

# Guidelines for Mobile Food Units

## **General Requirements:**

1. Name and address or P.O. Box of owner is on each side of vehicle in letters at least three inches (3") wide in contrasting colors.
2. Entrance doors are self-closing and vehicle is rodent proof.
3. Compressor units, battery and charger, generator, etc., are separated from outside the vehicle for service and repair.
4. Adequate electrical power supply is provided to operate vehicle exhaust, lighting, refrigeration and other appliances.
5. Adequate, easily cleaned, waste containers are provided for customer's use.
6. Vehicle is clean, in good repair and surrounding area clean.
7. A commissary is required. [\*Mobile Food Commissary Notice\*](#) – click here to view

## **Interior Requirements:**

1. An approved stainless sink (3-bin sink)
2. Hot and cold water is supplied to 3-bin sink from swivel mixing faucet.
3. Single-service eating and drinking utensils are used, exclusively.
4. Utensils are of nontoxic material and easily cleanable.
5. Hand washing basin with hot and cold water and mixing faucet.
6. An 18" separation or barrier between hand washing sink and other equipment.
7. Dispensers are installed for soap and towels (single-service) at hand washing sink.
8. Floors, walls, ceiling are smooth and easily cleanable.
9. All construction joints and seams are smoothly sealed (solder, silicone or equivalent).
10. Equipment, is easily cleanable and must be NSF approved.
11. Equipment vented as required to remove odors, steam, and grease.
12. Pressure cylinders securely fastened to a rigid structure of the vehicle.
13. Lights shielded as required.
14. Equipment raised at least six inches (6") off the floor.
15. Cold food kept at 41<sup>0</sup> Fahrenheit or below at all times.
16. Hot food kept at 130<sup>0</sup> Fahrenheit or above (internal).
17. Suitable thermometer available accurate to plus or minus 2<sup>0</sup> F.
18. Storage areas are clean, orderly, in good repair with adequate space.
19. Food service openings at least 18" apart and screened.
20. Counter surface is smooth and easily cleanable.

## **Water Supply & Waste Disposal:**

1. Minimum 30 gallon water tank that will supply at least 1 gallon/minimum to all sinks simultaneously or an approved water system connection; minimum drain is at least ¾ to 1 inch.
2. Water tank fill connection has a screw type protective cap attached to vehicle.
3. Water heater (minimum capacity 3 gallon or instantaneous) will provide 120<sup>0</sup> F water to all sinks simultaneously.
4. Liquid waste tank 50% greater than water tank with all waste lines connected to tank or an approved sewer system connection.
5. All plumbing is of approved material, designed, installed and maintained to avoid contamination of water, food utensils or equipment.