

When facilities for cleaning utensils exist at the commissary, water and waste water systems are not necessary if mobile food units are serving only:

- Food pre-packaged in individual servings and transported and stored under the required conditions; and/or
- Non-potentially hazardous beverages that are dispensed from covered dispensers, or other protected equipment, and ice is not scooped.

Identification

Clearly visible identification is required on 2 sides of the mobile unit:

- Commissary name (letters 3" high)
- Commissary address (letters 1" high)
- Commissary phone number (numbers 1" high)
- All lettering and numbers should be at least 3/8" in width.

Food Preparation

Provide a list of proposed foods to be sold or served (menu), and handling or processing steps for those foods.

All foods sold from the mobile unit must be from a permitted facility. NO foods can be stored or prepared in a private home, or in any non-permitted facility. Foods must come from sources that comply with all laws relating to food and food labeling.

*****No cooking outside of the approved cooking trailer is allowed.***

PLAN REVIEW: MOBILE UNIT

Submit plans for review including type, model, and capacity of the water heater; and a menu. A drawing showing the location of the mobile unit's food preparation equipment, water supply tank, waste water tank, hand washing facility, utensil washing facility, food storage compartments and any other information requested by the Health Officer must be provided in conjunction with the commissary plan review.

If the mobile food establishment will be at a location for two hours or more, the plan of operations must provide for toilet facilities for the operator. These toilet facilities must:

- Be in a permanent building that is not a private residence;
- Be readily available for use by the mobile food unit operator;
- Be within approximately 200 feet of the mobile food unit's location;
- Meet the requirements of these rules for food establishment toilet rooms except for ventilation and ceiling construction.

A plan of operations must be filed with the Health Officer stating the proposed menu and methods of complying with the requirements of these rules for temperature control, hand washing, and servicing at the commissary. The plan of operations must specify if the mobile food establishment is proposed to:

- Be at any one sales location for more than two hours;
- Be at any sales location that is more than two hours travel time from the commissary;
- Operate in a county other than where the commissary is located.