



Environmental Health Program

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REQUIREMENTS FOR NON-MOBILE FOOD UNITS

These requirements are for non-mobile food establishments that operate at a fixed location throughout the day where open foods are prepared within the vehicle.

The operator must submit a copy of the proposed equipment layout to the health department for approval prior to construction of the unit.

1. EQUIPMENT

All equipment must be commercial, NSF approved or equivalent.

2. WATER AND WASTEWATER

Hot and cold water under pressure must be provided. Enough hot water capacity must be provided to setup the 3-compartment sink and still have hot water at the hand sink. Use formula $L \times W \times D \times 3/231 = \text{total gallons of sink}$. The potable water inlet is to be capped to prevent contamination of the water. Water must be obtained from an approved, safe source. Permanent potable water, wastewater, and electrical connections must be provided at the fixed location.

3. HANDWASHING FACILITIES

A separate hand sink with hot and cold running water for employee hand washing must be provided. Dispensed soap and paper towels are required at the hand sink. The hand sink drain must be larger than the water inlet of the faucet to insure proper drainage.

4. DISHWASHING FACILITIES

A separate three-compartment sink with drain boards at both ends is required to wash, rinse, and sanitize cooking utensils, pots, pans, etc.

The manual washing of plates, glasses, cups and silverware is prohibited. Use only single service tableware and utensils including cups, plates and eating utensils.

All single service articles must be properly stored and dispensed to prevent contamination. Dispense single service cups through approved tube dispensers.

5. REFRIGERATION

Maintain all potentially hazardous food at a temperature of 41°F or below. Mechanical refrigeration must be used for maintaining proper temperatures. Each refrigerator storing potentially hazardous food shall be provided with a thermometer accurate to plus or minus 3°F, located in the warmest part of the refrigerator, and located to be easily readable.

6. COOKING FACILITIES

Depending on the menu, provide equipment to properly cook and reheat potentially hazardous food. Units must be capable of rapidly heating, and holding potentially hazardous food at 140°F or above after foods have been cooked.

If foods are re-heated, they must be cooked to 165°F or above. Provide a metal stem thermometer accurate to plus or minus 2°F and use it to monitor food temperatures. Any open cooking units, such as range tops or fryers, must have approved exhaust ventilation.

7. FOOD AND DRINK STORAGE AND DISPLAY

Properly cover all food to prevent contamination from dust, insects, droplet contamination, etc.

Wet storage of packaged food and beverage is prohibited. Pressurized containers of soft drinks may be stored in ice water if the water is changed at least daily to keep both the water and containers clean. All food on display must be covered or be individually packaged to prevent contamination from dust and other elements.

Condiment containers must be the pump or squeeze-type for ketchup and mustard, or individual packets. Onions and relish must be dispensed from a container having a self-closing lid equipped with a single-service spoon, or other approved methods.

8. UNIT CONSTRUCTION

The floors, walls and ceiling of the unit must be a cleanable, durable surface. All equipment must be installed in a cleanable manner, either:

1. sealed to floors, walls and adjacent equipment;
2. on legs and sealed to walls and adjacent equipment;
3. on legs and properly spaced from walls and adjacent equipment;
4. easily moveable. (less than 75 pounds)

Any openable windows and doors must be screened and self-closing.

The business name and business phone number must be prominently displayed on the side of the unit.

9. RESTROOMS

A restroom within 100 feet of the unit must be made accessible to employees and customers at all times that the unit is in operation.

10. COMMISSARY

An inspected and approved commissary for (dry storage, refrigerated/frozen storage, NSF commercial equipment utilized, wastewater disposal area (grease trap), servicing area to clean unit) must be provided.

A Food Handling Permit will be issued when inspections are completed and facilities approved. Field inspections will be made on a routine basis. The health officer may impose additional requirements to protect against health hazards, and when no health hazard will result, may waive or modify requirements of these regulations.