



## MOBILE FOOD UNIT GUIDANCE

### APPLICANT INFORMATION

- This information is critical for us to have so we may contact you via email, mail, or phone.
- If you plan to bring an interpreter to the pre-operational inspection, please add this person's name and phone number underneath your email address.

### COMMISSARY INFORMATION

- An approved commissary is for the purpose of storing foods and single service items, preparing foods in advance if necessary, sanitizing equipment/utensils, and disposing of gray water if necessary.
- A commissary maybe required to provide daily support of a mobile food unit or mobile cart.
- A commissary agreement can be found at [https://knoxcounty.org/health/food\\_protection.php](https://knoxcounty.org/health/food_protection.php)

### OPERATION

- This information is required so the environmentalist will know where you will be initially operating after permitting.
- It is recommended that you check with the City of Knoxville regarding their mobile food unit ordinance. You can find additional by visiting the City's website:  
[http://www.knoxvilletn.gov/government/city\\_departments\\_offices/business\\_support/mobile\\_food\\_units](http://www.knoxvilletn.gov/government/city_departments_offices/business_support/mobile_food_units)

### FINISHES

- Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth, nonabsorbent, and easily cleanable.

### POTABLE WATER STORAGE TANK

- If water used on the mobile unit is obtained from a well, the operator is required to have the well water tested, specifically for E. Coli, once annually.
- The water storage tank and accessories shall be made of safe, durable, and non-absorbent materials and finished to have a smooth, easily cleanable surface.
- Potable water must be supplied to each sink by means of a pressurized water system.
- The potable water tank must be installed at an angle that will permit complete drainage of the tank. An outlet/valve must be installed at the lowest section of the tank.
- A water inlet/valve must be installed for filling the potable water tank. The water inlet/valve and outlet must be capped when not in use to protect the water supply from contamination.
- A food grade potable water hose must be provided and be of adequate length to extend from the water supply to the exterior fill inlet on the mobile food unit.
- The food grade potable water hose must be stored in a protected area.

### WATER HEATER

- A water heater must be installed that is sized large enough to supply 90-120 °F water to the hand sink and three compartment sink during periods of operation.

#### SEWAGE STORAGE TANK

- The sewage storage tank must be 15% larger capacity than the water storage tank.
- An atmospheric vent must be provided at the top of the wastewater tank. A wastewater outlet/valve must be installed on the exterior of the mobile unit. The outlet must be equipped with a shut-off valve and different in size or type than those used for supplying potable water to the mobile food unit. The tank must be installed in a manner that facilitates proper drainage of the wastewater.
- The sewage discharge hose must be of adequate length to extend from the sewage outlet on the mobile food unit to the approve sewage disposal drain.

#### OUTER OPENINGS

- All outer openings must be protected with screening, self-closing device, or air curtain.

#### GENERATOR

- A generator is required in order to maintain refrigeration at proper temperature during travel, regardless of the distance traveled.
- The generator will be tested to ensure it is powerful enough by having all electrical equipment running at the same time. Equipment may include lighting, water pump, hood fan, cooking and hot holding equipment, air conditioning, refrigeration, etc.

#### UTENSIL WASHING

- A three compartment commercial sink with integral drain boards and backsplash is required for the washing of food contact utensils. The sink compartments must be large enough to submerge your largest utensil. Average sink compartment sink is 18 length x 18 width x 14 deep.

#### HAND SINKS

- Each hand sink must accessible to the operator(s) at all times and be equipped with a soap dispenser and a paper towel dispenser in the immediate vicinity. Splashguards may be required between the sink and food prep, or storage areas.

#### LIGHTING

- Lighting must be shielded and the light fixture itself must be smooth and easily cleanable.

#### FOOD SERVICE EQUIPMENT LIST

- List all cooking equipment (grills, fryer, flat top, etc.), utensil sinks, refrigeration (refrigeration/freezer), hot holding equipment (steam table, heat lamps, etc.), hot transportation equipment, food service equipment stands, hand sinks, etc.

#### RAW/UNDERCOOKED FOOD

- State regulations now allow the service of raw and undercooked food. Eggs cooked to order and rare hamburgers are examples of food served rare or undercooked. A consumer advisory will be required for these menu items and the disclosure statement must be posted on the menu, or menu board, for items served raw or undercooked.