



MOBILE FOOD UNIT REQUIREMENTS

This list of requirements cannot address all of the variations found in mobile food service units since the design of each mobile unit must support the menus and the intended use.

A mobile food unit (MFU) is defined in the rules as "a food service establishment or push cart designed to be readily moved and vendor food

The MFU must operate in conjunction with an approved permitted restaurant, food stand or commissary. Commissary approvals and assignments are made by the Durham plan review staff.

The MFU must report to the restaurant each day of operation for cleaning, servicing and supplies. The commissary should be located convenient to the area where the mobile unit will be set up. Failure to comply with this rule will lead to permit suspension or revocation.

The commissary or commissary must provide labeled space for refrigeration, food supplies and space for the storage of paper products and other dry goods necessary for the operation of the MFU.

The operator must provide a monthly operational schedule to GVPH Environmental Health listing the locations and times where the MFU will be set up. The operator is responsible for providing notification to other County Health Departments regarding the operational times and locations.

Standard operating procedures should be written for the general food production and how water and sewer access for the unit will be accomplished.

The MFU design is dictated by the menu and proposed food preparation plans. If food preparation is planned on the truck, additional sinks and water supply is required. Simple assembly and finish cooking does not require the same amount of preparation space and equipment

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 drain boards that are an integral part of the sink and must also have splash back protection. The sink must comply with NSF standards.**

A servicing operations area must be established at the commissary for the MFU.

The MFU must have a labelled container to store the freshwater and wastewater hoses. This container must be kept clean and for that hose only.

An MFU must have a fresh water system under pressure.

A food grade hose must be provided for filling the fresh water tank.

This hose cannot be used for any other purpose and must be kept sanitized.

The clean water must be obtained from the commissary from the approved protected location.

The MFU 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.

The clean water inlet must be constructed to prevent contamination of the inlet.

A hot water heater must provide adequate hot water for the fixtures in the MFU.

A facility must be provided at the commissary for dumping the wastewater holding tank into the sanitary sewer. An outside can wash is ideal for this purpose. The commissary must have a parking lot large enough to accommodate the MFU and the wastewater dumping site must be convenient and accessible.

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

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

Commercial equipment must be provided for maintaining foods at the proper temperature. Cold foods must be kept below 45°F and hot foods must be held above 135°F.

The MFU must be kept in a clean, sanitary condition.

An accurate metal stem thermometer with a 0-220°F scale must be provided to check temperatures.

An MFU operating at night must provide 50-foot candles of light in all food areas.

The MFU must be stored in a location that is protected from rain, dust, and other contamination.

MFU operator and commissary must complete daily log of return visits.

The construction standards are subject to revision with changes to the NC state rules and operator menu changes as presented during plan review.

As of January 1, 2019, cold holding temperatures must be maintained at 41°F or colder.

Please contact the Environmental Health Division of the Granville Vance Public Health Department for further information.