



MCHENRY COUNTY DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
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DATE RECEIVED:
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MOBILE FOOD SERVICE ESTABLISHMENT PLAN REVIEW APPLICATION

Your plan review must receive approval from this Department before you begin construction, enlarging, altering or converting any of your building for the use as a restaurant, tavern, or food service facility.

Include in your plans:

1. Plan review form thoroughly filled out and submitted with the appropriate plan review fee.
2. Food service equipment specifications with manufactures' name and model numbers. Include equipment specification sheets.
3. Floor plan drawn to scale showing equipment, plumbing and ventilation (we do not require a schematic drawing of the ventilation system).
4. Copy of your proposed menu.

Inspections:

- Pre-opening Inspection – Once your plan review is approved and construction is completed, you can contact the Department for a pre-opening inspection. This is an optional inspection. At that time, we will inspect your facility before stocking, and training.
- Opening inspection – A final inspection will be done when all construction is complete and the facility is in a ready to open. All fees including the health license fee is due at this time.

Plan Review Fees:

	RISK CATEGORY		
	ONE	TWO	THREE
MOBILE UNIT	\$200.00	\$145.00	\$105.00

Category One Facility is a food establishment that presents a high relative risk of causing foodborne illness based on the large number of food handling operations typically implicated in foodborne outbreaks and/or the type of population served by the facility. The following criteria shall be used to classify facilities as Category I facilities:

1. Whenever cooling of potentially hazardous foods occurs as part of the food handling operations at the facility;
2. When potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
3. If potentially hazardous foods which have been previously cooked and cooled must be reheated;
4. When potentially hazardous foods are prepared for off-premises service for which time-temperature requirements during transportation, holding and service are relevant;
5. Whenever complex preparation of foods, or extensive handling of raw ingredients with hand contact for ready-to-eat foods, occurs as part of the food handling operations at the facility;
6. If vacuum packing and/or other forms of reduced oxygen packaging are performed at the retail level;
7. Whenever serving immunocompromised individuals, where these individuals comprise the majority of the consuming population.

Category Two Facility is a food establishment that presents a medium relative risk of causing foodborne illness based upon few food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify Category II facilities:

1. If hot or cold foods are not maintained at the temperature for more than 12 hours and are restricted to same day service;
2. If preparing foods for service from raw ingredients uses only minimal assembly;
3. Foods served at an establishment that require complex preparation (whether canned, frozen, or fresh prepared) are obtained from approved food processing plants or Category I (high risk) food establishments.

Category Three Facility is a food establishment that presents a low relative risk of causing illness based upon few or no food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify Category III facilities:

1. Only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved food processing plant;
2. Only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
3. Only beverages (alcoholic or non-alcoholic) are served at the facility.

 Signature of Owner or Authorized Agent

 Date

DIAGRAM

PICTURE OF MOBILE UNIT

MOBILE UNIT ROUTE: Provide approximate days, times, and locations for the mobile unit.

SUBPART K: MOBILE FOOD ESTABLISHMENTS

Section 750.1500 General - Mobile Food Units

Mobile food units and pushcarts shall comply with the requirements of Section 750.01 through Section 750.1970 except as otherwise provided in this section and in Section 750.1910 of this Ordinance. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the food establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of this Section relating to physical facilities, except those requirements of Section 750.1910 through Section 750.1960. Mobile food operators shall provide a copy of their mobile routes to the Department annually.

Section 750.1510 Restricted Operation

A mobile food unit or pushcart that serves only food that was prepared, packaged in individual servings, transported, and stored under conditions meeting the requirements of this Ordinance or beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment need not comply with requirements of this Ordinance pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitizing of equipment and utensils if the required equipment for cleaning and sanitizing exists at the commissary. However, frankfurters may be prepared and served from these units or pushcarts.

Section 750.1520 Single-Service Articles

Mobile food units or pushcarts shall provide only single-service articles for use by the consumer.

Section 750.1530 Water Systems

A mobile food unit requiring a water system shall have a potable water system under pressure. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and handwashing in accordance with the requirements of this Ordinance. The water inlet shall be located so that it will not be contaminated by waste discharge, road dust, oil, or grease, and it shall be kept capped unless being filled. The water inlet shall be provided with a transition connection of a size or type that will prevent its use for any other service. All water distribution pipes or tubing shall be constructed and installed in accordance with the requirements of this Ordinance.

Section 750.1540 Waste Retention

If liquid waste results from operation of a mobile food unit, the waste shall be stored in a permanently installed retention tank that is of at least 50 percent larger capacity than the water supply tank. Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water systems.

Section 750.1550 Base of operations

- a) Mobile food units or pushcarts shall operate from a commissary or other fixed food establishment and shall report at least daily to such location for all supplies and for all cleaning and servicing operations.
- b) The commissary or other fixed food establishment used as a base of operation for mobile food units or pushcarts shall be constructed and operated in compliance with the requirements of this Ordinance.

REASON: All mobile food unit or pushcart servicing, cleaning, and food supply operations must be conducted at a location meeting the requirements of these rules and regulations to ensure that the source of food and any incidental operation are not hazardous to the consumer.

Section 750.1560 Servicing Area

- a) A mobile food unit servicing area shall be provided and shall include at least overhead protection for any supplying, cleaning, or servicing operation. Within this servicing area, there shall be a location provided for the flushing and drainage of liquid waste separate from the location provided for water servicing and for the loading and unloading of food and related supplies. This servicing area will not be required where only packaged food is placed on the mobile food unit or pushcart or where mobile food units do not contain waste retention tanks.
- b) The surface of the servicing area shall be constructed of a smooth non-absorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.
- c) The construction of the walls and ceilings of the servicing area is exempted from the provisions of Section 750.1210 (a) through (f) of this Ordinance.

Section 750.1570 Servicing Operations

- a) Potable water-servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water and equipment from contamination.
- b) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to the sanitary sewage disposal system in accordance with Section 750.1050 of this Ordinance.

REASON: To prevent contamination of the food supplied to a mobile food establishment unit or pushcart and to permit the sanitary servicing and disposal of waste from such units, a servicing area must be provided and constructed according to the requirements of these rules and regulations. For the same reasons, the operational procedures and equipment used in servicing mobile food establishment units or pushcarts must conform to good sanitary practices to prevent contamination of the food offered to consumer.