

2008  
Effective 1/1/08 – 12/31/08

Environmental Health Division  
401 - 5<sup>th</sup> Avenue, 11<sup>th</sup> Floor, Seattle, WA 98104

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Plan Review Process for  
**MOBILE FOOD SERVICE OPERATION**

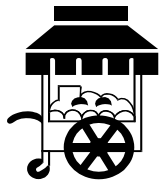
Whenever you start a new mobile food service operation or make changes to an existing one, or its commissary, facility (the mobile unit itself), equipment, menu, location or route, you must contact the Health Department. The changes will determine whether you need to update plans or submit new ones.

The process of submitting plans for mobile food carts will vary depending on the location of your operation and the type of vehicle or cart you will be operating.

**Unincorporated King County and Suburban Cities:**

Plans for all mobile units and carts are submitted first to Public Health - Seattle & King County. You must submit two sets of plans to the plan reviewer.

Be advised that you will need to contact the local building officials, as they may require the application for “land use” permits for the locating of vehicles and/or structures at a site.



The plan reviewer for Unincorporated North and East King County and Suburban Cities:  
**Mike Bratcher**, 206-296-9741, 206-296-9791, 10808 NE 145<sup>th</sup> Street, Bothell, 98011

The plan reviewer for Unincorporated South County and Suburban Cities:  
**Diane Agasid Bondoc**, 206-205-1903, 206-296-4708, 1404 Central Avenue, S, Suite 101, Kent 98032

**In Seattle:**

**Carts:**

The process begins with the Department of Planning and Development (DPD). All plans must first be submitted to DPD. If DPD determines the plans need a review, four copies are required. DPD will route the plans to Public Health - Seattle & King County. Once the plans are approved by Public Health - Seattle & King County, they are routed back to DPD and an approval letter is sent by Public Health - Seattle & King County. If a review is not required by DPD, submit two copies of the plans to Public Health - Seattle & King County along with documentation from DPD that they have no issues with the project.

**Other Mobiles:**

The process begins with the Public Health - Seattle & King County. **Two sets of plans** are submitted directly to Public Health - Seattle & King County. If you will be building a new commissary to support your vehicle then four sets of plans would need to be submitted to DPD and the protocol for carts would be followed.

The plan reviewer for the City of Seattle:

**Patricia Ryan**, 206-263-8484, 206-296-4632, 401 - 5<sup>th</sup> Avenue, 11<sup>th</sup> Floor, Seattle, 98104

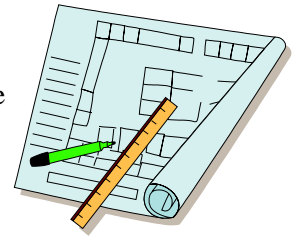
To make the mobile plan process as easy as possible, follow these guidelines and complete the following check list. If you have any questions, please contact the plans examiner in the appropriate area.

**Be sure your plans are clear and easy to read:**

Labor & Industries approval must be provided for mobile food vehicles before plan review.

Use of liquid propane may require Fire Department approval and permit. Contact the Fire Department in the area you plan to operate in.

Include the plan Review fee of \$477.00  
The plan review fee is not refundable



Put your plans together in the following order. Check off each item when the information is put in the packet.

1. **Cover Page**

- Name of mobile food service.
- Address where the cart will be located. Include zip code.
- The contact person's name, address and phone number.

2. **Itemized Menu**

- List all the food you will be serving. Include condiments, iced beverages, the source of any food that will not be made by you, and details of any packaging.

3. **A top view drawing of the cart/vehicle - occupied vehicle requires Labor and Industries approval prior to plan review (see mobile food service guidelines)**

- Dimension. (Base **cart** maximum dimensions 3' x 6'. Wing length max 18".)
- Layout of all equipment and supplies. Include cash register, hand soap and paper towels, knock box, espresso machine, hot dog cookers, condiments, baked goods, etc. Provide spec sheets for hot dog cooker, granita machines, etc.

4. **An operator's side view of the cart or elevations of the vehicle**

- Dimensions.
- Layout of all equipment.
- Cold holding equipment. Make and model of refrigerator. In most cases commercial refrigeration is required.
- Finishes on surfaces (inside and outside)

5. **A drawing of the water system**

- Spec sheet on the hot water heater.  
Minimum hot water temperature must be 100° F.
- Size and **material** of the fresh water and wastewater tanks. Handsink must have at least 5 gallons fresh water. Waste tank needs to be 15% larger than fresh water tank. Provide spec sheet.
- Type of pump. Provide spec sheet.
- Tubing material. Must be drinking water approved. Provide spec sheet.
- Waste connection. Must be tight fitting with a quick disconnect or tight plumbed.
- Specific drawing of how the water system fits on the mobile unit. Provide details and placement/locations of fresh and waste water tanks, pump, hot water heater, etc.

***Additional Requirements of Water System***

**5-302.11 Enclosed System, Sloped to Drain.**

- A mobile water tank shall be:
- (A) Enclosed from the filling inlet to the discharge outlet; and
  - (B) Sloped to an outlet that allows complete drainage of the tank.

**5-302.12 Inspection and Cleaning Port, Protected and Secured.**

If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank and:

- (A) Flanged upward at least 13 mm (one-half inch); and
- (B) Equipped with a port cover assembly that is:
  - (1) Provided with a gasket and a device for securing the cover in place, and
  - (2) Flanged to overlap the opening and sloped to drain.

**5-302.13 "V" Type Threads, Use Limitation.**

A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

**5-302.14 Tank Vent, Protected.**

If provided, a water tank vent shall terminate in a downward direction and shall be covered with:

- (A) 16 mesh to 25.4 mm (16 mesh to 1 inch) screen or equivalent when the vent is in a protected area; or
- (B) A protective filter when the vent is in an area that is not protected from windblown dirt and debris.

**5-302.15 Inlet and Outlet, Sloped to Drain.**

- (A) A water tank and its inlet and outlet shall be sloped to drain.
- (B) A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

**5-302.16 Hose, Construction and Identification.**

A hose used for conveying DRINKING WATER from a water tank shall be:

- (A) Safe;
- (B) Durable, CORROSION-RESISTANT, and nonabsorbent;
- (C) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition;
- (D) Finished with a SMOOTH interior surface; and
- (E) Clearly and durably identified as to its use if not permanently attached.

**Numbers and Capacities**

**5-303.11 Filter, Compressed Air.**

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and DRINKING WATER system when compressed air is used to pressurize the water tank system.

**5-303.12 Protective Cover or Device.**

A cap and keeper chain, closed cabinet, closed storage tube, or other APPROVED protective cover or device shall be provided for a water inlet, outlet, and hose.

**5-303.13 Mobile Food Establishment Tank Inlet.**

A mobile FOOD ESTABLISHMENT'S water tank inlet shall be:

- (A) 19.1 mm (three-fourths inch) in inner diameter or less; and
- (B) Provided with a hose connection of a size or type that will prevent its use for any other service.

**Operation and Maintenance**

**5-304.11 System Flushing and Disinfection.**

A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

**5-304.12 Using a Pump and Hoses, Backflow Prevention.**

A PERSON shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

**WAC 246-215 Working Document 12/04 58 Chapter 5: Water, Plumbing and Waste**

**5-304.13 Protecting Inlet, Outlet, and Hose Fitting.**

If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified under § 5-303.12.

**5-304.14 Tank, Pump, and Hoses, Dedication.**

- (A) Except as specified in ¶ (B) of this section, a water tank, pump, and hoses used for conveying DRINKING WATER shall be used for no other purpose.
- (B) *Water tanks, pumps, and hoses APPROVED for liquid FOODS may be used for conveying drinking water if they are cleaned and sanitized before they are used to convey water.*

**6. Side View**

\_\_\_ Dimensions.

**7. Front View**

\_\_\_ Dimensions.

\_\_\_ Indicate overhead protection.

8. **Commissary Details**

- \_\_\_ Letter from owner of the commissary if you are using someone else's approved kitchen. Letter must indicate you have access to dishwashing, refrigeration and storage at the time(s) you have indicated you will be using it.
- \_\_\_ Plans for the detailed layout of the commissary if you are building your own. See *Plan Guide for Food Service Plan Review* for additional information.
- \_\_\_ Location of commissary.

9. **Restroom Availability Letter**

- \_\_\_ Letter/lease giving permission for mobile operators to use restrooms.

10. **Site Map**

- \_\_\_ Location of mobile food service operation.
- \_\_\_ Location of cart storage.
- \_\_\_ For single locations include location of commissary and restrooms.
- \_\_\_ For routes include details of all stops and time at stops.

11. **Operating Procedures**

- \_\_\_ Hours of operation.
- \_\_\_ Time at commissary.
- \_\_\_ How and where water tanks will be filled.
- \_\_\_ How and where waste water tanks will be emptied.
- \_\_\_ Cleaning during the day.
- \_\_\_ Cleaning at the commissary.
- \_\_\_ Details of any food preparation.

12. **Conclude with: NO CHANGES WILL BE MADE WITHOUT PUBLIC HEALTH - SEATTLE & KING COUNTY APPROVAL**

- 13. There are additional requirements for mobile trucks and trailers where food will be prepared on site. See the *Mobile Food Service Guidelines* for details.
- 14. If a vehicle, supply the license plate number.
- 15. Name of business must be on the mobile unit.
- 16. Provide picture(s) of the mobile cart/vehicle (operator's view, front view, etc.)
- 17. Handwashing sinks must be adequately sized to allow a food employee to wash both hands simultaneously.
- 18. Provide ice chest detail (size, material). May be used for non-potentially hazardous items only.

If you do not submit all the requested information from the checklist after a correction letter has been sent, then **the plans will be disapproved and returned to you . You will need to resubmit them with the additional information. The fee for re-examination will be \$312.00.**

Where to submit your plans:

**Seattle Area:**

401 - 5<sup>th</sup> Avenue, 11<sup>th</sup> Floor, Seattle 98104

**North & East Unincorporated King County and North and Eastside Suburban Cities:**

10808 NE 145<sup>th</sup> Street, Bothell 98011

**Unincorporated South King County, South King County Suburban Cities:**

1404 Central Avenue S, Suite 101, Kent 98032

## **MOBILE FOOD SERVICE PLAN REVIEW GUIDELINES**

### **I. DEFINITIONS AND PERMIT CLASSIFICATIONS FROM THE FOOD CODE:**

**Mobile Food Service Unit.** “Mobile food service unit” means an approved movable vehicle or cart that is operated from either a fixed location or on an established daily route; is supplied from, and cleaned, maintained

and stored at a commissary or base of operation; and from which food is prepared, served, or provided for the public with or without charge.

## II. GENERAL INFORMATION

Mobile food service units are **not** movable restaurants. Because facilities are extremely limited, food preparation is restricted. Not all foods are suitable for mobile food service.

The person in charge of a mobile food unit must operate the mobile food unit from an approved commissary or servicing area and shall return to such location for supplies, thorough cleaning, and other servicing activities, as approved in a plan of operation. When not in use a mobile unit must be stored at an approved servicing area or other approved location.

All requirements are based on the menu and preparation procedures on the mobile food service unit. A definite menu must be set. Design requirements of the mobile unit vary with the type of food (hazardous or non-hazardous) and whether the food is pre-packaged or not.

All mobile food service units are evaluated on an individual basis. All new operations require complete mobile plan review regardless of whether the unit has had a permit before or not. The plan review fee is \$477.00 for a new operation. Information necessary for plan review includes: 1) ownership information, 2) menu, 3) design of the mobile food service unit, 4) commissary, and/or base of operation, 5) site location/itinerary and 6) operating procedures. This information must be submitted in **Duplicate**.

Your plans must conclude with the following statement:

***“NO CHANGES MAY BE MADE WITHOUT PRIOR PUBLIC HEALTH - SEATTLE & KING COUNTY APPROVAL”***

This means any changes in ownership, menu, location, itinerary, hours of operation, commissary, etc., must be submitted to the plan reviewer for approval. Changes will be cost of service/hour with the exception of a new cart which will require a remodel fee of \$416.00.

**NOTE:** “Potentially hazardous food” is mentioned throughout these guidelines:

### **“POTENTIALLY HAZARDOUS FOOD”**

**"Potentially hazardous food"** means a FOOD that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

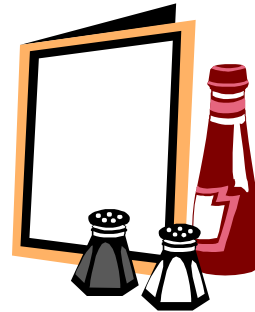
- (i) The rapid and progressive growth of infectious or toxigenic microorganisms;
  - (ii) The growth and toxin production of *Clostridium botulinum*; or
  - (iii) In raw shell EGGS, the growth of *Salmonella Enteritidis*.
- (b) **"Potentially hazardous food"** includes an animal FOOD (a FOOD of animal origin) that is raw or heat-treated; a FOOD of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; **fresh herb-in-oil mixtures** and garlic-in-oil mixtures **unless** modified in a way that results in mixtures that do not support growth as specified under Subparagraph (a) of this definition. [Amended by WAC 246-215-011(20)]
- (c) **"Potentially hazardous food"** does not include:
- (i) An air-cooled hard-boiled EGG with shell intact, or a shell EGG that is not hard-boiled, but has been treated to destroy all viable *Salmonellae*;
  - (ii) A FOOD with an *aw* value of 0.85 or less;
  - (iii) A FOOD with a *pH* level of 4.6 or below when measured at 24oC (75oF);
- (iv) A FOOD, in an unopened **HERMETICALLY SEALED CONTAINER**, that is commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution;
- (v) A FOOD for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms or the growth of *S. Enteritidis* in EGGS or *C. botulinum* can not occur, such as a FOOD that has an *aw* and a *pH* that are above the levels specified under Subparagraphs (c)(ii) and (iii) of this definition and that may contain a preservative, other barrier to the growth of microorganisms, or a combination of barriers that inhibit the growth of microorganisms; or

(vi) A **FOOD** that does not support the growth of microorganisms as specified under Subparagraph (a) of this definition even though the **FOOD** may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness.

### III. PLAN REVIEW REQUIREMENTS

- A. **Ownership Information** – List name of the mobile food service unit and location for the unit, the owner’s name, home address and phone number.
- B. **Menu** – List all food and beverages to be served. Include whether foods are packaged or how foods are dispensed. Prepackaged foods are preferred and may be required. Some foods are exempt from code, such as commercially prepared and prepackaged non-potentially hazardous foods. After a mobile plan is approved, **any menu changes** require Public Health - Seattle & King County approval.

Outline food preparation procedures according to your menu. Note all steps in the preparation of each menu item, including condiments, at the commissary and on the vehicle when applicable. Detail how food is prepared, when it is made, how it is packaged, etc.



**All** food items used or sold must be from an approved source. Use of food prepared in unapproved kitchens or living quarters is **not** allowed.

- C. **Design of Cart/Vehicle** – Basic design is up to the owner. A picture of the mobile cart is required. A scale drawing, including all views is required (top view, front view, side view, elevation). Overhead protection is required. Specify all equipment on cart/vehicle, such as temperature control equipment, plumbing fixtures, tanks, water heater, etc. Include spec sheets for equipment. Note surface finish on plan – all surfaces must be smooth, sealed and easy to clean.

**Carts:** In Seattle on public property, cart body size is limited to 3 feet by 5 feet with each extension no longer than 18 inches. The cart must be easily movable by one person (refer to City of Seattle, Board of Public Works, Rules for Street Vending, Chapter 4.10). In the County, in suburban cities and on private property in Seattle, cart body size is limited to 3 feet by 6 feet with each wing no longer than 18 inches or the size allowed by the local jurisdiction, whichever is smaller. All food, equipment, utensils, paper products, water tanks and cleaning supplies must be stored on the cart or in the commissary. No additional storage is allowed beside the cart except for one ice chest. The ice chest may be used for non-potentially hazardous foods only. A waste container must be provided for refuse generated by the cart operation.

**Occupied Vehicles:** All occupied vehicles (commercial coaches) must obtain approval from Washington State Department of Labor and Industries (L&I). L&I rules and regulations govern the safety of body and frame design and the installation of plumbing, heating and electrical equipment. Contact the L&I Plans Examiner at (360) 902-5218 in Olympia for your packet of information on L&I plan review. Obtain L&I inspection and seal of approval prior to your plan review by the Health Department (black label affixed to the outside of the vehicle).

- D. **Commissary** – The commissary, or base of operations, is an essential part of a mobile unit’s operation. Even if the commissary is already a licensed facility, plans for the commissary must accompany the mobile plan for review. All facilities and operations must meet requirements of the Food Code. A copy of the commissary plan must be included in the mobile plans.

The commissary must provide adequate storage for all supplies, including refrigeration if required. Minimum plumbing requirements for a commissary include a 3-compartment sink or other approved dishwashing facilities, a mopsink and, if food preparation occurs at the commissary, a hand sink. Cleaning and sanitizing required on a daily basis for all equipment, utensils, water tanks and the cart. The commissary must be at one location, not the sinks in one place and storage at another.

The commissary must also include space for cleaning and overnight storage of the cart. Note on your plans how commissary access is achieved – i.e., size of doorways, halls, radius of corners, etc. Be prepared to show mobility of the cart to the commissary upon request. The operator must have access to the commissary during all hours of operation. If commissary is another food service, explain how both businesses will use the facilities. Commissary keys must be provided if business hours of the cart are longer than the commissary's.

- E. **Site Location/Itinerary** – Mobile carts must have an exact location for their operation. A site map must show the cart location in relationship to streets, buildings, etc. Also, show the distance from the site location to the commissary. Any change in location must be approved by Public Health - Seattle & King County. Provide a letter of restroom availability giving permission for employees to use a public restroom within 200 feet during the business hours of the cart. The distance is the usual route a person would take to reach the restroom.

Site locations on public property may require a street use permit. Contact the city or county agency where you plan on locating.

Mobile vehicles operation at a specific location follow the same requirements as above for carts.

Mobile vehicles who have a daily route must submit an itinerary of their locations specifying exact locations and times, hours of operation, and when the vehicle/employee will be back at the commissary. Mobile vehicles must provide letters of restroom availability for each stop that lasts longer than 1 hour. Updated itineraries must be provided to your Public Health - Seattle & King County district office for approval when itineraries change.

- F. **Operating Procedures** – Note business hours and time at the commissary. Submit an outline of your daily activities. Start with preloading of the unit, transport to site location, set-up on site, your operation during business hours, continuous cleaning and sanitizing procedures while operating, etc. For the end of the business day, outline closing procedures for unit, transport back to commissary, unloading of cart, storage of supplies (i.e., food, paper products, utensils), cleaning and sanitizing procedures, maintenance of water and waste water tanks, and cart storage.

#### IV. SPECIFIC REQUIREMENTS:

- A. **Mobile Food Cart.** Carts are limited to serving only hot dogs, espresso, beverages and non-potentially hazardous foods with limited food preparation; i.e., fresh squeezed high acid juices, or snow cones. No preparation of potentially hazardous food is allowed on a mobile cart. A special exemption exists for hot dogs and for espresso carts for the preparation of milk.

## 1. Food Preparation and Maintenance

- a. All preparation, packaging of non-potentially hazardous foods and clean up must be done at the commissary or another commercial establishment. Proper food preparation procedures and adequate facilities must be used.
  - b. Hot dogs must be cooked to and hot held at 140 F or above. All warmed hot dogs left over at the end of the day must be discarded.
  - c. Milk for espresso must be steamed for immediate service only, then the pitcher placed in the refrigerator until the next order. Leftover steamed milk at the end of the day must be discarded.
  - d. Granita machines must maintain temperatures of 41° F or less. The machines must be cleaned and sanitized daily.
  - e. Juice preparation is limited to high acid juices, such as lemonade. Extractors are not allowed on carts because of the difficulty of cleaning them during operation. Blenders may be allowed with a variance.
  - f. Mechanical refrigeration is required for the milk and hot dogs. Temperatures must be kept at 41° F or less. Thermometers must be visible in all refrigeration units.
  - g. A metal stem type thermometer shall be accurate to  $\pm 2^{\circ}\text{F}$  and available to check food temperatures.
  - h. Only one extra ice chest will be allowed for non-hazardous beverages or other non-hazardous foods. When allowed by the local jurisdiction, the ice chest may be on a cart no longer than the ice chest. Paper products may also be stored on this cart. All other food products and supplies must be stored on the main cart or in the commissary.
  - i. Microwave ovens are allowed for reheating of non-potentially hazardous foods for immediate service only.
  - j. Sanitized wiping cloths are required. Clean wiping cloths and sanitizing solution must be on site. Soiled wiping cloths must be stored in a separate plastic bag. All work surfaces must be sanitized throughout the day.
  - k. Reusable utensils (i.e., tongs, spoons, etc.) must be washed and sanitized at the commissary. If the commissary is not convenient to carry out constant dish washing, then extra clean and sanitized utensils must be loaded on the cart in a sanitary plastic bag and soiled utensils must be replaced. Store dirty utensils in a separate plastic bag for washing and sanitizing at the commissary.
  - l. No utensils are needed for prepackaged foods. The operator cannot package or handle unwrapped food. Only the customer can open the package.
  - m. Customer utensils must be single service and stored and dispensed in a sanitary manner.
  - n. Condiments must be prepackaged single servings or in dispenser bottles.
- ## 2. Sinks and water supply requirements for carts preparing or serving unwrapped foods.
- a. A handsink is required, with hot and cold or tempered running water (minimum 100° F), under pressure, with handsoap and paper towels. The handsink must be operational and easily accessible at all times while the cart is in operation. If handsinks are in cabinets or drawers, they must be left open to keep the handsink available. A minimum of 5 gallons of water is required for handwashing. Any additional water for use on the cart must be provided in addition to the water for handwashing.
  - b. Water supply for the handsink must be from an approved source (i.e., approved public water supply at commissary).
  - c. The waste water tank must be 15% larger than the fresh water supply tank.
  - d. The waste water tank must be emptied or drained at the commissary, or approved disposal site, **NEVER** on the street or ground or used to water plants. If waste tanks are not removable, a drainage pad, graded and sewer, is required, as well as facilities for in-place cleaning and sanitizing.



- e. Tanks for water supply must be safe, durable, corrosion resistant, non-absorbent. Tanks for water supply and waste water shall be rigid, durable and cleanable. Collapsible tanks are not acceptable. Tanks must be easily cleanable.
  - f. A 3-compartment sink is not required on the cart, but must be available at the commissary.
- B. Mobile Food Vehicle Serving Prepackaged Food.** A vehicle or person serving prepackaged food and beverages pursuant to prearranged itineraries (specific routes) or at a fixed location. Peddling in residential areas is prohibited.
1. All preparation and packaging must be done at the commissary or another commercial establishment. Proper food preparation procedures and adequate facilities must be used. Potentially hazardous foods must be at 41° F or less or 140° F or above while on the truck. Pre-chilling the refrigeration units prior to loading is required.
  2. Mechanical refrigeration is preferred and may be required depending on menu (i.e., hazardous foods and length of business day). Refreezable or dry ice may be utilized in an ice chest, the inside and outside must be smooth, cleanable and durable. (Styrofoam ice chests are not approved).
  3. Facilities for hot holding must maintain 140° F or above. Mechanical units are required, powered by propane, electricity or generators, etc. Thermostatic controls are recommended to adequately control hot holding temperature in variable weather conditions. Preheating the hot units prior to loading is required.
  4. Reheating for hot holding is only allowed for foods that have been processed in a facility under WSDA, FDA, or USDA inspection. Facilities for reheating must rapidly reheat within one hour. Hot holding of reheated foods is not recommended. Reheating “to order” is a safer method and may be required. Potentially hazardous foods prepared in the commissary may be reheated for immediate service only.
  5. Thermometers must be available in all cold holding units. A metal stem type thermometer must be available to check food temperatures for hot and cold foods.
  6. No utensils are needed for prepackaged foods. The operator cannot open packages or handle unwrapped food. Only the customer can open the package.
  7. Customer utensils must be single service and stored and dispensed in a sanitary manner.
  8. Condiments must be prepackaged single servings or in dispenser bottles. Additional requirements for vehicles that stop at office buildings and sell prepackaged foods floor to floor:
    - a. Mechanical refrigeration is preferred and may be required in vehicle. Refreezable ice packs may be utilized for floor to floor sales (no regular ice). Hot holding is not permitted.
    - b. Condiments must be prepackaged single servings.
  9. Prepackaged food must be properly labeled.
- C. Mobile Food Vehicle Preparing or Serving Unpackaged Food.** A vehicle preparing or serving food in an approved enclosed mobile unit which operates at a specified location or on a prearranged route. May serve non-potentially hazardous foods or may do limited preparation of potentially hazardous foods. Limited preparation means food preparation is simplified to reduce excessive steps where food may become contaminated (i.e., quick “cook and serve” or “assemble and serve” on order).
1. All preparation and packaging must be done in the commissary or another commercial establishment; i.e., chopping lettuce, cutting tomatoes, slicing meat, making soup. Minimal food preparation is allowed on the vehicle, but there may be additional requirements.
  2. Mechanical refrigeration is required for all potentially hazardous foods. Cold potentially hazardous foods must be held less than 41° F. Prechilling the refrigeration units prior to loading is required.
  3. Facilities for hot holding must maintain 140° F or above. Mechanical units are required, powered by propane, electricity, or generators. Preheating the hot units prior to loading is required.
  4. Cooking of raw meats on the vehicle is restricted to thin foods, such as, hamburger patties. Cooking of raw meats greater than one inch thick in thickness is not allowed.
  5. Reheating for hot holding is only allowed for foods that have been processed in a facility under WSDA, FDA, or USDA inspection or foods that were cooked and cooled in an APPROVED nonmobile food establishment. Facilities for reheating must rapidly reheat within one hour. Hot

- holding of reheated foods is not recommended. Reheating “to order” is a safer method and may be required.
6. Cooling is not allowed for potentially hazardous foods on the vehicle. Leftover hot foods must be discarded.
  7. All foods on the vehicle must be protected from contamination such as with sneeze guards, or dome shields.
  8. Condiments must be in single service packages or dispenser bottles. Condiments unavailable in single service packaging and which can’t be dispensed in bottles may be served in bulk, provided that the condiment is non-potentially hazardous and there is a sneeze guard for food protection (i.e., sauerkraut).
  9. Customer utensils must be single service and stored and dispensed in a sanitary manner.
  10. Thermometers must be available in all cold holding units. A metal stem type thermometer is required to check all food temperatures (hot and cold).
  11. Sanitized wiping cloths are required. Clean wiping cloths and a sanitizing solution must be on the vehicle. Soiled wiping cloths must be stored in a separate plastic bag.
  12. All equipment and supplies must be stored on the mobile vehicle or in the commissary.
  13. A handsink is required. See Section IV.A.2.a-e for water supply details.
  14. A 3-compartment dishwashing sink is required with potable hot and cold or tempered running water under pressure when utensils are reused on the mobile food unit. See Section IV.A.2b-e for water supply and wastewater requirements.
  15. Servicing areas are required for vehicles. If water tanks are refilled by hoses, the hoses must be food grade, retractable to facilitate sanitary storage off the ground, and used for no other purpose than for freshwater draw. All hoses must have vacuum breakers to prevent back siphonage. Hose connections to tanks must be tight and must quickly connect/release.
  16. If RV dump sites are used for wastewater holding tank disposal, a letter of permission and site address for the facility must be provided. A mop sink must still be provided at the commissary for vehicle clean up.
  17. Ventilation hoods are required for any grease producing cooking equipment. If deep fryers are utilized, a tight fitting, heat resistant cover shall be locked in place for safe transport of hot grease.