



## **Durham County Environmental Health Division**

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### **Requirements for a Mobile Food Unit**

A mobile food unit is defined as a vehicle-mounted foodservice establishment designed to be readily moved.

A mobile food unit must operate in conjunction with a permitted restaurant or commissary and must report to the restaurant **each day** for cleaning, servicing, and supplies.

The operator of the mobile food unit must obtain a permit from the Health Department, which has jurisdiction over the restaurant or commissary out of which the mobile food unit operates. The operator must supply the Health Department a list of locations where the mobile food unit will be set up. This list **must** be kept current.

A mobile food unit must have a potable water system under pressure.

A hot water heater must be provided.

A handwashing sink with hot and cold water, combination supply faucet, soap, and single use towels must be provided.

At least a single compartment utensil washing sink shall be provided. The sink must be large enough to submerge the largest utensil used and must be equipped with drainboards, which are an integral part of the sink and must also have splashback protection.

The mobile food unit must be equipped with a wastewater holding tank that is at least 15 percent larger than the fresh water tank. The hose connection on the wastewater tank must be a different size or type than on the fresh water tank. The wastewater connection must be located lower than the fresh water inlet to preclude contamination of the potable water system.

A servicing operations area must be established at the restaurant or commissary for the mobile food unit. A hose must be provided for filling the fresh water tank. This hose cannot be used for any other purpose and must be kept sanitized. A place at the restaurant must be provided for dumping of the wastewater in the holding tank into the sanitary sewer. An outdoor can wash is ideal for this purpose.

Where food or griddles are exposed to the public, to dust, or to insects, they must be protected by glass or otherwise on the front, top and ends, and exposed only as much as necessary to permit the handling and serving of food.

The mobile food unit must be equipped with screens or fans for protection against flies and other flying insects.

Equipment must be provided for maintaining potentially hazardous foods at the proper temperature. Cold foods must be kept below 45°F, and hot foods must be held above 140°F at all times.

The mobile food unit must be kept in a clean, sanitary condition. An accurate metal stem-type thermometer with a 0°F-220°F scale must be provided to check temperatures.

All in place equipment must be NSF listed commercial or equal.