

Mobile Unit Requirements

Mobile Food Unit

A “mobile food unit” is a unit permitted by the Health Department that operates off premise of a permitted Base of Operation or permitted food service establishment and reports daily to this permitted Base of Operation for supplies and cleaning. The owner of the food service establishment and or base of operation must have complete managerial control over the operation of the mobile food service unit so that these units operate as part of the base of operation or food service establishment. This means the owner of the food service establishment must be the applicant and have control over what is served on these units, how they are to be operated and maintained. In addition, the menu of mobile food service units must reflect what is served within the permitted food service establishment or from the base of operation.

Pushcart or Pull-Behind-A-Vehicle Units- On these types of units-foods that require temperature control for safety (TCS) are limited to commercially processed pre-cooked foods, such as frankfurters, and precooked encased sausages that only require removal from packaging and re-heating prior to service. Cooking equipment such as grills or stoves is not permitted on pushcart or pull behind units. Only re-heating equipment such as steam or hot water heating equipment is allowed. Condiments must be commercially packaged in single servings and only single-use, disposable articles may be offered for consumer use.

Mobile Food Units must meet the following requirements:

1. Have a hand wash sink
2. Have a 3-compartment sink for warewashing.
3. Have a food preparation sink (dependant on menu and extent of food preparation).
4. Units must have fully enclosed food prep and service areas.
5. All equipment must be located within the mobile unit. Tents and tables cannot be used to expand food preparation, food service, or food/equipment storage.
6. Have ANSI/NSF certified for commercial use electric cooler and/or freezer for storage of cold TCS foods.
7. Must have adequate equipment for the holding of hot TCS foods at minimum safe temperatures.
8. Individually wrapped single-service articles must be provided for use by the consumer.
9. Must have a screened service window and door if these areas could be left open.
10. Must provide hot and cold water under pressure from an approved water source.
11. Floors, walls, and ceilings must be smooth, non-absorbent, and easily cleanable.
12. Adequate storage facilities to store food and other items at least 6 inches off the floor.
13. If using a grill or stove, adequate ventilation must be provided along with proof of Fire Inspection.
14. Mobile unit location must be in a commercially zoned area. Evidence of approval from local governing authority (vending license, etc.) must be provided.
15. Thermometers must be provided in all coolers/freezers.
16. Letter of approval for use of premises where food vending will occur.
17. Letter of approval for employees to use toilet facilities within 200 feet of the mobile unit site if unit does not contain toilet facilities. If dining facilities are provided, must have toilet facilities for customers.
18. Report **DAILY** to permitted base of operation for servicing and storage (see Base of Operation requirements below).

Water Supply requirements:

1. Appropriately sized potable water tank (meeting ANSI/NSF standards for drinking water) under pressure sized for one day's capacity. Must be filled with a direct connection at the base of operations with an NSF approved food grade hose.
2. Ability to supply water under pressure (No Gravity Tanks). Must submit specs on water pump.
3. Water heater with minimum capacity of 10 gallons.
4. Letter from State of Georgia certified plumber, that unit meets all state and local plumbing codes.
5. Wastewater tank must be 15% larger than total hot and cold-water storage. Drain connection for waste tank must be a larger diameter than freshwater connection.

Base of Operation requirements:

A 'base of operation' is defined as a facility permitted by the Health Department in which food containers or supplies are kept, handled, prepared, packaged, or stored for subsequent transport, sale, or service elsewhere. An existing permitted food service establishment may qualify.

1. Outside servicing with the following provided:
 - a. Overhead protection extended to the base of operation for any supplying, cleaning, or servicing operations.
 - b. Location with equipment supplied for the flushing and draining of liquid waste, in the form of a liquid waste dump station, that is separate from the location and equipment provided for water service and for the loading and unloading of food and related supplies
 - c. Concrete or asphalt ground covering:
2. All physical requirements detailed in Rules and Regulations governing food service regulations.
3. Hand wash sink, food preparation sink, mop sink, 3- compartment sink, proper cooking facilities, and hot/cold storage facilities may be required based upon the menu and the extent of food preparation.
4. Adequate storage facilities to store food and other items at least 6 inches off the floor.
5. Thermometers must be placed in all coolers/freezers.
6. All local zoning requirements must be met.
7. Must have restroom facilities at commissary.
8. Approved sewage disposal whether on sewer or septic.

*Contact Clarke County Environmental Health Services for additional information
at 706-583-2658*

GA Rules and Regulations for Food Service, Interpretation and Design Manuals (see section U "Special Food Service Operations") are online at www.georgiaeoh.us