



PRE-CONSTRUCTION PLANNING MOBILE EATING AND DRINKING ESTABLISHMENTS

This list is for preliminary planning of mobile eating and drinking establishments. It does not mean that these are the only requirements. You must submit one copy of your plans, plus a plan review fee. Plan drawings must be drawn on at least 8" ½ x 11" paper.

Upon receiving a letter of approval, you may proceed with construction. After completion, you will be asked to bring your vehicle in for an inspection. If all construction requirements are met, you will be issued your permit. At that time, you will be required to remit the appropriate permit fee. You must qualify for and obtain a permit before operating your mobile food unit in Pinal County.

1. Provide smooth, nonabsorbent, easily cleanable surfaces, light in color, for walls and ceilings of the kitchen, food preparation and utensil washing areas.
 - a. Provide a smooth, coved surface at the juncture of walls and floors in the kitchen, food preparation and utensil washing areas.
 - b. Floor surfaces in the food preparation and utensil washing areas shall be constructed of smooth, durable and non-porous materials that are easy to clean.
2. Protect the serve-out windows against fly entrance by an approved sliding screen, window or a mechanical air curtain over windows. Service openings shall be limited to 216 square inches each. Multiple service openings shall be at least 18 inches apart.
 - a. Provide self-closer on all entry-exit doors to food preparation areas. Bathroom doors must be self-closing.
3. Provide a waste line indirectly connected to wastewater tank for the ice storage bin, or drain to exterior.
4. Provide an N.S.F. approved three-compartment sink with an adequate drain board at each end or one drain board and an overhead drain rack mounted directly over the sink. The rack shall be made on the same or similar material as the sink. The sink must be large enough to wash the largest item or utensil. Minimum sink compartment size is 12" x 12" x 10" deep.
 - a. All faucets shall be mixing or combination type in all sinks (including lavatories). Faucet necks shall reach all tanks in multi-compartment sinks.
 - b. Provide hot and cold water under adequate pressure for all sinks and lavatories. The vehicle water tank shall be large enough to supply an adequate amount of water whenever vehicle is operational. The waste water holding tank shall be 15% percent larger than the total capacity of the water system. At least 30 gallons of fresh water (including water heater) is required. Minimum wastewater tank capacity is 35 gallons.
 - c. Provide a hand-wash sink in food preparation area.



5. The water heater shall be of adequate capacity and recovery rate to furnish a continuous supply of hot water whenever vehicle is in operation. Minimum water heater capacity is six gallons.
6. Provide a canopy hood with at least a 6 inches overhang on all open sides, beyond the edge of the cooking equipment, or an approved non-canopy hood. The amount of hood air to be exhausted must be in accordance with the current Uniform Mechanical Code.
7. Provide adequate ventilation and lighting. Minimum lighting requirements are 20 foot candles for kitchen, food preparation and utensil washing areas. Provide shielded light fixtures over food preparation and utensil washing areas.
8. Provide adequate food storage facilities.
 - a. All refrigerators must be able to maintain a food product temperature 41° degrees or below. Must be N.S.F., or commercial grade.
 - b. All freezers must be able to maintain product temperature of 0° degrees F. or
 - c. Hot food items must be kept at 130° degrees F. or hotter.
 - d. Provide adequate dry storage space for food, single service items and food equipment. These areas must be protected from contamination.
9. All equipment must be of approved material, adequate in size, easily cleanable and in good repair. Equipment design, construction and installation must meet A.N.S.I. standards.
10. A partition must be provided between food preparation and driver's area.
11. Changes in construction, deletion, or addition of equipment will require prior approval.
12. All food products must be obtained from approved sources. All packaged food must be properly labeled.
13. All food preparation is to be done in the vehicle, no home prepared food products allowed.
14. All mobile eating and drinking establishments must report to an approved commissary at the end of each day of operation. See separate commissary handout.

Waste shall be stored in a permanently installed retention tank that is of at least 15% percent larger capacity than the water supply tank. Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water system.



COMMISSARY

1. BASE OF OPERATIONS

- a. Mobile food units or push carts shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for supplies and for all cleaning and service operations.
- b. The commissary or other fixed food service establishment used as a base of operation for mobile food units or push carts shall be constructed and operated in compliance with the requirements of this article.

SERVICING AREA AND OPERATION

1. SERVICING AREA.

- a. A mobile food unit servicing area shall be provided and shall include at least overhead Protection for any supplying, cleaning, or servicing operation. Within this servicing area, there shall be a location provided for the flushing and drainage of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies. This servicing area will not be required where only packaged food is placed on the mobile food unit or pushcart or where mobile food units do not contain waste retention tanks.
- b. The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

2. SERVICING OPERATIONS.

- a. Potable water servicing equipment shall be installed according to 5-302.11 thru 5-302.16 and shall be stored and handled in a way that protects the water and equipment from contamination.
- b. The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewage disposal system in accordance with 5-403.11.