



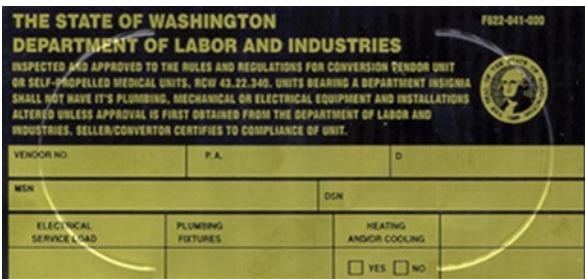
MOBILE FOOD UNIT POLICY AND GUIDELINES

These guidelines apply to mobile food units (a readily movable food establishment, such as a food truck) serving food at UW locations. UW Environmental Health & Safety Department (EH&S) is the regulatory authority at UW locations and may inspect and restrict menu items, limit food prep steps or otherwise restrict operations if unit facilities or equipment are found to be inadequate to protect public health. Units operating with one or more imminent health hazards will be closed.

PREREQUISITES

A mobile food unit at the UW must:

- **Be licensed as a truck or trailer** by the Washington State Department of Motor Vehicles (DMV); if a trailer is used, proof of ownership of a tow vehicle to move the trailer is also required.
- Receive and post a [temporary food service permit from UW EH&S](#) to operate at a UW sponsored event on University owned or leased property.
- Have a [permit from the local fire department](#) if an open flame or propane, charcoal, wood or oil-fueled equipment will be used
- Have a **current operating permit** from a Washington state local (e.g., county) health department posted onboard
- Have a **sticker indicating that it passed Washington State Department of Labor and Industries (L&I) inspection** (refer to the example below).



For more information, please refer to [Washington State Department of Labor and Industries \(L&I\) Food Trucks & Trailers](#).

REQUIRED ON-BOARD ITEMS

1) A fully functional, accessible handwashing sink at least 10 inches wide by 10 inches long and 5 inches deep with a drain, mixing faucet, hot and cold running water, soap, and paper towels. If necessary to prevent water from splashing onto food preparation equipment and counters, the sides must have splash barriers at least 12 inches high. The handwash sink must be located within 25 ft of food prep and dispensing and warewashing areas.



2) A commercial stainless steel National Sanitation Foundation-

approved three-compartment sink with hot and cold running water and drain boards on both ends if utensils/equipment will be reused on the mobile. Each sink compartment must be the same size. Each drain board's surface area must be at least as large as the surface area of one of the sink's compartments. All utensils, pots, and pans must fully submerge in each of the sink compartments.

3) A commercial stainless steel National Sanitation Foundation-

approved food preparation sink if the mobile is approved for limited fruits or vegetable washing onboard. The drain board must be equal to the size of the sink and located immediately to the left or right of the sink.



REQUIRED ON-BOARD ITEMS

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Food prep sinks must be indirectly plumbed with at least a one-inch air gap in the waste line to prevent sewage from backing up into the food prep sink. If prep sinks are installed on the mobile unit, additional potable water supply and wastewater tank capacity may be required.

4) A water tank and piping of food-grade materials that provides sufficient water to wash, rinse, and sanitize utensils, clean facilities, and prep food (if approved) plus a minimum of five gallons of hand-wash water.

5) A wastewater tank with at least a 42-gallon capacity and 15% larger than the clean water tank.

6) A hot water tank that provides enough hot water to fill two compartments of the three-compartment sink to the top and at least 100°F water at all sinks.

7) A mechanically pressurized water system providing both hot and cold water and at least 15 psi of pressure.

8) A stem-type thermometer or thermocouple capable of measuring all proper food temperatures.

9) Temperature control equipment must be **operable during transport and service**. The unit's hot- and cold-holding equipment must be commercial grade, run off the engine, electricity, propane or generator and keep **cold food at or below 41°F and hot food at or above 135°F**.

- Thermometers must be visible in all refrigeration units.
- Refrigeration units must be **pre-chilled** before loading food into them.
- Hot holding units must be **pre-heated** before loading food into them.

10) A waste container must also be available on the unit during operations.

COMMISSARY ACTIVITIES

The following activities must occur at a pre-approved commissary:

- Bulk food and supply storage
- Dishwashing
- Unit cleaning
- Water supply filling
- **Food preparation** activities, such as washing produce, cutting, chopping, slicing, and similar processes, unless EH&S or local regulatory authority that issued the operating permit has preapproved limited prep steps

- **Cutting and preparing raw meat:** Cooking of raw meat thicker than one inch must occur at an approved commissary.

ADDITIONAL REQUIREMENTS

- The mobile unit must be marked with its **name** visible to customers.
- Only **single service** articles are provided for use by the customer. Condiments must be individually packaged or provided in dispenser bottles.
- **All foods, including ice, are from an approved source/commissary.** Prepackaged foods are properly labeled.
- **Documented preparation steps are required** for all food items. Include which food preparation and handling activities occur at an approved commissary kitchen and which activities occur at the sales site.
- All foods must be protected from potential contamination.
- Staff handling unpackaged or time/temperature control for safety (TCS) food must have **current food worker cards**, available for review if requested during inspection.
- During operations, all food, equipment, water tanks, utensils, paper products, and cleaning supplies must be contained on the mobile unit.
- All time/temperature control for safety (TCS) foods prepared on the mobile unit are served the day they are prepared.
- Cooking of raw meat on the mobile unit is restricted to thin foods (Meats less than 1 inch thick, such as hamburger patties).
- **All foods cooked, reheated, or kept hot must be served on the same day.** Leftovers cannot be cooled and reused and must be discarded at the end of each day.
- **Ventilation hoods are required** for any cooking equipment that produces grease. If deep fat fryers are used, a tight-fitting, heat-resistant cover must be locked in place for safe transport of hot grease.
- Employee **restrooms** must be accessible and located within 500 ft of a mobile unit during operations. If seating is provided for customers, a plumbed restroom must be available within 500 feet of the mobile unit.

Contact the EH&S Environmental Public Health Program at 206.543.7262 or phdept@uw.edu with questions.