

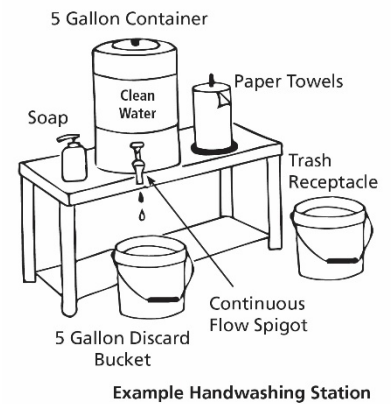
# Mobile Food Establishment Facility Requirements

## Additional Considerations for Mobile and Temporary Food Establishments\*

A Food Establishment that is mobile, called a mobile unit (MU), is a food operation that is movable from location to location and offers food directly to the end consumer. Examples include: trucks, vans, trailers, push carts, and tents. These can also be set up for temporary events. The following information is based on the Kansas Food Code and other applicable food safety laws and regulations. It is not intended to be comprehensive.

### Handwashing Sinks:

- At least one handwashing sink in food prep/service area(s).
- Handwashing sink(s) must be supplied with hot and cold water, soap, and paper towels.
- Water must be able to reach at least 100°F.



### Warewashing:

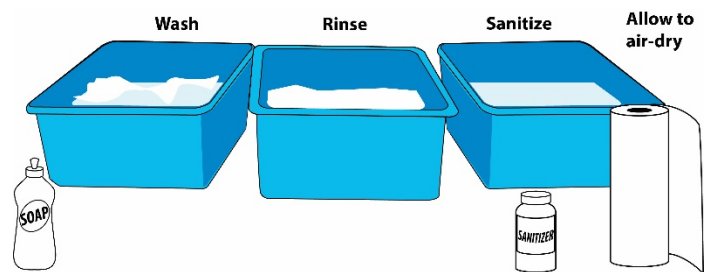
- A 3-compartment sink large enough to completely submerge the largest piece of food-contact item.

**OR**

- A commissary for warewashing (written access agreement required) and replacement food contact items must be available for the time operating between commissary visits.

**OR**

- For tent/table units with minimal utensils, 3 food-grade tubs large enough to completely submerge the largest food-contact item, a potable hot water supply, and an adequate disposal system for the wastewater.
- Sanitizer test kits must be provided to measure proper formulation of chemical sanitizers.



### Water Supply:

- Water supply must be from an approved source and be maintained drinkable.
- Water tank, hoses, etc. must be safe for drinking water.
- Water tank must be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank. The fill port, drain port, and fill hose must be protected.
- Supply hoses must be safe for drinking water, identified/marked for use with drinking water, and must not be used for any other purpose.
- Water tank, pump, and hoses must be flushed and sanitized before being placed in the service after construction, repair, modification, and periods of nonuse.

### **Sewage Disposal:**

The sewage holding tank must:

- Hold at least 15% more than the water supply tank.
- Be sloped to a drain that is 25mm (1 inch) inner diameter or larger.
- Have a shut-off valve.

Sewage and other liquid wastes must be removed from the MU to an approved waste servicing area without creating a public health hazard or nuisance. No wastewater may be allowed to drain onto the ground.

### **Hot/Cold Holding Capacity:**

- Must have hot and cold holding equipment to maintain below 41°F or above 135°F.
- Must have food thermometers to measure proper hot holding and cold holding food temperatures.



### **Protection from Environmental Contamination:**

- Floors, walls, and ceilings must be smooth, durable, easily cleanable, and non-porous.
- Must have overhead protection and provide protection against contamination from pests, the elements, and windblown dust/debris.
- If conditions warrant, side screening/walls must be provided to protect from insects, dust, and weather.
- Exterior doors must be tight fitting, free of gaps, and equipped with self-closing hardware.
- Floors must be graded to drain and be made of concrete, asphalt, wood platform, rubber mats or other suitable materials that are effectively treated to control dust, mud and insects.
- Must be kept free of pests and harborage conditions. Windows must be tight fitting and free of gaps.
- If an outdoor smoker or grill is used, food must be protected from contamination by overhead protection or an enclosed smoker or grill and by covering food in transport between protected food prep area and smoker/grill.

### **Ventilation:**

- Ventilation systems of appropriate capacity must be provided to remove any excessive heat, odors, smoke, vapors, condensation, etc. from the MU.

### **Propane Safety:**

- All propane tanks, hoses, connections, and fixtures must meet current safety standards.

\* Refer to Handout #60 - Licensing Requirements Overview for Food Establishments for more information.