



## DIVISION OF HEALTH SYSTEMS DEVELOPMENT AND REGULATION

Health Protection  
Licensure and Certification  
Public Health Preparedness and  
Response  
Rural Health

### LIMITED-MENU MOBILE FOOD SERVICE GUIDELINES

#### Definitions

**Mobile Unit:** An enclosed trailer, van, pushcart, recreation vehicle or similar enclosed mobile facility that is transported from site to site for the purpose of dispensing food to the public.

**Limited-menu foods:** Non-potentially hazardous foods and beverages that require no special handling or holding facilities.

**Potentially hazardous food:** A food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, whipped butter, or whipped margarine, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

#### Discussion

Over the past years, the Health Protection Program, South Dakota Department of Health, has noted that there are many mobile food service units that are providing non-potentially hazardous foods to the public. Some of the food products being served include items such as popcorn, cotton candy, snow cones, shaved ice, peanuts, soft drinks, caramel corn, taffy, caramel apples and other prepackaged items such as candy bars, ice cream bars, potato chips, etc. Food items such as these require minimal preparation with minimal equipment requirements. The menu is limited to non-potentially hazardous foods and the foods are dispensed to the customer using single service utensils.

#### South Dakota Department of Health Requirements

Mobile food service units meeting the definition of a limited-menu mobile establishment will be required to provide a handsink supplied with hot and cold running water through a mixing faucet. Utensil washing facilities may then consist of a two-compartment sink with a portable dishtub, or in cases where only one utensil such as a spoon, scoop or dipper is utilized, the utensil can be cleaned and sanitized in the handsink.

Limited-menu mobile food service establishment may serve hotdogs or frankfurters that are prepared on-site and are heated, held and dispensed at the proper temperature. The preparation and service of this food item must be done with a limited number of utensils, such as a utensil to heat and hold the product and a single dispensing utensil such as a tongs or fork to dispense the product. All other items must be of single service construction.

This variance does not include products that would be added such as toppings like chili or cheese nor would it include bratwurst, corndogs or other specialty items. Hot dogs or frankfurters and non-potentially hazardous foods will be the only food items allowed to be dispensed from limited mobile units. Otherwise, the mobile unit will be required to have the necessary utensil washing facilities consisting of a three-compartment sink or a commercial dishwasher and a separate handwashing sink. All other areas including the construction and design of the unit must comply with ARSD 44:02:01.

In all cases the mobile unit must have adequate potable water and wastewater holding facilities or must hook directly to an approved water and wastewater collection system.