

Introduction to Mobile Food Units

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ALL PLANS FOR MOBILE UNITS SHALL BE SUBMITTED TO THE HEALTH DEPARTMENT FOR PLAN APPROVAL, PRIOR TO CONSTRUCTION.

I. CONCESSION TRAILERS / TRUCKS

Type Definition:

Concession trailers / trucks are totally self-contained units. There is mechanical refrigeration, a complete plumbing system including a hot water tank and plenty of storage space for multiple day events.

Basic Requirements:

- Concession trailers / trucks that prepare or cook food for customers should contain the following:
 1. Commercial cooking equipment
 2. Commercial refrigerators/freezers that are not moved from the concession
 3. Sink systems that are large enough to handle all items that must be washed, rinsed and sanitized in the concession. There must be a three-compartment sink with a faucet.

4. There must be a hand wash sink with a faucet.
5. Water systems that can handle the hot water needs of the food service. (A minimum of 5 gallons of water is recommended)
6. There must be adequate food / dry goods storage.
7. There must be an adequate wastewater storage tank and access for pumping or draining.
8. Food to be served from the concession will be prepared on the concession. No food preparation will be allowed from a home and brought to the concession for sale. All food shall be from an approved source.
9. All water lines and hoses shall be water potable material and a back flow device shall be installed on the water direct hook up for the trailer if provided with a direct water hook up. (example A.S.S.E. 1024 dual check valve)
10. All floors and walls shall be made from a durable material that is non-absorbent and smooth / easily cleanable.
11. Food thermometers, sanitizer, and test strips shall be provided on a mobile unit.

Related Regulations:

- All the food handling regulations that pertain to a restaurant are exactly the same for a mobile food concession.
- There are some exceptions to the Food Safety Regulations that do not completely pertain to a mobile food concession. These exceptions are:
 1. No restroom is required.
 2. A grease interceptor is not required.

Concession Identification:

- An ID shall be at least 3" tall and 1" wide, placed anywhere on the concession, and contain the following information:
 1. Company name
 2. City, state, zip code
 3. Area code and phone number

II. FROZEN FOOD TRUCKS / CARTS

Type Definition:

A frozen food truck / cart is a mobile motorized or non- motorized concession on wheels that normally contains a commercial freezer. All products are frozen and prepackaged.

Examples of frozen food trucks / carts include, but are not limited to, frozen meats and ice cream. This does not include soft serve ice cream trucks.

Basic Requirements:

- The frozen foods must be received frozen and are prepackaged. These foods must come from a commercial distributor.
- Frozen Food being held in storage before its sale to the public is prohibited from being stored inside a residence.
- Freezers holding the food for sale must be of commercial grade. There must be a label or data plate on the unit that states for “commercial use”.
- This is the only type of concession in which no plumbing system is required. No hand wash sink is required on a frozen food truck / cart, but a hand sanitizing system is recommended.

Related Regulations:

- There may be local regulations that limit where and when this type of frozen food truck / cart operates. An example of this may be a Peddler’s Permit issued by a city’s permit department or zoning department.

Concession Identification:

- An ID must be at least 3” tall and 1” wide and contain the following information:
 1. Company name
 2. City, state, zip code
 3. Area code and phone number

III MOBILE COOKERS / BBQ PITS

Type Definition:

A mobile cooker / BBQ pit is virtually an oven on wheels. The cooking unit is mounted to the frame of the concession.

Basic Requirements:

- The mobile cooker / BBQ pit type concessions must have all the infrastructure of a concession Trailer.
- Most mobile cooker / BBQ pit type concessions require an auxiliary unit due to infrastructure needs.
- Food to be served from the concession will be prepared on the concession. No food preparation will be allowed from a home and brought to the concession for sale.



Test strips



Smokehouse / Grill



Concession



Example of refrigeration food storage to prevent cross contamination