6. Tiers

Tier 1:

- Prepackaged non-TCS or prepackaged, frozen TCS foods
- No water or sewage requirements
- No Commissary or Servicing Area required

Tier 2:

- Heat and serve, hot or cold hold, ready-to-eat TCS foods
- Enclosed, potable water supply
- Permanently installed waste tank 15% larger than fresh water tank

Tier 3:

- Cooking of raw animal foods
- Pressurized water supply
- Permanently installed waste tank 15% larger than fresh water tank

7. Application and Fees

Applications, plan review packets, and Notice of Intent forms are available in the office or at www.clarkhealth.net.

A Statewide Mobile Retail Food Establishment License has an annual fee of $450 payable to the home county of operation.

Mobile Retail Food Establishments are not eligible for Temporary Permits per IC 16-42-28-2.

*May not be required in all circumstances

IC 16-42-28-2

As used in this chapter, "mobile retail food establishment" means a retail food establishment that is readily movable.

(b) The term includes a retail food establishment that:

(1) has wheels;

(2) is on skids;

(3) is mounted on a vehicle; or

(4) is a marine vessel.

(c) The term does not include a vehicle used solely to transport food.

Public Health
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Clark County Health Department

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Mobile Retail Food Establishment (MRFE) Updated Interim Rule & Tier Requirements for a Statewide Mobile License

410 IAC 7-26 Retail Food Establishment Sanitation Requirements governs mobile units in Clark County, Indiana. It shall be followed at all times and can be found at:

https://www.in.gov/health/food-protection/files/Retail-Food-Establishment-Sanitation-Requirements-410-IAC-7-26-3.pdf

1. Obtain a Commissary* /Servicing Area

Commissary means a registered catering establishment, restaurant, or any retail food establishment in which food, food containers, or food supplies are kept, handled, prepared, packaged, or stored, from which meals are catered, and mobile retail food establishments or pushcarts are serviced.

No food, supplies, or equipment shall be stored or prepared in a home. Food must come from an approved source.

Commissary Requirements:

- Registered/permitted and inspected commercial kitchen
- Approved before permit is granted
- Have sufficient equipment as required by the mobile unit (sinks, refrigeration, freezer, preparation) *
- Have sufficient storage space required by the mobile unit
- Commissary/ Servicing Area agreement submitted yearly along with commissary permit

*May not be required in all circumstances

If all food preparation and dishwashing occur on the mobile unit, you may qualify for a Servicing area. "Servicing area" means an operating base location to which a MRFE or transportation vehicle returns for such functions as the following:

(1) Vehicle and equipment cleaning

(2) Discharging liquid or solid wastes

(3) Refilling water tanks and ice bins

(4) Boarding food

No other mobile operations can occur at a Servicing Area.

2. Local Requirements/ Codes

Contact municipalities if operating in incorporated areas to ensure you meet other code requirements. Contact local building or fire services for vent hood requirements.

3. Plan Review & Equipment Requirements

Initial Plan review packet should be submitted to the home county 30 days before operation.

- Must submit Notice of Intent 5 days before operating in other counties
- 3-compartment sink meeting 410 IAC 7-26 Section 274 *
- Accessible handwashing sink used for no other purposes *
- The mobile unit shall be supplied with equipment to maintain proper temperatures for Time/Temp controlled for safety (TCS) food. A power source, such as an electrical hookup or generator, may be required.
- Equipment and utensils shall be safe, durable, corrosion-resistant, nonabsorbent, smooth, and easily cleanable.
- The mobile unit shall only supply single-service/single-use articles to customers.

4. Physical Facilities

- Floors, walls, and ceilings shall be smooth, easily cleanable, non-absorbent, and in good repair.
- Outer openings shall be protected from pests by closing gaps/holes, self-closing doors, closed windows, screens, or air curtains.
- Adequate lighting shall be supplied. Light bulbs shall be shielded or otherwise shatter-resistant over food, equipment, utensils, and linens.

5. Knowledge/Certification*

410 IAC 7-26. Based on the risk of foodborne illness inherent to the retail food operation, during inspections and upon request, the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, and the requirements of this rule. The mobile unit shall be required to provide CCHD with documentation showing that at least one employee is a Certified Food Protection Manager through an organization that offers an ANSI nationally accredited food safety certification program and examination. These certifications are typically valid for five years.