

Guide for Mobile Food Units

Commissary Information

- A commissary is required and provides daily support for a mobile food unit. The food unit must return to the commissary at the end of each day of operation for cleaning, restocking of supplies, cleaning utensils, and servicing the water and sewage holding tanks.
- The commissary may be owned by the mobile food unit operator or may be owned by another permitted facility from within the county. It is not feasible for a mobile food unit to be permitted several counties away. The commissary should be located in the same county in which the mobile food unit is permitted in.
- If you choose to operate out of another permitted facility, you must have the owner provide written documentation giving the mobile food unit permission to use their permitted facility for storage of supplies, cleaning, and water refilling, and dumping of waste water.

Operation

- It is required to provide a list of places in which the mobile food unit will be operating. This is for the inspector to locate the mobile unit and inspect. Always acquire permission from the property owners before parking your unit. Many municipalities have planning and zoning ordinances as to where a mobile food unit can operate. Check for any vendors or privilege licenses before you operate.

Finishes

- Floors (except for anti-skid), walls, and ceilings shall be designed, constructed, and installed to be smooth. Materials used must be non-absorbent, and easy to clean. Raw exposed wood is not an acceptable material. The unit must be built to facilitate cleaning, and be organized to hold all necessary work items. Exposed wires, and conduit should not be exposed.

Water Storage Tank

- The water storage tank must be made of durable smooth surfaces, be non-toxic, and shall not expose any water to rust or corrosion. It must be manufactured so it is easy to clean and sanitize in-between uses.
- The water supply must come from an approved supply such as a municipal supply. It is not recommended to use water from a well. The well supply could be contaminated unless it has been recently tested.
- A NSF/ANSI approved drinking water hose must be used to fill the water storage tank up. It is recommended at least a 100 ft. potable (drinking safe) hose be used. The hose is used to fill the exterior of the water tank. You may need more if you attend a festival and the water source is far away. Additional water hoses must be NSF/ANSI as well.
- When the water storage tank is installed, you will want to install it with any necessary back flow devices to keep the tank from being contaminated. The storage tank should

be stored in an area away from any sources of contamination, such as the sewage holding tank.

Sewage Storage Tank

- The sewage or waste water storage tank must be sized at least 15% larger than the water storage tank.
- You will need a sewage disposal hose that is long enough to reach the drain of a can wash or dumpster pad whose drain is connected to the sanitary sewer. Waste water is not to be disposed on the ground or to any storm drains. It must be disposed of at the commissary.

Generator

- A generator is required in order to maintain all electrical equipment such as refrigerators, freezers, lighting, and hot and cold water heaters.
- The generator should be powerful enough to maintain all operations running at the same time. It is highly suggested to have the generator grounded for safety.

Utensil Washing

- The mobile food unit is required to have at least a one compartment sink with drain boards on both sides that are smoothly connected (integral). A backsplash to the sink is required. The sink must be large enough for the largest piece of equipment to be submerged for cleaning. It is suggested (not mandatory) that a 3 compartment sink with drain boards be used. It is possible that this will be required with future rule regulation changes.

Hand Sink

- All hand sinks must have a soap dispenser, towel dispenser within easy reach. The sink should be supplied with warm water and adequate pressure for cleaning debris and contamination on hands.

Lighting

- All lighting shall be shielded to protect food and shields must be easy to clean.

Equipment

- All equipment must be installed so it can be moved for cleaning. Equipment must be commercial grade NSF/ANSI. The type of equipment required will be determined upon the menu items you intend to prepare. Used equipment can be accepted but must be clean upon inspection, have no dents or corrosion, and must be fully operational.
- Air temperature thermometers are required for all refrigeration units.
- A metal stem style thermometer (one that can be calibrated) will be required when inspected. The thermometer must read from 0-220 degrees F. with +or - 2 degrees

difference. A digital thermometer can be used as well, but must also be calibrated. The thermometer is for taking temperatures of food items for final cooking, and for holding of cold and hot foods.

Fire Extinguishers

- A fire extinguisher may be required by any town or municipality, please check to see what type is approved for your mobile operation, and check the expiration dates.

Door and Openings

- All doors and openings must be fitted with closing screen doors, closing screened windows or proper mechanical air fans to prevent fly infestation.

Grease disposal

- You may bring your own containers for emptying grease from fry vats, although it is suggested you wait until you get back to the commissary to remove the grease or grease containers. A garbage can with a tight fitting lid is also suggested and it is recommended to double bag all garbage to keep fly infestation down.

Toilets facilities

- The unit should be located close to an approved toilet facility. If a mobile food unit has approved toilet facilities, then a commissary is not required.