



GRAHAM COUNTY

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Health (928) 428-1962

826 West Main Street, Safford, Arizona 85546

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GUIDELINES FOR MOBILE FOOD UNITS

General Requirements:

1. The cab of the vehicle shall be separated from the food preparation and serving area with a solid partition.
2. The name and vehicle number of the unit shall be plainly written on each side of the vehicle in letters of contrasting colors at least three inches (3") high.
3. Entrance doors shall be self-closing and rodent proof. Doors shall remain closed during operation.
4. Compressors, auxiliary engines, generators and similar mechanical units shall be completely separated from the food preparation area and accessible from the exterior of the mobile unit.
5. Adequate, suitable and separate storage shall be provided for linens, food items, utensils, non-food materials, and cleaning or toxic chemicals. Storage areas must be kept clean and in good repair.
6. Adequate electrical power supply must be provided to operate lighting, refrigeration, and all appliances.
7. LP gas bottles shall be adequately caged and or securely fastened to a rigid structure.
8. Adequate, easily cleaned, waste containers shall be provided for customer's use.
9. Vehicle shall be clean and in good repair, and surrounding area shall be kept clean as well.

Interior Fixtures Requirements:

1. An approved stainless 3-part sink equipped with dual integral stainless drain boards, minimum of 12"X12"X10". Drain boards must be a minimum of 144 sq. inches.
2. Hot and cold water must be supplied through swivel mixing faucet.
3. A hand washing sink at least 9" X 9" X 5" with hot and cold water through a mixing faucet.
4. Dispensers shall be installed for soap and single service paper towels at each hand sink.
5. An 18" barrier or separation between hand wash sink and other equipment shall be provided.
6. Lights shall be shielded or protected to avoid or minimize contaminating food.
7. All equipment including but not limited to refrigerators, freezers, hoods, and cooking equipment shall be of commercial type whenever possible. NSF approved equipment is recommended or certified or classified for sanitation by an American National Standard Institute (ANSI) certification program.
8. Equipment shall be adequately vented to remove odors, steam, and grease.

Construction Requirements:

1. The food unit must be of sound and tight construction, with all construction joints and seams (including roof) sealed to be smooth (silicone, solder, or equivalent) to prevent the entrance of liquids, dust, or vermin.
2. Walls and ceilings must be non-absorbent, smooth, easily cleanable, and light colored.
3. Floors must be solid, impervious, smooth, and easily cleanable.
4. Windows and service openings must be equipped with a #16 mesh screen and or window glass. When not in use the window or screen must be kept closed.
5. Multiple service openings shall be at least 18" inches apart.
6. Counter surfaces must be smooth without channels, cracks, etc., and vertical slide channels terminate two inches (2") above counter surface to provide an easily cleanable surface area.
7. Equipment shall be raised at least six inches (6") off the floor.
8. Suitable thermometer shall be provided in each freezer and refrigeration unit accurate to plus or minus 2°F.

Water and Wastewater Requirements:

1. A potable water tank of 30 gallons minimum is required under sufficient pressure to deliver at least one gallon per minute to each sink basin simultaneously or an approved water system connection; minimum drain is at least ¾ to 1" inch.
2. Water tank fill connection must have screw-type protective cap attached to vehicle and must be located so that it will not be contaminated by waste discharge, road dust, oil or grease.
3. A water heater of six gallons minimum capacity, capable of delivering water at 120°F is required.
4. A liquid waste storage tank with a capacity of at least 15 percent larger than the potable water storage tank plus the amount in the water heater must be permanently attached to the mobile unit. The wastewater tank must be installed so that it can be readily drained and flushed.
5. All plumbing is of approved material, designed, installed and maintained to avoid contamination of water, food utensils or equipment.
6. When a mobile food unit is connected to an approved water system it must also be connected to an approved sewage disposal system or be disposed of in a manner approved by the health department. All connections shall be of the quick-connect type including potable water, wastewater, and electrical.
7. Approved toilet facilities located with 200 feet of mobile unit.

Food Requirements:

1. All food shall be from an approved source.
2. Outside storage of food will only be permitted in an approved storage area. Food shall be stored at least six inches (6") off the ground, in tight containers, and shall be protected from contamination by insects, rodents, other vermin, dust, rain or wastewater.
3. All food preparation including washing, peeling and cutting all food shall be done inside the mobile unit or at an approved commissary.
4. All cooking temperatures must meet approved requirements set forth in the 2000 Arizona Food Code.
5. All food kept cold must be kept at 41°F or below.
6. All food kept hot must be kept at 130°F or above.
7. A suitable thermometer shall be available accurate to 2°F to monitor cooking and hot hold temperatures.
8. Single-service eating and drinking utensils shall be used exclusively.
9. Utensils used for cooking or preparation of food shall be easily cleanable and made of non-toxic materials.

Note: The previous requirements apply to self-propelled or trailer-mounted kitchens and do not apply to push carts or hot dog carts. The department may require a mobile unit to have an approved commissary as part of the operation.