



Kandiyohi-Renville Community Health Board

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MOBILE FOOD UNIT CONSTRUCTION GUIDELINES

General Information:

Mobile food units (MFU) may not:

- Operate more than 21 days in any one location
- Conduct a catering operation from the unit.
- Store food, single service items or prepare food in a residential home
- When food is prepared at another location (commissary); a copy of the license or a commissary agreement from that location should be carried in the unit.
- The entire operation shall be accomplished from a single self-contained unit, except for supplies.
- The MFU shall provide protection during adverse weather by its construction or location. Food activities must cease if protection fails.

Plan Submission

Plans and specifications must be submitted to the regulatory authority for review and approval at least 30 days before beginning the construction of a mobile food unit. The plans must include:

- The intended menu.
- A drawing of the proposed layout including locations of all equipment.
- Finish material schedules for floors, walls, and ceilings.
- The proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications.
- Detailed information on any custom fabricated equipment.
- Detailed information on plumbing, water supply and waste disposal.
- Plan review application

1. Equipment Specifications:

Food and beverage equipment shall meet the applicable standards of:

- National Sanitation Foundation (NSF),
- Edison Testing Laboratories (ETL) to NSF Standards,
- Underwriters Laboratory (UL) to NSF Standards or
- Canadian Standards Association (CSA) to NSF Standards.

Equipment shall bear the NSF or equivalent sticker and manufacturer information

List types of equipment

All custom fabricated equipment shall meet NSF or equivalent standards and bear a sticker indicating the equipment meets the standard.

Used food and beverage equipment cannot be changed or altered from its original condition.

Enough equipment for cooking, heating and hot holding shall be provided.

Ice bins must drain to a holding tank through an air break.

2. Cabinetry and Service Counters:

Food contact surfaces must be of stainless steel construction in compliance to NSF Standard No. 2. Plastic laminate surfaces are not acceptable for food contact and food preparation surfaces.

Non-food contact surfaces of equipment that are exposed to splash, spillage or frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent and smooth material.

Exposed wood surfaces on cabinets and under counter tops shall be covered to provide a smooth and easily cleanable surface.

Cut outs in millwork and counters shall be sealed by the fabricator.

3. Refrigeration and Freezer Specifications:

Mechanical refrigeration shall be provided for all potentially hazardous foods.

All refrigeration and freezers must meet NSF Standard 7 or equivalent.

All display case coolers, merchandisers and similar equipment must meet NSF Standards or equivalent and used only for storage of food and beverage items the unit was designed for.

Enough equipment for cooling and cold holding shall be provided. Equipment should be sufficient in number and capacity to meet the needs of the establishment.

4. Storage and transport:

All potentially hazardous food must be transported in food grade containers and transported in a manner so that food is kept out of the temperature danger zone (41° F to 135° F).

Coolers and ice chest are not approved for the storage of packaged foods. Only canned or bottled beverages may be store in ice chests or coolers.

Provide shelving or cabinets for the storage of food and single service items.

Cleaning products, sanitizers, chemicals and personal items must be stored separate from food, clean equipment and single service items.

5. Handsinks:

Provide a permanently installed NSF Standard 2 hand sink.

Hot and cold water to the hand sink shall be supplied under pressure with a mixing faucet.

Install a splashguard at the hand sink.

Provide a handwash sink or portable handwash station at the cooking area outside the unit.

6. Warewashing:

Ware washing facilities for multiuse utensils shall be available and shall consist of at least a three-compartment sink, either freestanding or in a counter. All sinks must be permanently installed and meet NSF Standard 2.

- a. Space shall be provided for air drying utensils.
- b. Towel drying is prohibited.
- c. Approved sanitizing shall be utilized.

Sink bowls must be large enough to accommodate the largest piece of equipment to be washed and sanitized.

7. Food Preparation Sink:

Provide a separate food preparation sink meeting NSF Standard 2 for food products that require washing or thawing. Dishwashing sinks may not be used as food preparation sinks.

Unless a food prep sink is provided, all foods must be thawed under refrigeration.

8. Fuel, Gas and Exhaust Ventilation:

Provide an NSF approved ventilation hood over cooking equipment to remove moisture, vapors, smoke, fumes, odors, heat and grease laden vapors.

All open sides of a canopy hood shall overhang equipment by at least six (6) inches

Propane tanks and other liquid fuels used for cooking must be secured. Gas hook-up and service shall comply with chapter 1346.

Grills and other cooking equipment located outside the unit must have a cover to protect the food from over-head contamination.

9. Water Supply and Tank:

Water must be obtained from an approved public water system. Water cannot come from a residential (home) well.

All water heaters shall be adequate in size to meet the needs of the unit.

A food grade hose shall be used for conveying water and shall have a smooth interior surface. The hose shall be clearly identified as to its use.

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and drinking water system when compressed air is used to pressurize the water tank system.

The cap and keeper chain, closed cabinet, closed storage tube, or other approved protective equipment or device shall be provided for a water inlet, outlet and hose.

The water tank inlet shall be:

- a. 19.1 millimeters (three-fourths inch) in inner diameter or less; and
- b. Provided with a hose connection of a size or type that will prevent its use for any other purpose.

A water tank, pump, and hose shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse and shall be used for no other purpose.

10. Grey Water Storage:

The sewage holding tank shall be sized 15 percent larger in capacity than the fresh water tank and slope to a drain that is 25 millimeters (one inch) in inner diameter or greater, equipped with a shut-off valve.

Sewage and other liquid waste shall be disposed:

- at an approved waste servicing area
- by a sewage transport vehicle
- at a public sewage treatment plant; or

- in an individual sewage disposal system that is sized, constructed, maintained, and operated according to Chapter 7080.

11. Finishes for Floor, Walls and Ceiling:

Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.

Floors, walls and ceilings shall be constructed of smooth and easily cleanable materials.

Exterior surfaces of mobile food establishments shall be of weather-resistant materials and be constructed to effectively protect the facility from the entry of insects, rodents and other animals.

12. Utilities and Lighting:

Utility service lines and pipes shall not be unnecessarily exposed.

Electrical service must comply with Minnesota Rules, Chapter 1315.

A fire extinguisher with a minimum 2 A 10 B C rating must be provided.

Provide lighting that is either be shielded or provide shatter resistant bulbs.

13. Other requirements:

- **Employees' who are ill with vomiting or diarrhea must not work in the stand.**
- All food, beverages and ice must come from an approved commercial source.
- Food that is not for immediate consumption must be maintained at safe temperatures. Hot foods must be maintained at or above 140° F. Cold foods at or below 41° F.
- Food, beverages, single service articles and ice must be stored 6" off the ground on approved shelving.
- Food preparation and cooking areas shall be protected by an impervious shield or by a separation distance to ensure customer safety and to prevent food contamination by customers.
- Bare hand contact with ready to eat foods is not allowed. Provide gloves, tongs or deli tissues for handling ready to eat foods.
- Provide single service eating and drinking utensils.
- Provide thermometers in all refrigerators.
- Provide a thermometer for checking food temperatures.
- Provide an approved sanitizer; types include chlorine (bleach), iodine or quaternary ammonia.
- Provide test strips for checking the sanitizer concentration
- Handsink must be set up and operational prior to the start of an event.
- Handsink must be supplied with soap and single service towels.