



**MONTGOMERY COUNTY  
ENVIRONMENTAL HEALTH SERVICES**

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**MOBILE FOOD SERVICE RULES AND REGULATIONS**

The term “**MOBILE FOOD UNIT**” means a vehicle mounted on wheels that are designed to be readily movable. Any “**MOBILE FOOD UNIT**” that removes such wheels or becomes stationary will be classified as a food establishment and must meet the criteria of a food establishment.

“**RESTRICTED MOBILE FOOD UNIT**” is a vehicle that is restricted to selling only pre-packaged, pre-labeled merchandise that was obtained from an approved source and/or from an approved inspected commissary.

1. Restricted mobile food units must have an approved cold unit to keep all potentially hazardous food that must be refrigerated below 41° Fahrenheit or below, and /or an approved hot unit to keep all potentially hazardous food at 135° Fahrenheit or above.
2. Thermometers must be installed in all cold units. An additional thermometer must be available to check the temperature of hot foods. All thermometers must be properly calibrated within (plus or minus) two degrees.
3. All food must be prepackaged and labeled: no unwrapped, unprotected food is allowed on the unit.
4. All single service equipment, including the vehicle, must be kept in good repair. No food will be allowed to be stored in the driver cab area.
5. The only food allowed to be dispensed from the unit is hot coffee and hot tea obtained from an approved source, and served properly from a cleaned urn made as part of the vehicle.

“**UNRESTRICTED MOBILE FOOD UNIT**” is a vehicle that has the capability of cooking and/or preparing food with the unit itself, provided the unit meets the following restrictions:

1. All walls and ceilings must be smooth, light color, non-absorbent and easily cleanable.
2. Floors must be smooth, non-absorbent, free of cracks, crevices, and easily cleanable.
3. All lights are required to have light shields. All windows, excluding service window, must be screened.
4. Potentially hazardous food must be kept in an approved cleaned unit:
  - Cold food at 41° F or below.
  - Frozen food at 0° F or below.
  - Hot food at 135° F or above.
5. Unit must be supplied with a hand lavatory, a separate three (3) compartment sink and potable water tank to supply enough water during time of operation
6. All sinks must have mixing valves. Hand washing facilities and three (3) compartment sinks must be supplied with hot and cold running water. In addition, antibacterial soap, paper towels, and hand sanitizer must be readily available at the hand washing sink. Dish detergent and sanitizer must be readily available at the three (3) compartment sink.

7. Waste tank must be 1 ½ times larger than the size of the potable water tank (example: 40 gallon potable tank will be required to have a 60 gallon waste tank). A back flow/one-way 2" or larger water valve drain pipe system is required on the wastes tank to prevent cross contamination of waste water with potable water.
8. **MOBILE UNITS SHOULD BE SELF-CONTAINED (APPROVED WATER TANK AND APPROVED WASTEWATER TANK) THE WATER WILL BE CHECKED FOR CHLORINE RESIDUAL AND LAB REPORTS MUST BE ON UNIT AS PROOF OF WATER BEING TESTED FOR BACTERIAL CONTAMINATION. WASTE FROM WASTE TANKS MUST BE DISPOSED OF IN A STATE APPROVED WASTE WATER DUMP SITE. WASTE WATER DISCHARGED FROM AN APPROVED WASTE WATER TANK VALVE ONLY – NOT A GARDEN HOSE FAUCET.**

THE FOLLOWING ARE A FEW APPROVED (BUT NOT LIMITED TO) WAYS TO DISPOSE OF LIQUID WASTE:

- Tank truck with State license to remove liquid waste.
- Disposing in an approved waste station (RV Parks with hook-ups for waste disposal)
- Gas stations with approved RV waste hoop-up units.

IN ANY OF THE LEGAL METHODS USED ALL MUST BE ACCOMPANIED WITH AN APPROVED MANIFEST FROM THE WASTE DISPOSAL COMPANY.

ALL WATER SUPPLIED TO UNITS MUST BE THROUGH FOOD GRADE HOSES.

9. Thermometers are required in all refrigeration/freezer units. An additional thermometer must be readily available to check the temperature of hot foods. All thermometers must be calibrated within (plus or minus) two degrees.
10. **NO PORTABLE TOILETS OF ANY KIND WILL BE ALLOWED.** If a restroom is provided on a mobile unit, an additional hand washing facility will be required in the room where toilet is located and an additional separate waste tank.
11. A Montgomery County certified food manager is required to be on duty at all times during hours of operations. It is unlawful for any person to own, operate, or cause to be operated any unrestricted mobile food unit unless the person in charge thereof has in possession a valid and current food service manager's certification. **NO PERMIT WILL BE ISSUED WITHOUT A MONTGOMERY COUNTY CERTIFIED FOOD MANAGER.**
12. All food must be stored, prepared, cooked on the mobile unit.
13. **BAR-B-QUE UNITS** must have pit area covered with a hard, fire-proof hood, solid, non-absorbent floor.
14. 16" mesh screen covering on all sides to prevent the entrance of insects. **ALL BAR-B-QUE PITS/GRILLS MUST BE PART OF THE MOBILE UNIT.**

#### **ALL MOBILE UNITS (RESTRICTED & UNRESTRICTED)**

1. Must have the name of the company on both sides of the unit in three (3) inch letters or larger. Only one (1) name should appear on the unit. The name must be the same as specified on the health permit.
2. A commissary letter of proof of purchase from an approved food source (i.e.: grocery receipt(s)) is/are required at the time of inspection. **UNRESTRICTED MOBILE UNITS** must return to the commissary at least once per day of operation for the performance of all servicing operations.
3. All mobile units must be fully operational at time of inspection. The county will provide one 110 and 220 electric outlet not to exceed 30 amps. **MOBILE UNITS OPERATORS MUST SUPPLY ALL NECESSARY EXTENSION CORDS AND/OR GENERATORS.**

4. The operator of a mobile food unit must submit to the health department a list of locations where the mobile food unit will be in operation and must give written notice of any location changes. This list must be submitted at time of inspection.
5. A garbage container attached to the mobile food unit must be provided for patron use. Each unit shall have a litter receptacle attached to the unit available, clearly marked, and maintained.
6. Dining areas are not allowed. Under no circumstance will the owner/operator of a mobile food unit provide any type of seating, tables, etc. for patrons. This includes any portable lawn furniture. Any awnings or canopies are not allowed.