



## Barry County Health Department

P.O. Box 207

Cassville, MO 65625

417-847-2114 FAX 417-847-2116

[www.barrycountyhealth.org](http://www.barrycountyhealth.org)

### Permit Requirements for Seasonal Mobile Establishment

1. Fill out the seasonal mobile application and pay permit fee.
2. Attend and pass Servsafe food handlers certification.
3. Hand washing facilities shall be provided and conveniently accessible to employees.
4. The water supply shall be drinking water that meets the criteria described by the 40 CFR 141 National Primary Drinking Water Regulations
5. All equipment and utensils shall be designed, constructed, and of workmanship that is to be smooth, easily cleanable, durable, and in good repair.
6. A three compartment sink, or approved alternative, shall be provided and used whenever washing and sanitizing equipment or utensils.
7. Sinks used for manual washing and sanitizing operations shall be of adequate length, width, and depth to permit the complete immersion of the equipment.
8. Drain boards or easily moveable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for clean utensils following sanitizing. They shall be located in an area that does not interfere with the proper use of the dishwashing facilities.
9. Vermin are not allowed on the premise. Effective measures to minimize the presence of rodents, flies, roaches and other vermin shall be taken.
10. All parts of the establishment and its premises shall be kept neat, clean and free of litter and rubbish.
11. All garbage and rubbish containing food waste shall, prior to disposal, be kept in leak proof, non-absorbent containers lids.
12. The unit must have covering or an enclosure to protect food, equipment, utensils, and single use articles.
13. IF the seasonal mobile is a truck or trailer follow the below requirements.
  - a. Floors, walls and ceilings shall be constructed of smooth easily cleanable material. Floors, which are subject to spoilage and soiling, should be finished as to facilitate washing and prevent absorption of grease or other organic material.
  - b. Lighting shall be provided in areas where food is stored, prepared, and served to ensure adequate safety for employees and proper visibility. Lights in these areas will require shielding to protect against broken glass falling into food. Infrared or other heating bulbs shall be protected



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against breakage by a shield that both surrounds and extends beyond the bulb, leaving only the face of the bulb exposed.

- c. Water tanks must be constructed of food grade material and enclosed from the filling inlet to the discharge outlet, and sloped to a drain outlet. Hoses used to fill water tanks must be considered of food grade material, must have a smooth interior surface and must be clearly and durably identified as to its use for only that purpose. A cap and keeper chain must be provided for a water inlet, and outlet and hose. Water tanks, pumps and hoses must be flushed and sanitized before being placed in service, after repair, modifications, and periods of non-use. A person must operate a water tank, pump, and hose so that backflow or other contamination of the water supply is prevented.
  - d. Hot and cold running water under pressure shall be provided in all areas where food is prepared, where equipment and utensils are washed, and where sinks are installed.
  - e. Liquid waste holding tanks must have a holding capacity 15% larger than the potable water supply tank, be sloped to a drain that is at least 25.3 mm (1 inch) in diameter, and be equipped with a shut-off-valve. Liquid waste must be emptied into an approved waste servicing facility or by a sewage transport vehicle without creating a public health hazard or nuisance.
  - f. Any plumbing shall be sized, installed, and maintained as to carry adequate quantities of water to required locations throughout the establishment, prevent contamination of the water supply, and properly convey liquid waste from the establishment to the appropriate holding tank.
14. Seasonal Mobile establishments cannot:
- a. Provide seating for customers
  - b. Provide any utensils or dishes, other than single use articles.
  - c. Remain in a fixed location for more than fourteen (14) days.