

## Mobile Food Truck Guidance Document

What is considered a Mobile Unit? Must be on wheels. It must have its own potable water supply and wastewater tank unless it handles only pre-packaged foods. It MUST return to the commissary or servicing area daily.

### 1. Equipment:

- *Ware washing:* A 3-compartment stainless steel sink. This sink is required for any non-disposable utensils or pans that are used in the food unit. Each compartment should be large enough to submerge the largest piece of equipment and shall have rounded internal angles and be free of sharp corners or crevices. You will also be required to have an approved chemical sanitizer, and a sanitizer test kit should be utilized.
  - *Sanitizing:* At the 3- compartment sink and approved chemical sanitizer must be used. A pH test kit must be provided and USED to check for correct concentration.
- *Hand Sink:* A handwashing sink is required in all mobile units. A handwashing sink shall be provided with hot and cold water, soap, approved hand drying provisions, and waste receptacle. Handwashing sinks shall only be used for handwashing.

### 2. Plumbing:

- Hot and cold running water under pressure is required.
- Rooftop installations of water tanks are prohibited
- Fresh water tank – The freshwater tank is recommended to be at least 30 gallons, constructed of food grade material (NSF or equal). The freshwater tank should be located where it can be accessed for measuring and servicing. The freshwater tank must be sloped to an outlet that allows for complete drainage of the tank.
  - Fresh water inlet valve must be ¾ inch in diameter or less and have access to the exterior of the mobile unit. The freshwater inlet must be protected from contamination and be of the size and type that will prevent its use for any other purpose.
  - The freshwater tank vent, if provided, must terminate in a downward direction, and be provided with a protective filter or screened if the termination is in an interior space.
- The water pump must activate automatically or be equipped with a pressure switch installed in the water supply system. Gravity systems are not acceptable.
- Backflow prevention: The water source being utilized must have backflow prevention installed. If utilizing an outside spigot, a certified plumber must provide written documentation that it has backflow prevention installed.

- **Wastewater tank-** The wastewater tank must be at least 15% larger than freshwater tank. The wastewater tank must be permanently installed. The drain outlet must be larger than any other piping in the wastewater system, at least 1 inch in diameter or more, and equipped with a shut-off valve.
3. **Floors:** The floor must be smooth, non-absorbent, and easily cleanable. Carpeting, wood, linoleum, and cardboard flooring are not allowed in the mobile unit.
  4. **Walls and Ceilings:** Provide non-perforated, smooth, washable walls, and ceilings. Utility lines, services lines, and pipes shall not be unnecessarily exposed (should be enclosed in walls and ceilings).
  5. **Storage:** Provide an adequate amount of approved, easily cleanable metal shelving. Do not use wood shelving in the unit. All shelves must be at least 6" above the floor.
  6. **Pest Control:** All openings to the outside, including serving openings and entrance doors must be screened or kept closed. Screening must be at least 16mesh/inch.
  7. **Commissary Agreement:** All permitted mobile units must have an approved, licensed commissary or servicing area that is visited daily while in operation. A commissary is a registered retail food establishment in which a mobile food truck owner will utilize to store and/or prep food, clean and sanitize the unit, obtain approved water, and dispose of sewage and solid waste. If utilizing a commissary that you do not own a copy of a signed agreement between both parties is required (see example provided). More than one establishment can be used. A personal residence is not allowed to be a commissary.
    - A food grade hose is required to fill water tanks.
  8. **Food Source:** All food sold from the mobile unit shall be from an approved source. Food must come from sources that comply with all laws relating to food and food labeling. No food can be stored or prepared in a private home.
  9. **Application Requirements:** Putnam County Health Department requires a drawing of the set-up of the truck to be provided with the application. In addition, a copy of the full menu should be provided. If permitted in their home county a copy of their home county permit and most recent inspections is required for both the mobile food truck and the identified commissary.

This document is intended to be used as a guide. Indiana Food Code 410 IAC 7-26 must be followed at all times. It is the owner/operator's responsibility to be knowledgeable of the food code.