



Mobile Food Unit Permitting Checklist

- **Permitting and schedule notification:**
 - Mobile Food Units (MFUs) permitted by Wilson County Health Department (WCHD) must work in conjunction with a permitted restaurant or commissary within Wilson County and must report **each** day of operation to the facility for supplies, cleaning, and servicing of unit.
 - Operators must provide a list to the WCHD of all locations the MFU will operate on a routine basis. If the MFU travels to other counties, the operator must notify that county prior to operation. This list must be kept current, or the permit could be suspended.
- **Storage:**
 - Adequate storage areas must be establishment and provided at the commissary prior to permitting. Storage of all extra supplies must be kept at the restaurant or commissary rather than in your personal homes or vehicles.
- **Water Supply:**
 - All units must have a potable water system under pressure. The system shall furnish hot and cold water for all food preparation, utensil cleaning, and handwashing.
 - Your unit's potable water tanks must be filled with a potable water hose at the commissary using a clean and protected freshwater connection.
 - The freshwater inlet on the MFU must be located above the sewage outlet connection, have a different connection and size than the sewage disposal connection, and it must be kept capped for protection unless being used.
- **Sewage Disposal:**
 - Your unit's sewage storage or gray water tanks must be at least 15% larger than the potable water tanks.
 - The tank(s) must be emptied and thoroughly flushed at the commissary at an established dump station connected to a properly sized and approved sanitary sewer system.
- **Garbage Disposal:**
 - All garbage and other solid wastes shall be stored and disposed of in an approved manner.
- **Generator:**
 - A generator is required to maintain refrigeration at proper temperature during travel regardless of distance traveled.
 - The generator will be tested to ensure it is of suitable power by having all electrical equipment running at the same time. Equipment may include lighting, water pump, hood, fan, cooking and hot holding equipment, air conditioning, registration, etc.
- **Equipment & Interior:**
 - All equipment must be NSF/ANSI approved commercial equipment and approved by WCHD (except for toasters, mixers, microwave ovens, and water heaters).
 - Manufacturer specification or cut sheets must be provided.
 - All cooking equipment must be located within the enclosed unit.
 - All utensils, tables, sinks, cabinets, and shelves must be clean and in good repair. All surfaces must be smooth, not readily corrodible and have no open cracks or joints that will collect food particles and debris.
 - Shelves, tables, and counters cannot be covered with paper, cardboard, or other absorbent material.
 - Hot and cold holding equipment must be provided as needed.
 - All floors, walls, and ceilings shall be smooth, non-absorbent, and easily cleanable.
 - Lighting must be effectively shielded and a minimum of 50ft-candles.



- **Sinks:**
 - At least a single-compartment commercial sink with rounded corners, backsplash protection, and hot/cold water is required for utensil washing. It is suggested (not mandatory) that a 3 compartment sink with drainboards be used. This sink must be of sufficient size to submerge, wash, rinse, and sanitize your largest utensils or pots.
 - A separate handwashing sink is required with hot (min. 100° F) and cold water provided through a combination faucet. Soap and single-service towels are required.

- **Food Protection:**
 - Food, drink, utensils, and equipment must not be exposed to insects, dust, and other sources of contamination.
 - Protection against flies and other insects must be provided by screening or by effective use of fans.
 - All foods shall be obtained from approved sources and handled in a sanitary manner.
 - All potentially hazardous foods must be maintained at or below 41°F or at or above 135°F.
 - An accurate, small diameter metal stem thermometer must be provided to check food temperatures. Thermometer must be capable of reading below 32°F and above 165°F
 - No bare hand contact with ready-to-eat food (RTE) items is allowed.

- **Employees:**
 - Employees shall wear clean outer clothing and effective hair restraints. No tobacco should be used in any form while in the foodservice area.
 - If not already certified, a person in charge (PIC) on-site must demonstrate knowledge of food safety by passing a test as a certified food protection manager within 210 days of issuance of the permit.
 - No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a mobile food unit in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.
 - An employee health policy and vomit-diarrhea cleanup plan must be in place for all employees.

Day of Permitting

Once application has been reviewed and approved, WCHD will contact you to set-up permitting appointment.

The following must be provided:

- Functioning power source
- Hot (minimum 100°F) and cold water provided at all sinks
- Potable water hose
- Wastewater hose
- An accurate, small diameter metal stem thermometer
- Sanitizer test strips
- Protected/capped freshwater inlet and wastewater outlet
- Ambient temperature of refrigeration of 41°F or below
- Working ventilation
- Soap and paper towels

15A NCAC 18A .2670 GENERAL REQUIREMENTS FOR PUSHCARTS AND MOBILE FOOD UNITS requires:

<http://ehs.ncpublichealth.com/docs/rules/294306-26-2600.pdf>