



# REQUIREMENTS FOR MOBILE FOOD SERVICE ESTABLISHMENTS

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- **GENERAL REQUIREMENTS**

- 1. GENERAL**

Mobile food units shall comply with the requirements of the Tennessee Department of Health's Food Service Establishment Rules and Regulations, except as otherwise provided in this policy.

- 2. PRE-OPERATION REQUIREMENTS**

The floor plan, equipment layout, and equipment specifications of the mobile food unit must be submitted to the Metro Public Health Department prior to construction and/or pre-inspection.

- 3. FLOOR, WALLS, CEILING, AND LIGHTING**

The unit must be fully vermin proof by the means of floor, walls, and ceiling. Floor, walls and ceiling must be light-colored, smooth, nonabsorbent and easily cleanable with no exposed utility lines, piping conduits or wiring. Flooring must be constructed of smooth, durable, easily cleanable material. Shielding to protect against broken glass falling onto food shall be provided for all lighting fixtures.

- 4. COUNTER/SHELVING SURFACES**

All surfaces must be easily cleanable, smooth and free of breaks, open seams, cracks, chips, pits and similar imperfections.

- 5. HAND SINK**

A hand sink equipped with a mixing valve faucet must be installed at the same height as the food preparation surface. It must be accessible to the operator(s). The sink can be either a drop-in or a wall-attached style. Provide splashguards separating the sink if within the area of splash (approximately 18 inches) of food preparation, utensil washing, and food equipment areas.

- 6. WAREWASHING SINK**

A three-compartment commercial sink with drain boards at each end is required for the proper washing of food contact utensils. This sink must be seamless with rounded corners and be sized deep and wide enough to accommodate the largest utensil or small ware to be washed.

- 7. WATER SUPPLY**

Potable water must be supplied to each sink by means of a pressurized water system. It is recommended that a minimum sized 30-gallon potable water tank be installed. The tank's size requirement will be determined during the plan review process based on the menu, sink dimension, and operating hours. This tank is to be made of a food grade material. The tank must be installed at an angle that will permit complete drainage of the tank at the end of each day of operation. Due to the need to drain the tank, an outlet/valve must be installed at the lowest section of the tank. The fresh water tank must be flushed and sanitized monthly. Log records must be retained in the unit for verification. The tank and water fill pipe must be a closed system, thus free from contamination. A water inlet/valve must be installed that is used for filling the potable water tank.

This inlet/valve must be installed on the exterior of the unit at a height of not less than five feet off the ground. The water inlet/valve and outlet must be capped when not in use to protect the water supply from contamination.

#### **8. WATER HEATER**

A water heater must be installed that is sized large enough to supply at least 110° F water to the hand sink and three-compartment sink during all periods of operation.

#### **9. ELECTRICAL GENERATOR**

Every mobile food unit must have sole access to a generator for its basic electrical needs or for times of emergency.

#### **10. WASTE WATER TANK**

A wastewater tank must be installed and have a 15% larger capacity than the combined capacity of the potable water tank and the water heater. An atmospheric vent must be provided from the top of the wastewater tank. A wastewater outlet/valve must be installed on the exterior of the mobile unit that is equipped with a shut-off valve and different in size or type than those used for supplying potable water to the mobile food unit. The tank must be installed in a manner that facilitates proper drainage of the wastewater. **(Size of potable water tank in gallons + capacity of water heater in gallons) x 1.15 = Minimum size requirement for waste water tank.**

#### **11. POTABLE WATER SUPPLY HOSE**

Must provide a food grade water hose that is adequately sized, which will be used to fill the potable water tank. The hose must be connected to a supply outlet that is equipped with a back flow prevention device. This hose should be either white or clear in color to differentiate from the wastewater drainage hose. When not connected to the water supply and mobile unit, the hose must be completely drained in a manner that protects the cleanliness of the hose and capped at both ends. The hose must be stored in a sanitary manner within the approved, permitted commissary.

#### **12. WASTEWATER DISPOSAL**

The method of disposal of liquid waste from the holding tank of the mobile food unit must be approved by the Metro Public Health Department and Metro Water Services. Metro Water Services requires proof of discharge agreement to be submitted to the Permits Office prior to operation. The wastewater tank must be emptied into an approved sanitary sewer at the end of each day of operation. An approved location, whether the commissary or commercial business must be approved for accepting liquid waste/gray water by both Metro departments. If the operator of the mobile food unit does not own the approved dumpsite, then a receipt of disposal from the owner/operator of the site must be retained in the mobile food unit for at least 30 days.

Note: No material (solid or liquid waste) shall be discharged to the Metro municipal storm sewer system (or to a locale where such material may be

washed via storm water runoff into the storm sewer system) as it relates to the operation of a mobile food unit per Metro 15.64.205.

### **13. WASTEWATER DRAINAGE HOSE**

A hose shall be provided for emptying the wastewater tank. This hose must be distinctly different in color or size than that of the potable water supply hose. The hose must be stored in an area that will not contaminate food, or food contact surfaces. Do not store with the potable water supply hose.

### **14. GREASE TRAP**

For mobile food units that are moved daily to a staging area, a 10-gallon per minute/20-pound capacity grease trap must be properly plumbed between the three-compartment sink and the wastewater tank. This trap must be cleaned out on a daily basis. The grease and solids are to be disposed as solid waste or recycled when applicable.

### **15. EXHAUST SYSTEM**

Mechanical exhaust hood shall be provided over all cooking equipment, as required, to effectively remove cooking odors, smoke, steam, and grease-laden vapors. The hood must extend at least six inches beyond the front and sides of the cooking equipment, unless hood is installed against the side wall.

### **16. OUTER OPENINGS**

All openings to the outside, including serving windows and entrance doors must be screened, self-closing, or equipped with approved and effective air curtains. Screening material shall not be less than 16 mesh to each inch.

### **17. SOLID WASTE**

Solid waste/trash shall be contained in durable, easily cleanable, insect-proof containers that do not leak nor absorb liquids.

### **18. LEFTOVER FOODS**

At the end of each day of operation, all potentially hazardous food that is held hot must rapidly cooled to below 41° F within 4 hours. The cooling device must be located within a permitted food establishment. If this is not possible, then the food must be discarded.

### **19. FOOD SUPPLIES**

All food items must be purchased from an approved, permitted food service establishment.

### **20. OPERATION LIMITATIONS**

The operation of the mobile food unit is only limited to the interior of the unit. Therefore, the owner/operator can not attach, set up or use any other device or equipment intended to increase the selling, serving or display capacity of the establishment including, but not limited to, counter

extensions, tables, ice chests, freezers or refrigerators. The only exception would be covered smokers/grills that is used for batch cooking and operated under the provisions of outdoor cooking in the Tennessee Department of Health's Food Service Establishment Rules and Regulations. The operator of a mobile food unit shall not provide any seating for the customers, waitresses or carhops.

## **21. FIRE PREVENTION**

Each mobile food unit must have at least two-(2) 2A40BC rated portable fire extinguishers shall be provided in every mobile food service unit. All propane tank use and storage shall comply with NFPA 1 and 58.

## **22. COMMISSARY**

All foods and single service articles must be stored at an approved, permitted commissary. The owner of the commissary must submit floor plans to the Metro Code Administration and the Metro Public Health Department. The owner/operator of the commissary must submit a notarized "**Mobile Unit/Commissary Agreement**" letter to the Food Protection Services Division (a copy of this letter is available at the Public Health Department).

## **23. FOODS PURCHASED ON THE DAY OF OPERATION**

Mobile food unit operators must provide the following documentation for food items that are purchased on the day of operation. Operators must provide receipts from the supplier that identifies the type of food, amount, and the date the food was purchased. Each receipt must accompany the food during transit to the mobile food unit and be held for a minimum of seven days for verification purposes. **(NOTE: This does not exclude the requirements set forth in requirement #22)**

## **24. OPERATING FROM A SINGLE SITE**

Under these terms and requirements of operation for a mobile food unit that operates from site to site, the unit can not operate from a single sales site without meeting additional requirements listed in forms "B" or "C" in the Requirements of Mobile Food Service Establishments.

## **25. CLEARANCE TO STRUCTURES**

The Fire Marshal's office requires a minimum of 20 feet clearance from any part of a mobile concession food unit to any structure built of combustible construction. There shall be a minimum of 10 feet clearance between any part of the mobile food unit and any structure built of non-combustible construction. This shall include any overhang, awning or projection from the building.

- **EXEMPTIONS – TO THE RULES AND REGULATIONS OF MOBILE FOOD UNITS:**

1. **TEMPORARY FOOD SERVICE ESTABLISHMENTS**

*Any food service operation that operates from a Metro Government approved special event, such as Dancin'-in-the-District, Tennessee State Fair, Centennial Park's Craft Fair, etc. will not have to meet the requirements of this document. These types of establishments will have to meet the rules and regulations of the Tennessee Department of Health's Food Service Establishment for Mobile Food Units, Chapter 1200-23-1-.02, (12) or Temporary Food Service, Chapter 1200-23-1-.02, (13).*