

**Sometimes it's difficult to figure out what type of plumbing, sinks and sewage systems are required for a mobile unit.**

Remember, mobile units must return to an inspected facility (commissary) at least one time per day for supplies, cleaning and servicing operations. The commissary must have (at minimum):

- the required three-compartment sink for washing, rinsing and sanitizing equipment and utensils
- a separate handwashing sink
- a mop water disposal sink
- running hot and cold water of adequate capacity
- water temperature must reach at least 110° F for manual warewashing
- proper refrigeration (to 41° F or less) and freezing (to 0° F or less) units
- thermometers in all cooling equipment
- floors, walls and ceilings of the commissary must be smooth, easily cleanable, non-absorbent and light colored
- food and chemical storage must be appropriate

**Equipment Requirements: Mobile Food Vending Processing Units (raw and/or potentially hazardous foods are prepared)**

Food Type and Cooking Method	Examples	Equipment Required								
		Potable Water	Three-Compartment Sink for Food and/or Utensils	Hand Wash Sink	Waste Water Tank	Overhead Cover	Ventilation	Cold Holding	Hot Holding	Thermometers
Prepare and cook raw, potentially hazardous food on the unit	<ul style="list-style-type: none"> <li>• fried/grilled sausages</li> <li>• poultry</li> <li>• shish kebabs</li> <li>• hamburgers</li> <li>• eggs</li> <li>• gyros</li> </ul>	YES	YES	YES	YES	YES	YES	YES	YES	YES
Prepare potentially hazardous food on the unit	<ul style="list-style-type: none"> <li>• sandwiches</li> <li>• raw fruit</li> <li>• vegetables/salads</li> <li>• bagels/rolls buttered or topped with cream cheese</li> <li>• smoothies</li> <li>• soft-serve ice cream</li> </ul>									
Sell meat, side dishes (potentially hazardous) prepared in the commissary	<ul style="list-style-type: none"> <li>• pulled pork</li> <li>• cooked chicken</li> <li>• slow cooked brisket</li> <li>• slaw</li> </ul>									

**Equipment Requirements: Mobile Food Vending Non-Processing Units**

Food Type and Cooking Method	Examples	Equipment Required								
		Potable Water	Three-Compartment Sink for Food and/or Utensils	Hand Wash Sink	Waste Water Tank	Overhead Cover	Ventilation	Cold Holding	Hot Holding	Thermometers
Sell only unopened, prepackaged potentially hazardous foods that require temperature control	<ul style="list-style-type: none"> <li>• prepackaged frozen desserts</li> <li>• prepackaged sandwiches</li> <li>• prepackaged and pre-sliced fruits/vegetables</li> </ul>	NO	NO	NO	NO	YES	NO	YES	YES	YES
Sell only non-potentially hazardous unpackaged or packaged foods that do not require temperature control	<ul style="list-style-type: none"> <li>• brewed coffee/tea</li> <li>• donuts</li> <li>• rolls/bagels buttered or topped with cream cheese at a commissary</li> <li>• popcorn</li> <li>• cotton candy</li> <li>• funnel cakes</li> <li>• plain/candied nuts</li> <li>• soft pretzels</li> <li>• chestnuts</li> </ul>	YES	NO	YES	YES	YES	YES, if process creates heat, steam, odors	NO	NO	NO
Sell only non-potentially hazardous unpackaged or packaged foods that require temperature control	<ul style="list-style-type: none"> <li>• boiled frankfurters</li> <li>• sausages</li> <li>• knishes (meat-filled turnover)</li> </ul>	YES	NO	YES	YES	YES	YES	YES	YES	YES
Sell uncut, whole fruits and/or vegetables	<ul style="list-style-type: none"> <li>• Green carts</li> </ul>	NO	NO	NO	NO	YES	NO	NO	NO	NO