pushcarts.