GUIDELINES FOR MOBILE FOOD SERVICE KITCHENS

1. Provide plan review application with fee and proposed menu

2. Equipping mobile kitchen:
   - Weather tight facilities
   - Hot and cold running water, usually 40 gallons
   - Waste water storage greater than 40 gallons
   - Adequate heat
   - Adequate light
   - Adequate power source
   - Adequate ventilation
   - Stainless steel 3 bay sink and food prep sink
   - Hand wash and slop sink
   - Equipment adequate to maintain safe food temperatures during holding, processing and serving
   - Floors, walls and ceilings must be smooth, durable and washable
   - Separate space for safe storage of garbage and chemicals
   - Adequate space for food service operation
   - Thermometers, gloves, soap, paper towels, sanitizer and additional water

3. Apply for health permit:
   - Must submit proof of food worker training
   - Workers compensation and disability insurance certificates
   - Completed permit application with fee
   - Photo

4. Request inspection by contacting your inspector

5. Reminders:
   - Water systems and hoses must be food grade, maintained and disinfected as needed
   - Water systems must remain functional when operating facility
   - Food trucks operated in winter will need heat
   - Setting up food facilities outside your food truck at vending events requires an additional permit
   - Food trucks on hot days will need extra ventilation and careful monitoring of cold food temperatures
   - Home prepared foods are NOT permitted

OPERATION WITHOUT REQUIRED UTILITIES AND FACILITIES MAY RESULT IN IMMEDIATE CLOSURE AND/OR FINES.

PLEASE CONTACT MCDPH WITH QUESTIONS AT 753-5064.