

Mobile Food Service: Part 2
March 6, 2025
Questions and Answers

Presenter: Paige Anderson

Panelists: Edith Todd, Mark Jenkerson

Below you will find the summary of the questions and answers (Q & A) from the live Webinar Series. For clarity and brevity, the live session of Q & A was trimmed from the original recording. Please keep in mind that this document is meant as a job aide. It does not create or confer any right for or on any person and does not operate to bind federal, state, or local food safety regulatory agencies. If you have questions concerning interpretation or application of various portions, please reach out to your District Supervisor for assistance. A current District Map is posted at the top of the page where you found the recording and Q & A document.

MFE – Mobile Food Establishment

Q. Define the difference between Commissary and Servicing Area.

- The Missouri Food Code has the definition of a service area:
 - “Servicing area” means an operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.
- Not all servicing areas are commissaries.
- A servicing area is not always a food establishment, but a commissary will be a food establishment - inspected to comply with local ordinance.
- If a servicing area has any food prep, it will be considered a food establishment.

Q. Do you mean a commissary is always in a commercial kitchen?

- Commissary will be a food establishment with an inspected kitchen – a commonly used one is a senior center kitchen.
- Another commissary kitchen set up going around is the owner of a food establishment/inspected kitchen renting out space to cater to MFEs doing food prep.

Q. Can a servicing area have seating where guests can sit and eat food from the food truck?

- This will be a case-by-case basis.
- There will be a lot of questions, such as, what exactly is the servicing area being used for? If that's where they are solely operating out of, then it's not classified as MFE.

Q. Does the servicing area have to be under inspection by the local health dept?

- Look at the local ordinance. Consult your district supervisor/staff.
- Consider if it is solely being used to discharge water, etc.
- There are circumstances that would need to be inspected by the LPHA and need to be in compliance.

Discussion topics:

- Apparently, lots of RV parks allow people to dump their food truck wastewater.
 - Our concern would be if they are in compliance with DNR. It's encouraged to reach out to that RV park to make sure they know that the MFE is disposing of their wastewater there so it can be quickly addressed if not approved.
- Discuss relevance of CFP.
 - The Conference for Food Protection (CFP) is a non-profit organization that provides a formal process for input from industry, regulatory, academia, consumer, and professional organizations in the development of food safety guidance, which is incorporated into food safety laws and regulations.
 - The CFP is an independent voluntary organization that has identified the essential components of a nationally recognized Food Protection Manager Certification Program and established a mechanism to determine if certification organizations meet this Standard.

Conference for Food Protection (CFP) Recommended Guidance for Mobile Food

Establishments: <https://www.foodprotect.org/guides-documents/recommended-guidance-for-mobile-food-establishments/>

BEHS emails:

retailfood@health.mo.gov

lodging@health.mo.gov

legionella@health.mo.gov

onsiteprogram@health.mo.gov

ECCPROGRAM.LPHAS@health.mo.gov

dhssfoodsafety@health.mo.gov