

Mobile Food Service Establishment Guidelines



Image courtesy of <http://www.truckstrader.net/6374/used-food-truck-for-sale/>

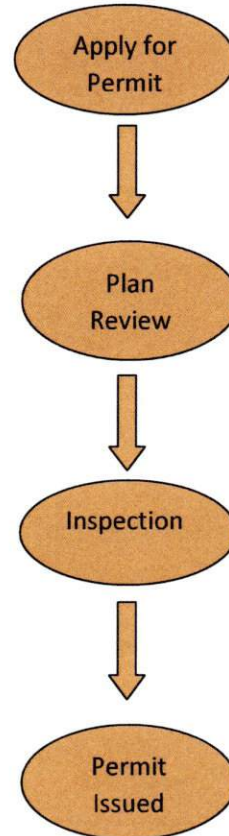
This handout will guide you through the exciting process of opening a mobile food establishment. We hope to familiarize you with a) the permitting process, b) the plan review process, and c) the physical facilities required for your establishment (see below). These guidelines are based upon the 2009 FDA Model Food Code, which both the State of Utah and the Utah County Health Department have adopted by reference.

Permits

In addition to city business licenses, a County Health Permit is required. Permits have fees associated with them. Permits are non-transferrable, meaning that when ownership changes, a new permit is required. When this happens, the mobile unit may need to be upgraded to meet current standards. All employees that handle food are required to obtain food handler permits. There must also be a certified food safety manager.

Plan Review

A plan review and menu submission is required for new builds and remodels. A plan review may also be required if there is a significant menu change. Plans must be drawn to scale and can be no smaller than $\frac{1}{4}$ inch per foot. The plans must include equipment location along with the following plans and information: plumbing, lighting, mechanical and finish. Architectural plans are ideal. If you are unable to provide architectural grade plans, a hand drawn set of plans must be legibly drawn on graph paper. Please see the next page for an example of what acceptable plans should look like. As you can see from the illustration on the right, after the plans have been submitted and approved, an inspection is required before the permit will be issued. A signed commissary agreement is required as part of the plan review. It is posted in the application/ forms section of our website.



Physical Facilities

The following paragraphs explain what physical facilities are required for the establishment to meet health department guidelines. Under no circumstance may any part of the operation occur in a private home. This includes preparation, washing, storage, etc.

Commissary

The commissary acts as the base of operation for the mobile unit. It is used for getting fresh water, dumping wastewater, storing leftover and fresh food and dry goods and washing dishes. The commissary must be a permitted food establishment in good standing with the Utah County Health Department. You must have a signed commissary agreement available for inspection at all times.

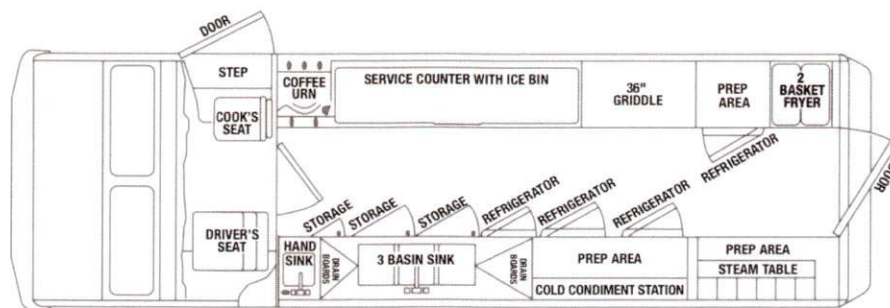
Our office must also approve the commissary arrangement. A new or renewed agreement will be required in order to renew your permit each year. If you are found operating without a commissary or using a private home for any portion of the operation, your permit will be suspended.

Plumbing

Water tanks must be food grade- meaning they are safe, durable and corrosion resistant and finished to have a smooth, easily cleanable surface. Tanks must hold enough water to fill your triple sink and have enough left over for hand washing. They must be sloped to drain. Gray water tanks must be sized 15% larger than the fresh water tank and be sloped to drain. There must be a dedicated food grade fill hose and a separate gray water drain hose. Hand washing sinks are required. Hand washing sinks can be used for no purpose other than hand washing. Soap and paper towels along with hand washing reminder signage are required. Even though the commissary will have a triple sink, a triple sink is required on the truck for incidental washing throughout the day. Triple compartment sink basins must be large enough to fit the largest item to be washed on the unit. The water heater must be adequate to supply all fixtures with hot water at peak usage. You must demonstrate how you will keep your water from freezing in the winter months.

Equipment

The establishment must have sufficient hot and cold holding capacity. The refrigeration must be mechanical, meaning that coolers with ice are not approved. All hot and cold holding equipment must have an adequate power source at all times. Keep in mind that fridges will have to maintain 41 degrees even in the hot summer months and hot holding equipment must maintain 135 degrees in the cold winter months. All equipment must be commercial grade. The easiest way to tell whether equipment is commercial grade is to see if the equipment bears a commercial testing agency's label. NSF is the most common testing agency for food equipment.



Location Truck Dimensions: 11' H x 24.4' L x 7.3' W, 13' wheel base

Electrical Requirements: 12V Batteries, Propane Generator, 30 Amps

Image courtesy of http://www.mobimunch.com/uploads/Location_Truck_floorplan.jpg

Finishes

Floors, walls and ceilings in the kitchen must be durable, non-porous and easily cleanable. Floor materials such as commercial grade VCT are acceptable, whereas wood, laminate and carpet are not. Walls may be finished with tile, stainless steel, or FRP.

Ventilation

Adequate ventilation hoods over fryers and grills are required. Ventilation hoods must be installed so that condensation and grease do not drip onto food contact surfaces. Contact your local fire department for more detailed information.

Miscellaneous requirements

The mobile unit must be fully enclosed. Outer doors must be self-closing and tightly sealed to prevent rodent entry. The service window must be closed between customers. Windows must be effectively screened to prevent insect entry. All lighting must be shielded. Sanitary disposal of garbage is also required. Grease from fryers will be required to be disposed of properly.

We hope that this information above was helpful to you. We realize that there are many requirements and that opening a restaurant can be an intimidating process. If at any time while going through this process you feel that you need assistance, please call us at 801-851-7525. We want to see you succeed and we appreciate your efforts helping us protect public health.