



MOBILE FOOD ESTABLISHMENT PLAN REVIEW GUIDELINES



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Mobile Food Establishments – Frequently Asked Questions

(SMALL CAPS formatting is shown the first time that a term is used that is defined in either the Pima County Code, *Title 8: Health and Safety, Arizona Food Code*.)

The Health Department provides a copy of *Title 8: Health and Safety, Arizona Food Code* (hereafter called “*Food Code*”) for a small fee. The Health Department strongly advises all LICENSE HOLDERS to become familiar with the regulations written in the *Food Code*.

What are “Mobile Food Establishments”?

MOBILE FOOD ESTABLISHMENTS (a.k.a. Mobile Food Units, (MFU)) are FOOD ESTABLISHMENTS that are designed to be READILY MOVABLE.”

Must all Mobile Food Establishments have an operating license from the Pima County Health Department?

Yes, all Mobile Food Establishments (MFEs), which serve food to the public in Pima County, must have either an annual OPERATING LICENSE or a TEMPORARY EVENT LICENSE from the Pima County Health Department.

What governmental regulations apply to Mobile Food Establishments (MFEs)?

Mobile food establishments (MFEs) may be governed by several regulations. Listed below are several codes that have regulations about MFEs that can affect their operation. This list is not inclusive of all regulations that may apply to the MFE.

- **Pima County Code Title 8, Health and Safety** (From this code comes the regulations that governed the construction and the food-service operation of MFEs.)
- **Zoning Code** of the jurisdiction, locality, or municipality in which the MFE operates. (Zoning codes usually govern where and the time period that a MFE can operate, i.e., on street corners, in privately-owned lots, moving at all times, parked for a certain number of hours.)
- **Local ordinances** of the jurisdiction, locality, or municipality in which the MFE can operate. Each jurisdiction decides which business licenses are needed to sell food in its area. These licenses are in addition to the operating license from the Pima County Health Department.

Do these regulations have any “grandfather” type clauses?

The Pima County Code, *Title 8: Health and Safety* does not contain a provision for the “grandfathering” of any portion of the food-service regulations. All food establishments, including mobile food establishments, must be in compliance with the current code.

Other regulations may have “grandfathering” clauses. Please contact the jurisdiction to ascertain if there are “grandfathered” regulations that exist for your mobile food establishment.

What types of licenses are available for Mobile Food Establishments (MFEs)?

Mobile food establishments are licensed according to their level of food service and whether the MFE is a pushcart, or vehicle-drawn or a vehicle. The fee for a pushcart is typically less than the fee for a vehicle-drawn or vehicle at the same level of food service. Pushcarts are usually smaller and hold less food than a trailer or truck. Some levels of food service can only be done in a fully enclosed vehicle like a truck or a trailer.

The levels of food service are:

- **Level 1 – No Food Service, Plant/Animal Food Products, Restricted Menu**
 - Menu is restricted to prepackaged, frozen potentially hazardous foods like ice cream novelties, meats, seafood, precooked “heat and serve” foods. No food preparation.
 - Pushcart or truck/trailer depending on the food being sold
 - No hand washing sinks are required.
- **Level 2 – Limited Food Service, Non-Animal Food Products, Restricted Menu**
 - Menu is restricted to limited preparation a single, non animal food product like coffee/espresso, popcorn, corn roasters, shaved ice, or snow cones.
 - Tent, pushcart or truck/trailer depending on the food being sold
 - Hand washing sinks are required; three-compartment sinks may be required.
- **Level 3 – Limited Food Service, Animal Food Products, Restricted Menu**
 - Menu is restricted to the limited preparation of a single food product or product line like hot dogs. No food handling is allowed except for the adding of commercially-prepared or departmental-approved condiments.
 - Pushcart, vehicle-drawn pushcart or truck/trailer depending on the food being sold
 - Hand washing sinks are required
- **Level 4 – Full Food Service, Plant/Animal Food Products, Unrestricted Menu**
 - Menu is restricted only to the capacity and the types of the food equipment that are installed in the unit. These MFEs can sell any food item for which sufficient equipment and supplies are available in the MFE.
 - Fully enclosed truck or trailer, no pushcarts
 - Hand washing and three-compartment sinks are required; other sinks may be required.

How do I get an operating license for a Mobile Food Establishment (MFE) in Pima County?

All newly licensed or remodeled MFEs are subject to plan review before the operating license is issued. Previously licensed MFEs may be subject to plan review before the operating license is issued. All MFEs must pass inspection before the operating license will be issued.

Apply for a MFE license at the Consumer Health and Food Safety office in the Pima County Health Department. Consumer Health and Food Safety is in the Health and Welfare building at 150 West Congress, room 321. A different fee is assessed according to the level of food service and type of MFE. (See previous question for the levels of food service.)

The last step is that all MFEs must have a commissary (base of operation) that is approved by the Health Department, unless a variance is granted. Variances must be applied for by the license holder according to the procedure outlined in Chapter 8 of the *FOOD CODE*. Commissaries are fixed food establishments that have a current operating license and meet the commissary requirement in *Title 8* of the Pima County Code.

Summary of steps to obtain an operating license from the Health Department:

1. Complete the plan review process, if required, before applying for a license
2. Apply for a MFE license and pay the appropriate license fee
3. Pass a final inspection before beginning to operate (inspection fee may apply)
4. Obtain a departmentally-approved commissary (base of operation) or receive a variance for the commissary requirement

Why do Mobile Food Establishments (MFEs) require a commissary (BASE OF OPERATION)?

Commissaries are necessary because most MFEs are not equipped to be completely self sustaining. Some of the issues are:

1. Cleaning and sanitizing of ware

Typically, the three-compartment sink is sized to only clean and sanitize utensils and small wares that may become soiled during the operation. The remaining ware must be cleaned and sanitized in a three-compartment sink that can fully submerge the ware when sanitizing it.

2. Wastewater disposal

Wastewater should only be disposed of in a sanitary way, usually in a public or private sewer system.

3. Food storage

Food can only be stored in a license food establishment, including the MFE. The Pima County Code does not allow food to be stored in private homes.

4. Fresh water source

Only fixed food establishments that have a current operating license are approved as a source for fresh, potable water. In some cases, MFEs choose to purchase additional units of bottled water for their food preparation needs.

These are just some examples of why commissaries are necessary to the MFE. Depending on the design of the MFE, some of these issues may or may not be applicable.

Mobile Food Establishment – Plan Review Process

What is Plan Review?

Plan Review is the process of reviewing plans for the construction or remodeling of food establishments; including mobile food establishments (MFEs). The plan review process assures that all food establishments are constructed in compliance with the *Food Code*. Plan review can minimize, through proper design of a food establishment, the potential for operational violations that are commonly cited during routine health inspections.

Do all Mobile Food Establishments (MFEs) have to complete plan review?

Only those MFEs that are “Level 1” establishments are exempt from plan review.

When a MFE changes owners, the Health Department can mandate that the MFE complete plan review before the operating license is issued to the new owner.

Is there a fee for plan review?

The fee for plan review is \$184 and applies to all new construction and remodels of MFEs. The plan review fee includes a preliminary and a final inspection of the MFE. If additional inspections are required, the Health Department may recover the costs of these inspections by assessing additional inspection fees.

How long is the plan review process?

Plans usually take about thirty (30) days to review. However, the process can take up to ninety (90) days according to the *Food Code*.

Should I construct my mobile food establishment before I submit my plans?

No, you should wait until after your plans have been reviewed and approved before constructing or remodeling the MFE.

When should I submit the plan to construct or remodel my Mobile Food Establishment (MFE)?

Submit your plans at least thirty (30) days before beginning the construction or the remodel of your MFE.

What if I constructed my mobile food establishment before I submitted plans?

You will still have to submit a plan that is prepared according to the *Food Code* and departmental guidelines. The plan must show the required detail. The plan must be approved by the Health Department before a final inspection will be scheduled. Persons that construct their MFE before obtaining approval risk additional costs if their MFE requires any changes to comply with the *Food Code*.

What if I purchased my MFE already constructed by a commercial manufacturer, do I have to submit plans?

Yes, you will need to submit a plan to the Health Department. Each jurisdiction is allowed to set public health standards that meet the needs of its community. MFEs constructed in a different jurisdiction may not meet the requirements that are stated in Pima County Code *Title 8*.

How do I submit plans to the Health Department?

1. Complete a plan review packet for the type of mobile food establishment (MFE) that you want to license. Make sure that you include all of the information listed in both the general plan review requirements and the additional information listed for the specific type of MFE. If you don't see the type of MFE that you want to license, please contact the office of Consumer Health and Food Safety for more information.
2. Complete the plan review application and pay the plan review fee at the office of Consumer Health and Food Safety.

After I submit the plan, what happens next?

The Health Department will accept the plan for further review or reject it.

The plan could be rejected for insufficient information or for not following the departmental guidelines. If the plan is rejected, the person listed on the plan review application will be contacted within five (5) days to pickup the plan and to submit a revised plan. Resubmitted plans are subject to additional plan review fees. The Health Department strongly advises all persons to carefully review the plan review guidelines and submit a plan with all the information that is required.

If the plan is not rejected, the Health Department will continue to review the plan and, if necessary, write comments on the plan to address specific issues.

These comments could address:

1. Violations of the *Food Code*
2. Selection and placement of construction materials
3. Selection and placement of food equipment
4. Problems with the design of the MFE
5. Problems with the menu being served
6. Recommendations to make the MFE easier to operate and comply with the *Food Code*

Will the Health Department return my plan to me?

Yes, the Health Department will return your original plan, with any comments, to you.

You have one year from the time that the plan is approved to request a final inspection. After one year, the approval that you received from the Health Department becomes "void" and you must begin the plan review process again.

Complete the changes to the MFE as required by the comments on the plan. If you have any questions about the comments, contact the person who reviewed your plan.

I have finished making the changes to my MFE, how do I get a final inspection?

1. Call the Health Department and make an appointment with the Sanitarian (health inspector) assigned to the Mobile Food Program. If that person is unavailable, you will be directed to a Supervisor or another Sanitarian who is familiar with the Mobile Food Program. Usually, you can get an appointment within three (3) days of your call. The Health Department recommends that you request a preliminary inspection, especially if this is your first MFE.

2. Apply and pay for an operating license. You can apply for the license at Consumer Health and Food Safety. We are located at 150 West Congress Street, Room 321; the office hours are from 8 am to 5 pm, Monday through Friday. You must complete the license application process before the Sanitarian will inspect the MFE.
3. Submit the proposed commissary to the Health Department for approval. Complete any paperwork associated with the commissary approval process.

What does the Health Department check during the final inspection?

1. Verify that the MFE was constructed according to the plan that was approved by the Health Department.
2. Verify that the MFE is in compliance with the *Food Code*.
 - a. Verify that construction meets the requirements of the *Food Code*.
 - b. Verify that the plumbing system works.
 - c. Verify that essential food equipment works and is in compliance with the *Food Code*.
 - i. Refrigeration must be on and show an ambient (air) temperature of 40°F or less.
 - ii. Hood must be operational.

The plumbing system, the refrigeration equipment and the hood must be operating and be free from any violations of the *Food Code* for the final inspection. If this equipment is not operating, the MFE will fail the final inspection. If other equipment is not operating, the MFE may fail the final inspection.

Where does the final inspection take place?

The final inspection will be at the approved commissary.

General Plan Review Requirements for All Mobile Food Establishments

General Guidelines

1. Complete a mechanical drawing (plan) of the mobile food establishment (MFE) showing the “top” and “side” views of the MFE. The top view is the view that a person would see if looking directly down at the MFE from above. The side view is the view that a person would see if looking at the unit from the side. You may submit other views (elevations) of the unit, in addition to the top view, to further clarify the interior construction of the MFE.
2. Write the name of the MFE, the contact person and the contact phone number on each sheet of the plan.
3. Show the location of all structures and equipment that will be installed in the MFE on the plan.
4. The construction/workmanship of the MFE must meet standards set by the National Sanitation Foundation (NSF) or be equivalent of these standards. The NSF publishes these standards in their document entitled, “Mobile Carts.”

Plumbing System

5. Show the complete plumbing system, including all plumbing fixtures (tanks, sinks, water heater, water pump, backflow devices, cold compartments that will store ice). All plumbing fixtures must be permanently affixed to the MFE.
 - 5.1. Show the location of the fresh water tank and the wastewater tank. Note the dimensions of each tank on the plans (square tanks = depth (height) x length x width; round tanks = diameter x depth (height)).
 - 5.2. Show the location of the inlets and outlets for the tanks. Note any shut-off valves, the diameters of the inlet and outlet, and whether the inlets or outlets are threaded.
 - 5.3. Show the location of location of the water heater. Note the size of the water heater. Give the dimensions (diameter and depth (height)) of the heater. If the MFE has no water heater, then the plumbing system must show how the water will be heated.
 - 5.4. All piping must be rigid or semi rigid and made from approved materials.
 - 5.5. Show the location of the fresh waterlines and the wastewater lines. Draw the cold water lines in blue and the hot water lines in red. Draw the wastewater lines in black.
 - 5.6. Show the location of all sinks. Note the size of each of the compartments of the sinks, (length x width x depth (height) e.g., 15” x 15” x 6”).
 - 5.6.1. All sinks must be commercially made and meet NSF standards.
 - 5.6.2. All sinks must have hot and cold water supplied to them under pressure. List the manufacturer of water pump, number of PSI, number of gallons per minute (GPM), and number of amperes. No gravity-fed plumbing systems are allowed.
 - 5.6.3. Sinks must be at the same height as the food preparation surface.
 - 5.6.4. Sinks must be conveniently located for the operator to access.
 - 5.6.5. Sinks must have “mixing” faucets. No individual, separate faucets for the cold water and the

hot water.

- 5.6.6. Sinks must have a p-trap on their wastewater lines.
- 5.6.7. Hand sinks must have a minimum size of 9” long by 9” wide by 5” deep (9” x 9” x 5”).
- 5.6.8. Three-compartment sinks must be sized to fully submerge the largest utensil or ware that is cleaned and sanitized in it.
- 5.6.9. All piping must be easily accessible. Any panels that cover the piping must be removable with a screwdriver or other simple tool.

Materials

- 6. List all materials used to construct the MFE. Depending on the type of MFE, the materials list can include the materials for the fresh water tank, wastewater tank, ceiling, walls, floor, fabricated food equipment, counters, and pass-thru service windows.
 - 6.1. Food-contact surfaces made from copper, galvanized metal, lead, wood, porcelain, and enamelware must be used according to their restrictions in the *Food Code*.

Food Equipment

- 7. All materials that contact (touch) food must meet requirements in the *Food Code* for FOOD-CONTACT materials.
- 8. List all food equipment that will be installed. Include the make and model number of the equipment.
 - 8.1. All food equipment must be approved by the American National Standards Institute (ANSI) or the National Sanitation Foundation (NSF).
 - 8.2. State whether the food equipment is new or used.
 - 8.3. Note whether the piece of equipment will be custom fabricated. All custom fabricated equipment must be constructed to be equivalent to standards set by ANSI/NSF.
 - 8.4. Refrigerators that use “cold plate” technology for refrigeration are not approved.
 - 8.5. Cold compartments that hold ice must be sloped to drain.
 - 8.6. Cold compartments that hold ice must drain to a wastewater tank.
 - 8.7. Hoods must be commercially manufactured and meet the ventilation requirements as stated in the *Food Code*.
 - 8.7.1. Hood must extend 6 inches beyond the edge of cooking equipment on the sides unless the cooking equipment is bounded by walls.
 - 8.7.2. Hood must extend in the front to the same distance of the cooking equipment from the wall.

Menu

- 9. Include a menu with the plan. MFEs are restricted in the numbers and types of foods that they can sell. MFEs are restricted in how they handle food according to their level of food service.

Outer Openings-Service Doors and Windows

10. Doors and windows must be screened or protected against the entrance of insects into the food preparation area.
11. Service windows or areas must be provided, depending on the type of MFE. If screened, the screening material must be 16-mesh to the inch or finer.
12. The driver's area, if present, must be physically separated from the food preparation area.

Non Food Contact Surfaces—Counters, Walls, Floors and Ceiling

13. Counters must be made of SAFE, DURABLE and CORROSION-RESISTANT materials. Counters must be sealed to the walls of the unit in an approved manner.
14. The interior walls, floors and ceiling must meet requirements of the Food Code. See guidelines for suggested finishes.

Business Name

15. The name of the food business must appear on two (2) sides of the MFE in four-inch (4") or taller lettering.

Trash

16. Trash containers with covers must be provided on the MFE and at the food vending site.

Specific Requirements for Each Type of Mobile Food Establishment

Level 1 Requirements

All potentially hazardous foods must be frozen, prepackaged and commercially prepared. Foods that are not potentially hazardous must be prepackaged and commercially prepared.

Typical food products

- Prepackaged, commercially-made ice cream novelties
- Prepackaged, commercially-processed raw meat, seafood and poultry
- Prepackaged, commercially-made food products

Typical food businesses

- Selling ice cream from pushcarts or trucks
- Delivering preordered meat and seafood products

Ice Cream Trucks, Frozen Food Delivery Trucks

Food operator sells or delivers frozen, prepackaged, commercially-prepared foods.

Construction Requirements–Ice Cream Trucks, Cold Food Delivery Trucks

1. See general requirements in previous section; all construction must meet NSF standards for mobile food carts.
2. List the materials used to construct the interior of the vehicle where the food will be stored or sold.
 - 2.1. Example: floor is painted metal; ceiling is original interior
3. Flooring must be easily cleanable. Carpeting, unless removable, is prohibited.

Food Equipment Requirements–Ice Cream Trucks, Cold Food Delivery Trucks

1. Freezer, Refrigerator or Cold Compartment

Depending on the volume and type of food being sold, a domestic style freezer that meets the cleanability standards of the *Food Code* may be used. Get approval from the Health Department before purchasing any domestic equipment.

2. Adequate shelving so that food is not on the floor of the vehicle.
3. No hand washing or three-compartment sink is required.

Level 2 Requirements

Menu is restricted to limited preparation of a single, non animal food product or product line.

Typical food products

- Beverage Carts (e.g., Coffee/Esspresso/Tea/Lemonade)
- Corn Roasters
- Popcorn and flavored popcorn (Kettle Korn)
- Shaved Ice and Snow Cones (Raspados)

Typical food businesses

1. Selling coffee and tea from a cart with an overhead umbrella
2. Selling roasted corn underneath a canopy-style enclosure with the corn roaster in the rear
3. Selling Kettle Korn in a tent or trailer
4. Selling shaved ice or snow cones (raspados) from an enclosed truck or trailer

Beverage Carts

Beverages, such as coffee, espresso, lemonade and similar drinks, are served to customers. Before serving, food operator may add commercially prepared flavorings, whipped cream, ice, etc. to complete the customer's order. Food operator may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, snack foods.

Construction Requirements–Beverage Carts

1. See general requirements in previous section; all construction must meet NSF standards for mobile food carts.
2. Fresh water tank must hold at least 10 gallons for hand washing. The fresh water tank may be larger than 10 gallons.
3. A separate fresh water tank and plumbing system must be used to provide water for the beverages or food equipment.
4. The wastewater tank must hold at least 15% more than the number of gallons in the fresh water tank plus the number of gallons in the water heater.

$$(\# \text{ Gallons Fresh Water} + \# \text{ Gallons Water Heater}) \times 1.15 = \# \text{ Gallons for the Wastewater Tank}$$

5. Hand washing sink is required.
 - 5.1. Hand washing sink can be either a drop-in or a wall attached style.
 - 5.2. Switch to activate the water pump must be at the hand washing sink.
6. Three-compartment sink may be required depending on the type of MFE or the menu being offered.

7. An 18" tall wind guard that surrounds the cart on three (3) sides.
8. Overhead cover that is the same size or larger than the top of the cart.

Food Equipment Requirements–Beverage Carts

1. A commercially-made refrigerator. (Cannot use refrigerators that are made for the domestic market.)
2. Any food display holders must be adequate NSF-approved or equivalent.
3. Supplemental cold compartments, which are not a part of the cart, must be drained to a container that is used solely for holding wastewater. The liquid wastes must remain in this container until they are properly disposed.

Corn Roasters

Corn, with or without the husk, is cooked in approved, commercially made roaster. The corn is immediately given to the customer or stored in a container that is approved for food-contact and hot holding. Commercially prepared condiments are available for seasoning the roasted corn that may be applied by the operator or the customer. Food operator may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, snack foods.

Construction Requirements–Corn Roasters

1. See general requirements in previous section; all construction must meet NSF standards for mobile food units
2. Fresh water tank must hold at least 10 gallons for hand washing. The fresh water tank may be larger than 10 gallons.
 - 2.1. Fresh water tank can be a separate unit from the corn roaster.
 - 2.2. Fresh water tank can be an insulated container that has a turning spigot. Example: An Igloo container that has a turning spigot installed in place of the push-button water dispenser.
3. The wastewater tank must hold at least 15% more than the number of gallons in the fresh water tank plus the number of gallons in the water heater.
(# Gallons Fresh Water + # Gallons Water Heater) x 1.15 = # Gallons for the Wastewater Tank
 - 3.1. Sufficient containers with secure caps can be substituted for the wastewater tank.
 - 3.1.1. These tanks must be used only to collect and transport wastewater to the disposal site.
 - 3.1.2. These tanks must be labeled permanently as wastewater tanks or be a different color than the fresh water containers.
4. Hand washing sink is required.
 - 4.1. Can substitute a “temporary” hand wash setup in place of a hand washing sink.
5. No three-compartment sink is required on site.
6. Overhead cover that is sufficiently sized to protect the selling area where the cooked corn and condiments are placed.

Food Equipment Requirements–Corn Roasters

1. All food display holders must provide adequate food protection and be NSF-approved or equivalent.
2. Roaster must be fabricated to NSF standards for mobile food units.

Kettle Korn (Popcorn)

Raw popcorn kernels are placed into a heated kettle and popped. Seasoning is added to kernel while the kernels are popping or afterward before packaging the popcorn for sale. Food operator may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, snack foods.

Construction Requirements–Kettle Korn

1. See general requirements in previous section; all construction must meet NSF standards for mobile food carts.
2. Fresh water tank must hold at least 10 gallons for hand washing. The fresh water tank may be larger than 10 gallons.
 - 2.1. Fresh water tank can be a separate unit.
 - 2.2. Fresh water tank can be an insulated container that has a turning spigot. Example: An Igloo container that has a turning spigot installed in place of the push-button water dispenser.
3. The wastewater tank must hold at least 15% more than the number of gallons in the fresh water tank plus the number of gallons in the water heater.

(# Gallons Fresh Water + # Gallons Water Heater) x 1.15 = # Gallons for the Wastewater Tank)

- 3.1. Sufficient containers with secure caps can be substituted for the wastewater tank.
 - 3.1.1. These tanks must be used only to collect and transport wastewater to the disposal site.
 - 3.1.2. These tanks must be labeled permanently as wastewater tanks or be a different color than the fresh water containers.
4. Hand washing sink is required.
 - 4.1. Can substitute a “temporary” hand wash setup in place of a hand washing sink.
5. No three-compartment sink is required on site.
6. Flooring must be provided to cover bare ground. Flooring is not required for concrete or asphalt surfaces.
7. An enclosure with a ceiling and walls that is sufficiently sized to protect the selling area where the popcorn is cooked and sold.
 - 7.1. The enclosure can be a tent. Tent enclosures must have:
 - 7.1.1. Overhead solid covering
 - 7.1.2. Two (2) walls that are $\frac{1}{3}$ to $\frac{1}{2}$ solid from the base (bottom) on 2 sides
 - 7.1.3. Front area (selling area) has walls that are $\frac{1}{3}$ from each side of the tent so that a small service area is created. A small service area minimizes the potential of customer contacting the preparation area and provides additional protection against airborne contaminants.

- 7.1.4. Rear wall can be completely or partially made with screening type material to increase ventilation and dissipate the heat created by the kettle.

Food Equipment Requirements–Kettle Korn

1. All food display holders must provide adequate food protection and be NSF-approved or equivalent.

Shaved Ice, Snow Cones, Raspados

Blocks or cubes of commercially manufactured ice, from an approved source, are chopped or grated. The ice fragments are scooped or mechanically delivered to a single-serve paper cup or cone. Before serving, the shaved ice or snow cone or raspado is flavored with prepared syrups or other approved ingredients or condiments. Food operator may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, snack foods.

Construction Requirements–Shaved Ice, Snow Cones, Raspados

1. See general requirements in previous section; all construction must meet NSF standards for mobile food carts.
2. Fully enclosed vehicle is required, truck or trailer or similar unit.
3. Fresh water tank must hold at least 20 gallons for hand and utensil washing. The fresh water tank may be required to be larger than 20 gallons, depending on the menu.
4. The wastewater tank must hold at least 15% more than the number of gallons in the fresh water tank plus the number of gallons in the water heater.

(# Gallons Fresh Water + # Gallons Water Heater) x 1.15 = # Gallons for the Wastewater Tank)

5. A hand washing sink is required.
 - 5.1. Switch to activate the water pump must be at the hand washing sink.
6. A three-compartment sink may be required.

Food Equipment Requirements–Shaved Ice, Snow Cones, Raspados

All food equipment must be NSF-approved or equivalent.

Level 3 Requirements

Menu is restricted to the limited to the preparation and serving of hot dogs and similar sausage-type foods.

Typical food products

- Hot Dog Carts

Typical food businesses

1. Selling hot dogs from a cart with an overhead umbrella
2. Selling hot dogs, Sonoran or Mexican-style, from a cart with an overhead canopy
3. Selling hot dogs, any style, from a trailer or truck
4. Selling hot dogs from a cart mounted on a trailer base

Hot Dog Carts

Commercially-processed hot dogs or other sausage-type food is steamed or grilled and placed into a bun. Before serving, commercially prepared condiments are added to complete the customer's order. Condiments could be items like catsup, mustard, mayonnaise, beans, onions, tomatoes, sauerkraut, peppers, pickles, etc. Food operator may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, snack foods.

Construction Requirements–Hot Dog Carts

1. See general requirements in previous section; all construction must meet NSF standards for mobile food carts.
2. Fresh water tank must hold at least 10 gallons for hand washing. The fresh water tank may be required to be larger than 10 gallons, depending on 1) the size of the hot dog cart, 2) the estimated number of hot dogs that will be sold, or 3) the operating hours of the cart.
3. The wastewater tank must hold at least 15% more than the number of gallons in the fresh water tank plus the number of gallons in the water heater.

$$(\# \text{ Gallons Fresh Water} + \# \text{ Gallons Water Heater}) \times 1.15 = \# \text{ Gallons for the Wastewater Tank}$$

4. A hand washing sink is required.
 - 4.1. Hand washing sink can be either a drop-in or a wall-attached style.
 - 4.2. Hand washing sinks must be on the same side of cart where the operator will prepare the food.
 - 4.3. Switch to activate the water pump must be at the hand-washing sink.
5. A three-compartment sink may be required depending on the type of MFE or the menu being offered.
 - 5.1. Three-compartment sink, if present, must be sized to fully submerge the largest utensil or small ware that will be cleaned and sanitized in it.
6. A wind guard that is at least 18" tall must surround the hot dog cart on three sides. The wind guard must be around the food preparation area and any area where open containers of food are accessed by the food

operator.

7. Overhead cover that is the same size or larger than the top of the cart.

Food Equipment Requirements–Hot Dog Carts

1. Refrigerators, if present, must be commercially-made and NSF-approved. (Cannot use refrigerators that are made for the domestic market.)
2. Sufficient hot and cold compartments must be provided to maintain proper food temperatures.
3. A grill cover must be provided that can remain in place while grilling the hot dog is required.
4. Any food holders must be NSF-approved or equivalent.
5. Supplemental cold compartments, which are not a part of the cart, must be NSF-approved or equivalent and drained to a container that is used solely for holding wastewater. The liquid wastes must remain in this container until they are properly disposed.

Level 4 Requirements

Food that is prepared at the commissary or in the MFE is served to customers through a service window. Menu is determined solely by the number and types of food equipment present, and the capacity of the plumbing system.

Typical food products

- American, Asian, Continental, Mexican, etc. cuisines
- Combination of the previously described food services
- Deep fried foods

Typical food businesses

1. Selling tacos, barbeque, fried rice, hamburgers, fries, sandwiches, pizza, ceviche, etc.
2. Concession trailers selling lemonade and hot dogs, or shaved ice and hot dogs or other combinations of approved foods and beverages
3. Selling soft-serve ice cream
4. Selling donuts, fry bread, funnel cakes

Full Service Menu or a Combination of Other Levels-Trucks or Trailers

The food operator can prepare and serve virtually any food item from an enclosed truck or trailer for which there is sufficient food equipment. Food operator may offer other prepackaged, commercially prepared foods to customers, i.e. baked goods, canned beverages, snack foods.

Construction Requirements–Full Service Trucks or Trailers

1. See general requirements in previous section; all construction must meet NSF standards for mobile food carts.
2. Fresh water tank must hold at least 30 gallons for hand and ware washing. The fresh water tank may be larger than 30 gallons. The Health Department may require a fresh water tank larger than 30 gallons.
3. The wastewater tank must hold at least 15% more than the number of gallons in the fresh water tank plus the number of gallons in the water heater.
$$(\# \text{ Gallons Fresh Water} + \# \text{ Gallons Water Heater}) \times 1.15 = \# \text{ Gallons for the Wastewater Tank}$$
4. A hand washing sink is required.
 - 4.1. Hand washing sink can be either a drop-in or a wall attached style.
 - 4.2. Switch to activate the water pump must be at the hand washing sink.
5. A three-compartment sink is required that is sized for the largest utensil or small ware that is cleaned and sanitized in it.
6. Truck or trailer must be fully enclosed with service windows.

Food Equipment Requirements– Full Service Trucks or Trailers

revised 01/04

1. Refrigerator must be able to maintain the proper food temperatures at all times. No frost-plate refrigerators are allowed. (Cannot use refrigerators or freezers that are made for the domestic market.)
2. Any food display holders must be adequate NSF-approved or equivalent.
3. Hoods are required to vent steam, heat and prevent any grease particles from leaving the MFE.
4. Deep fryers must have a cover that can be secured while the MFE is moving.