



ST. CHARLES COUNTY DEPARTMENT OF
**Community Health
& The Environment**

Mobile Food Program

Food Peddler



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Introduction

This guideline has been developed to assist operators to obtain a permit for a Food Peddler to serve safe food. Food Peddler means and refers to a retail food establishment in operation from a vehicle or cart designated to be readily movable from which (a) wrapped, properly labeled, non-potentially hazardous foods or (b) packaged potentially hazardous foods held at proper temperatures or (c) frozen or canned prepared food which is packaged, portioned, kept in ready-to-eat units or (d) uncut fruits and vegetables are sold or given away.

A permit will not be required for Food Peddler operations selling only whole, uncut, unprocessed fruit or vegetables.

Each unit must be operated in full compliance with the St. Charles County Food Establishment Code (SCCFEC) and all other applicable regulations. The St. Charles County Department of Community Health and the Environment (the Department) requires that each Food Peddler be permitted, with some operations required to operate from an approved commissary. Operators serving only prepackaged non-potentially hazardous foods do not require a commissary.

Food Peddlers must be self-contained and maintained readily movable at all times. In general, Food Peddlers are only approved to sell prepackaged, individually wrapped food products. Examples of Food Peddlers are those which sell prepackaged ice cream, prewrapped and premade sandwiches, prepackaged frozen foods, etc., from a vehicle or cart.

Mobile Food Program Office Hours



The Mobile Food Program Office is open Monday to Friday from 9:00am to 5:00pm, excluding holidays. **Inspections are conducted by appointment only.** Call the office at (636) 949-1800 for additional inspection information. Be aware that calls will be returned in the order they are received. The mobile food office is located at 1650 Boone's Lick Road in St. Charles.

Permits

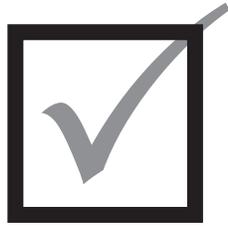
In order to renew or obtain a permit, each unit must have a passing inspection on file that has been completed within the last year. During inspections conducted at the mobile food office, each unit must be fully operational, all equipment must be functioning and proper signage must be provided on the side of the vehicle. No electrical power or water supply is available at the inspection office. In addition, the following is required:

- Properly completed application and permit fee
- Signed commissary agreement
- Vending route



General Operating Requirements

- The business name and vehicle number must be plainly indicated on the sides and rear of the unit. Letters must be of contrasting colors and at least three inches high with a minimum 3/8 inch stroke width.
 - Permit stickers must be clearly visible.
 - No permit or decal is transferable from person-to-person, vehicle-to-vehicle, place-to-place, or from the type of operation specified in the application to another. A separate permit is required for each vehicle or cart.
 - All food and beverage must be from an approved source, safe, unadulterated, and honestly presented. Food prepared in a private home may not be sold or offered for human consumption. All homemade food products are prohibited.
 - Passenger cars are prohibited for use as a Food Peddler.
 - Equipment must be constructed of approved material, adequate in



size, easily cleanable, and in good repair and must meet NSF or equivalent standards for design, construction, and installation. The use of household refrigerators, freezers, and other equipment is NOT permitted.

- Surfaces of walls, ceilings, and floors shall be constructed of durable, smooth, nonabsorbent, easily cleanable, light colored materials.
- Non-contact food surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- Each Food Peddler establishment shall be fabricated to exclude vermin, dust, dirt, splash, and spillage encountered under normal use.
- The Food Peddler establishment shall be self-contained and readily movable at all times.
- All packaged foods shall be labeled in accordance with FDA guidelines (product name, processor name, address/phone of processor, weight and ingredients must be in English). Records of food purchases, invoices, and receipts must be kept on the Food Peddler or some other convenient location for at least 90 days following the date of purchase.

General Information



Ice

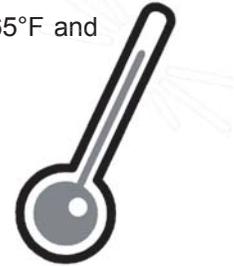
Ice that is consumed or comes in contact with food must come from an approved source and shall be obtained only in chipped, crushed, or cubed form.

Ice for consumption must be handled with an approved ice scoop equipped with a handle and between uses the scoop should be stored in the ice with the handle up. Customer self-service of ice is prohibited and ice used in contact with packaged food products must be separated from ice used for consumption.

Food Temperatures

Potentially hazardous foods (meats, fish, poultry, eggs, milk, pasta, cooked produce, and dairy products) must be stored and displayed at proper temperatures during transportation, storage, service, etc.

- Rapidly reheat cold, ready to eat foods to at least 165°F and hold at 135°F.
- Hot food must be held at 135°F or hotter at all times.
- Cold food must be held at 41°F or colder at all times.



Cooling of hot potentially hazardous foods is strictly prohibited in food peddler operations. These foods should be discarded at the end of the day. In addition, a thermometer that measures from 0°F to 220°F must be available inside all hot-holding and cold-holding cabinets to ensure foods are at the proper temperature.



Date Marking

For packaged, potentially hazardous foods that will be sold off the vehicle (i.e. wrapped sandwiches, lunch plates), a “sell-by” and/or “prepared-on” date is required. The “sell-by” and/or “prepared-on” date shall be placed on the food at the food processing plant, shall be legible, and plainly presented. All potentially hazardous foods should be sold within 24 hours from being placed on the vehicle. For food supplies stored inside the commissary, date marking is required for refrigerated ready-to-eat potentially hazardous foods held for more than 24 hours. Food containers shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which includes the day of preparation.

- Seven (7) calendar days or less, if the food is maintained at 5°C (41°F) or less.

Stored food products need to be dated to ensure rotation, which will control spoilage and help maintain the quality of your foods. Raw meats and poultry must be stored below ready to eat foods. A well-organized refrigerator will help to maintain food temperatures and also help keep quality high.



Handwashing and Hygiene



How To Properly Wash Hands

Hands and exposed portions of arms must be washed with soap and water. Vigorously rub hands and arms together for at least 20 seconds and thoroughly rinse with clean water.

Employees shall pay particular attention to the fingertips, the areas underneath the fingernails, and between the fingers.

When To Wash

- After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- Before putting on gloves.
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking, or using the toilet room.
- When switching between working with raw food and working with ready-to-eat food or when engaging in activities that contaminate the hands.
- After caring for or handling service animals or aquatic animals.
- After any other activity that may contaminate your hands, such as handling money, cleaning, driving, or touching any unclean object.

Bare Hand Contact

Bare hand contact with ready-to-eat foods such as the ice used for snow cones, pickles, or open beverages is prohibited. Single-use gloves, approved ice scoops with handles, or tongs must be used. Remember to wash hands before putting on gloves. Change gloves when switching tasks or when gloves become dirty or worn. Gloves must be worn when employees have sores, burns, and/or bandages on their hands.

Personal Hygiene

Food Peddlers handling any open food or drink must be clean and in good health; you should bathe daily and wear clean clothes. It is strictly prohibited to work with open food if you are sick, especially if you have symptoms of diarrhea, vomiting, fever, or if you have any discharge from your nose or eyes. Fingernails must be cut and maintained. All jewelry

must be removed prior to handling open food with the exception of a simple wedding band. Any cuts, burns, or open wounds on the hands must be properly bandaged and covered by a glove or finger cot at all times. Finally, you must never eat or smoke in food preparation or food storage areas.

Commissary

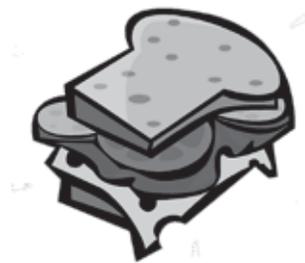
The commissary is a base of operations for all mobile food units, push-carts, and food peddlers selling potentially hazardous foods. Each vehicle is required to operate from an approved commissary and report daily for all food supplies, cleaning and servicing operations. Each commissary is required to be constructed and operated in compliance with the food code covering that jurisdiction.

Depending on the needs of the vehicle, commissaries may have different services available. In general, commissaries are used for the following:

- Fresh water supply
- Food preparation
- Grey water disposal
- Vending unit cleaning facilities
- Vending unit storage
- Food storage
- Garbage disposal
- Warewashing facilities
- Chemical storage

In order to obtain a permit from this Department, a signed commissary agreement is required for each unit at the time of initial permitting and at permit renewal. Be aware that each commissary agreement will be verified to ensure the facility is able to provide your operation with the services needed.

In addition, each permit holder should maintain a log of visits to the approved commissary. The log should be maintained within the unit at all times. Logs will be requested on a random basis.



Notes



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