

# A Guide to Mobile Food & Extended Food Service Units



This information is provided to help individuals or groups planning to operate a Mobile or Extended Food Service Unit. This guide does not replace the requirements of Georgia's Rules and Regulations governing Food Service Establishments, Chapter 290-5-14.

To avoid potential problems, please contact your local Environmental Health Office as early as possible when planning to obtain a Mobile or an Extended Food Service permit.



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17. Units preparing and serving potentially hazardous foods shall be so constructed that the operator must prepare and serve food from within a fully enclosed area of the unit. Units preparing snow cones and popcorn shall be constructed so that the food preparation and service areas are fully enclosed.
18. The service area requirements are as follows:
  - (i) A mobile food service unit servicing area shall be available and shall include at least overhead protection for any supplying, cleaning, or servicing operation;
  - (ii) There shall be a location and equipment for the flushing and drainage of liquid wastes separate from the location and equipment provided for water servicing and for the loading and unloading of food and related supplies;
  - (iii) The servicing area will not be required where only packaged food is placed on the mobile food service unit or where mobile food units do not contain waste retention tanks;
  - (iv) The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine-laid and sealed asphalt and shall be maintained in good repair, kept clean, and be graded to drain; and
  - (v) The construction of the walls and ceilings of the servicing areas is exempted from the provisions of Rule .07 subsections (2)(a) - (f).
19. All mobile food service units and extended food service units shall be identified by a sign or lettering indicating the name and address of the owner, the operator and the permit number. Letters and numbers must be at least two inches (2") high.
20. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.
21. The food vending area requirements are as follows:
  - (i) A mobile food service unit or an extended food service unit must restrict operation

to a maximum of two (2) locations or areas stipulated by the permit;

(ii) The operator must provide evidence of legal access and use of the premises for food vending; and

(iii) If applicable, permit applicants must provide documentation of compliance with another jurisdiction's requirements.

22. Those units functioning under permits granted to food service establishments and operating on their premises as an extension thereof may be allowed, at the Board of Health's discretion to meet lesser restrictions if sanitation, temperature control, and sanitization requirements for operation of the unit are satisfactorily met at the food service establishment.
23. The operation must comply with all applicable regulations and ordinances. This includes local building codes, fire codes and/ or zoning codes.

## Exceptions to Compliance

1. Mobile food service units and extended food service units serving only food prepared, prepackaged in individual servings, transported and stored under conditions meeting the requirements of Chapter 290-5-14; or
2. Beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with requirements of Chapter 290-5-14 pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization if the required equipment for cleaning and sanitization exists at the commissary or other approved base of operation.
3. Frankfurters, precooked encased sausages, and similar approved foods requiring heating only may be prepared and served from enclosed type mobile food service units approved for such purpose having handwashing and utensil sanitation facilities on the unit, positioned at a fixed location, and operating from an approved commissary or base of operation.

## What is a mobile/extended food service unit?

A mobile food service unit is a trailer, pushcart, vehicle vendor or any other conveyance operating as an extension of a base of operation or a permitted food service establishment.

An extended food service unit is a stationary trailer, kiosk or similar unit operating as an extension of a commissary or a permitted food service establishment *on the same property*.



## Who needs a mobile/extended food service permit?

Any individual or group who plans to operate a mobile food unit shall obtain a food service permit from your local Board of Health.

## When should I start the process?

Application and plans for mobile/extended food service permits must be completed and submitted to your local Environmental Health Office at least ten (10) business days prior to the anticipated date of opening. A food service permit is issued to a mobile food service operation in the county of origin where the base of operation is located. A separate "Mobile Unit Permit" will be issued for each mobile unit in each county in which the mobile unit operates.

Applications may be obtained from your county Environmental Health Office or on the South Health District web site at [www.southhealthdistrict.com](http://www.southhealthdistrict.com).

## Are there fees for the permit?

Yes. Fees vary by county. Fee information is available at your local Environmental Health Office.

## What equipment and supplies are required?

1. The owner of the base of operation and/or food service establishment must have complete control over the operation of the mobile/extended food service unit and the unit must operate as part of the base of operation or food service establishment.
2. Toilet facilities shall be provided for food employees. Toilet rooms shall be conveniently located and accessible to employees during all hours of operation. When not on the same premises, the location of toilets shall be within 200 feet and approved by the Board of Health.
3. Units preparing potentially hazardous foods on the unit shall utilize thermostatically controlled heating and cooling units for those foods stored or displayed on the unit requiring controlled heating or refrigeration.
4. Indicating thermometers for immersion into food or cooking media shall be of metal stem type construction, numerically scaled, and accurate to  $\pm 2$  degrees Fahrenheit.
5. Each unit must have two separate sinks, one for handwashing and the other for warewashing. The warewashing sink must have three compartments. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.
6. Mobile food service units and extended food service units shall provide only individually wrapped single-service articles for use by the consumer.
7. Home prepared foods or condiments are prohibited from service, use and/or sales on mobile food service units.
8. A mobile food service unit and extended food service unit requiring a water system shall have a potable water system as specified under Rule .06 subsection (1)(k), and the water system shall be under pressure. **If the water is provided by a non-public water system (private well), the review process for a non-public water supply must be completed.**
9. Mobile water tanks and mobile food service unit water tanks shall meet all the requirements specified under Rule .06 subsections (3)(a) - (n) as it relates to materials, design, construction, installation, numbers and capacities, and operation and maintenance of these tanks.
10. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and handwashing in accordance with the requirements of Chapter 290-5-14.
11. The sewage holding tanks for all mobile food service units and extended food service units, and all sewage and liquid waste resulting from the operation of a mobile food service unit or extended food service units shall meet the requirements of and be handled as specified under Rule .06 subsections (4)(a), (e), (f), (g), (h) and (i) as it relates to capacity, drainage, design, construction, installation, operation, maintenance and sewage disposal.
12. Mobile food service units and extended food service units shall operate from a base of operation or fixed food service establishment.
13. Mobile food service units shall report at least daily to such location for supplies and/or cleaning and servicing operations.
14. Extended food service units shall be serviced daily from the base of operation.
15. The base of operation or fixed food service establishment used as a base of operation for mobile food units and extended food service units shall be constructed and operated in conjunction with the mobile food service unit or extended food service unit to be in compliance with the requirements of Chapter 290-5-14.
16. When not in use, mobile food service units shall be properly stored at the base of operation or other location approved by the Board of Health.