

GUIDELINES FOR MOBILE FOOD SERVICE TRUCK/TRAILER

1. Provide plan review application with fee and proposed menu

2. Equipping mobile kitchen:

- Weather tight facilities
- Hot and cold running water, minimum of 40 gallons
- Waste water storage, larger than fresh water tank
- Adequate heat
- Adequate light
- Adequate power source
- Adequate ventilation
- Stainless steel 3 bay sink
- Hand wash sink
- Equipment adequate to maintain safe food temperatures during transportation, 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

- Submit completed permit application
- Include Worker's Compensation & Disability Insurance verification (see details on application)
- Pay permit fee
- Provide required documentation of food worker certification
- Photo of mobile

4. Request inspection by contacting your assigned 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 (such as a table) 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, FACILITIES, OR PERMITS MAY RESULT IN IMMEDIATE CLOSURE AND/OR FINES.

Contact the Monroe County Food Protection Program with questions at 753-5064 or food@monroecounty.gov