

Minimum State Requirements to Operate a Mobile Food Service

Please Note: The following are state minimum requirements to operate a mobile food service operation. Additional items may be required dependant upon your type of operation. Please call for details. The list is not inclusive.

1. Trailer/truck/moveable vehicle must be constructed of materials that are smooth and easily cleanable.

Walls/Ceilings -smooth aluminum /fiberglass panels/FRP board

No plywood/paneling will be accepted.

Floors -12 inch x 12 inch commercial grade floor tile
 -CCommercial grade linoleum
 -Diamond plate

No 12-inch x 12-inch peel and stick floor tile/carpeting will be accepted.

Lighting -all fixtures must be shielded against glass breakage

Counter tops -Stainless steel
 -Formica
 -FRP board
 -Smooth aluminum
 -Fiberglass panels

No plywood/wood will be accepted.

2. A three-compartment sink with bowls large enough to immerse your largest utensil. (Purchase the largest sink with the deepest bowls possible.) The water faucet must reach all 3 compartments of the sink.

3. Separate hand sink large enough to get your hands into.

4. Electric/propane 5-10 gallon hot water heater.
5. Fresh water tank must be at least 20 gallons with a demand pump.
6. A 30-gallon waste water tank or a portable low/blue boy waste tank.
7. Food grade/portable water hose to fill fresh water storage tank.
8. All equipment must be commercial grade NSF listed, including refrigeration.
9. If grease producing foods are cooked in the unit, the unit must have a commercial hood exhausted to the exterior.

No recirculating hoods will be accepted.

These requirements pertain to trailers/trucks or other moveable units, NOT HOTDOG PUSH CARTS (carts which you stand behind and prepare foods).

For requirements pertaining to PUSHCARTS, please call for more information.

For questions or concerns contact:

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