Franklin County
Public Health

Franklin County Public Health
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Mobile Food Requirements

Food Safety Program

A self-contained mobile unit must have the following equipment. All food equipment should be commercial grade.

- ☐ A three-compartment sink with sanitizer and test strips available.
- ☐ A hand sink with soap and paper towels available.
- ☐ A hot water tank large enough to supply water to all sinks.
- ☐ A sewage-holding tank that is larger than the water tank (if water tank is used).
- ☐ A dual-check backflow prevention valve that meets A.S.S.E. standard 1012 or 1024 if a hose will be used to supply water to the mobile unit.
- ☐ A food-grade hose if the mobile connects to a water supply.
- ☐ Shielded lights that provide at least 50 foot-candles of light intensity in food preparation areas.
- ☐ All surfaces must be smooth and washable.
- ☐ All refrigeration must maintain 41 degrees F. or less and have a working thermometer.
- ☐ The name and city of origin must be placed on the outside of the mobile in letters at least 3" high by 1" wide. The phone number must also be posted but there are no size requirements for the phone number.
- ☐ If a water holding tank is used, it must be made from food-grade material and the inlet must be protected from contamination. The tank must be sloped to an outlet.
- ☐ Push carts must return to a licensed commissary each day.
- ☐ All mobile operators must wear a hair restraint (hat, hairnet, or visor) when working with food.
- ☐ Bare hand contact of ready-to-eat food must be avoided by using gloves, utensils, foil, or other methods.
- ☐ Hot holding temperatures must be maintained at 135 degrees F. or more.
- ☐ An application must be filled out and an inspection must be conducted prior to operating.