

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 UTILITES AND FACILITES MAY RESULT IN IMMEDIATE CLOSURE AND/OR FINES.

PLEASE CONTACT MCDPH WITH QUESTIONS AT 753-5064.