

Guidelines for Mobile Food Units

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.

INTERIOR REQUIREMENTS:

1. An approved stainless sink (min. 12" x 12" x 9" D) 2-comp 3-comp
2. Hot and cold water is supplied to utensil 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. Handwashing basin (9" x 9" x 5") with hot and cold running water and mixing type faucet is properly installed.
6. Separation barrier (minimum 24" space or 3" high panel with rounded corners) between handwashing sink and other equipment.
7. Dispensers are installed for soap and towels (single-service).
8. Floors, walls, ceiling and other interior vehicle surfaces are solid, impervious, smooth and easily cleanable. Safety floor surface is impervious and easy to clean.
9. All construction joints and seams (including roof) are smoothly sealed (solder, silicone or equivalent) to prevent the entrance of liquid waste or vermin.
10. Equipment, including interior of cabinets, is easily cleanable and free of channels, crevices, flanges, exposed threads, bolts, screws or other cleaning obstructions. Refrigerators and freezers must be certified or classified for sanitation by an American National Standard Institute (ANSI) certification program.
11. Equipment vented as required to remove odors, steam, and grease.
12. Suitable facilities provided for storing linens.
13. Pressure cylinders securely fastened to a rigid structure of the vehicle.
14. Lights shielded as required.
15. Equipment raised at least six inches (6") off the floor.
16. Food kept at 41⁰ Fahrenheit or below at all times.
17. Hot food kept at 130⁰ Fahrenheit (internal).
19. Suitable thermometer available accurate to plus or minus 2⁰ F.
20. Adequate space for orderly storage of utensils, food products and food service materials.
21. Storage areas are clean, orderly and in good repair.
22. Food service openings at least 18" apart and screened.
23. Counter surface is smooth without channels, cracks, etc., and vertical slide channels terminate two inches (2") above counter surface to provide an easily cleanable surface area.

WATER SUPPLY AND 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° 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.
6. Approved toilet facilities are convenient to vehicle (within 200 feet).