

Mobile Food Units

Plan Review Manual (2016)



Table of Contents Table of Contents

Suggestion Sheet	3
Plan Review Flow Chart	4
Mobile Food Unit Documentation	5
Mobile Food Unit Plan Review Application	6
Mobile Food Guidance Document	7
Preface	15
Definitions	15
Introduction	15
Types of Mobile Food Units	16
Submitting and Reviewing Mobile Food Unit Plan	17
Central Preparation Facility (CFP)/Commissary & Servicing Area	17
Structural Requirements for Mobile Food Units	18
Premises	18
Overhead Protection	18
Walls	19
Floors	19
Ventilation and Fire Protection	19
Lighting	19
Handwashing Facilities	19
Toilet and Handwashing Facilities	20
Garbage	20
Equipment	20
Food-Contact Surfaces	21
Cooking and Reheating Equipment	21
Hot Holding Equipment	21
Cold Holding Equipment	21
Cool Down	22
Counters/Shelves	22
Warewashing Facilities	22
Water Supply, Capacity and Wastewater Disposal	22
Water	23
Water System	23
Wastewater Disposal	23
Mobile Food Vendor Fire Safety Guidelines – Tyler Fire Department	23
Inspections Required	23

Location of Mobile Units	23
Electricity Issues	24
Design Construction / Safety Review	24
LPG/Propane Cylinders	24
Propane Equipment	24
Cooking	25
Housekeeping	25
Safety Tips	25
Reference to Propane Container Requirements: NFPA 58 2014, 2014 Edition	26
Operational Requirements for Mobile Food Units	28
Personnel	28
Person in Charge	28
Handwashing	28
Employee Health	28
Hygiene	29
No Bare Hand Contact	29
Food Defense	29
Menu	30
Food Source and Temperature Control	31
Approved Source	31
Temperature Measuring Devices	31
Holding Temperatures	31
Cooking Temperatures	31
Cooling	32
Reheating for Hot Holding	32
Thawing	32
Food Flow	33
Food Equipment and Utensil Requirements, Storage and Handling	33
Cross Contamination	33
Dry Storage	33
Food Display	33
In-Use Utensil Storage	34
Cleaning and Sanitizing	34
Warewashing	34
Sanitizing	34
Wiping Cloths	34
Premises	34
Personal Belongings Storage	34
Toxic Materials	34
Pests	35
Mobile Food Unit Preliminary Checklist	36
Central Preparation Facility / Commissary Agreement	38
Samples	39-49

**Suggestion Sheet
Mobile Food Unit
Plan Review Manual**

Suggestions for changes to this plan review manual are welcomed from all users (e.g., food service operators, architects, engineers and regulators, etc.). Revisions to documents are made periodically as needed. Thank you for taking the time to submit your ideas.

Name: _____ Phone: _____ Fax: _____

Address: _____

City, State, Zip: _____

E-mail: _____

Submit suggested changes to:

Plan Review Specialist
NET Health - Environmental Health Department
815 N. Broadway Avenue
Tyler, TX 75702

Fax: (903)-592-0413
E-mail: environmentalhealth@netphd.org

For suggested changes, please list section specific location in document. You may list your suggestions below or attach separate sheets. Please be specific and clear.

Plan Review Flow Chart

Uncertifiable MFU

- Review Plumbing System
- Review Structure
- Review Equipment
- Inspection
- Approval

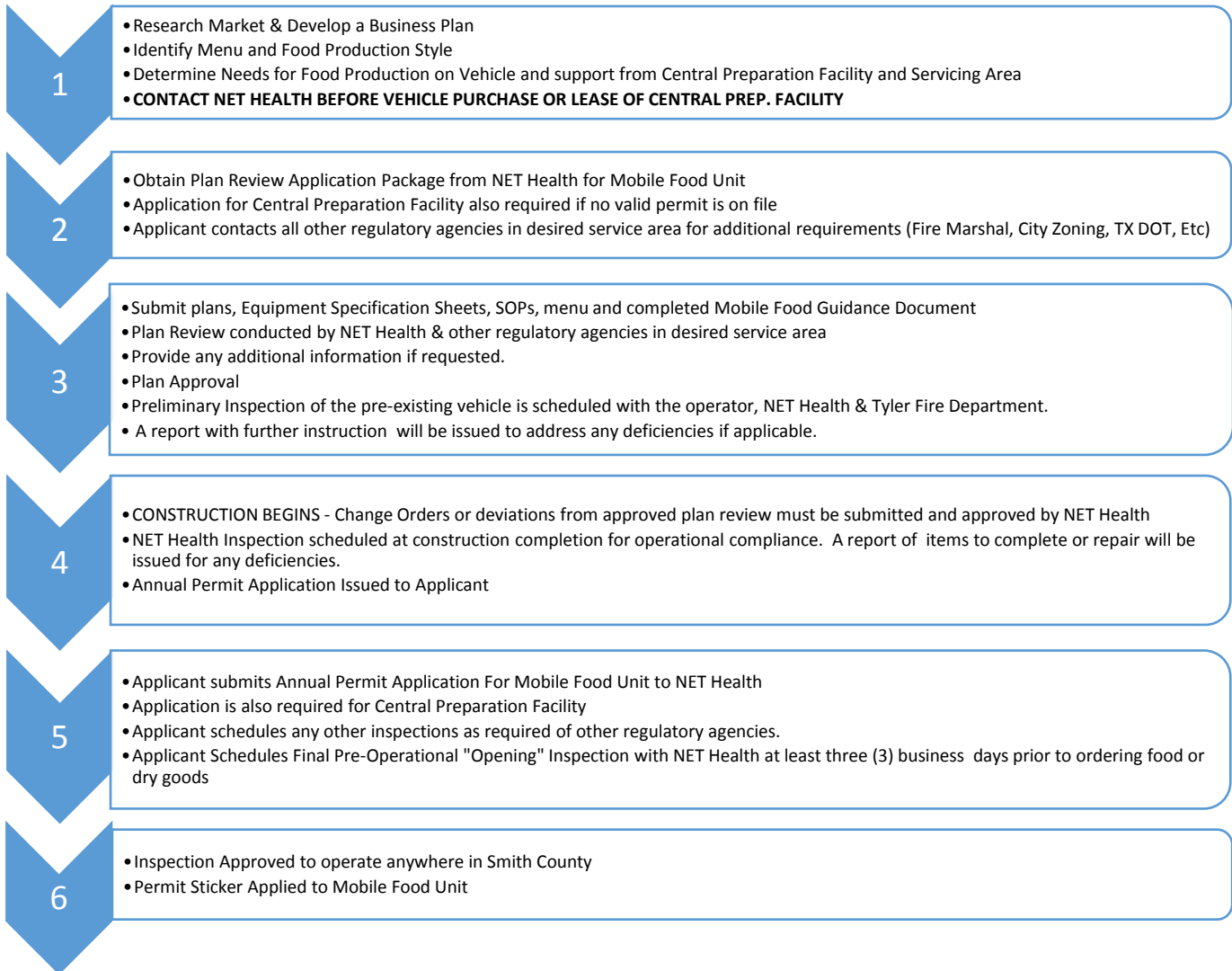
• Note: Plan Check and Inspection fees are based on 1 hour services. Additional inspections or plan review time beyond the one hour time allotment can be charged an additional fee.

New Commercial MFU from Commercial Manufacturer

- NET Health will consult with operator and builder for equipment requirements
- Letter of Authorization
- Inspection
- Approval

Commercially Manufactured MFU from Permitted Jurisdiction with commercial standards

- Copy of Permit and Inspection from jurisdiction issuing permit to commercial manufactured mobile food trucks
- File Completion
- Inspection
- Approval



Mobile Food Unit Documentation

Documents Needed with Plan review application and any necessary plan review fees:

NET Health inspected Units require a \$175 plan review for Mobile Food Units. NET Health encourages **all** operators to submit remodeling or construction plans for review before construction begins to prevent delays or unexpected cost. Plan review is required for all food service establishments, mobile food units and any other establishment inspected by other local health departments desiring to operate in NET Health jurisdiction.

1. Completed Plan Review Application: Application and Guidance Document copies are available from the Environmental Health Department office of NET Health at 815 N. Broadway Avenue in Tyler, TX or on the web at: www.healthyeasttx.org Search: Plan Review.

2. Menu: If your food service does not have a formal, set menu, such as a school with a rotating menu, submit a representative sample menu or a list of foods and beverages offered for sale or service.

3. Plans and Diagrams: Provide plans on easily readable scale (1/4" per foot is a normal, easy to read scale). Plans or Mobile Food Guidance Document must include:

- Mobile Food Unit
 - Proposed layout, with equipment identified.
 - Equipment Schedule - identify all equipment, storage areas, preparation space.
 - Include construction materials of floors, walls, ceilings and of items such as custom cabinets and any other built-in items.
 - Plumbing plan (e.g., permanently mounted potable water tank, sinks for handwashing, food preparation and dishwashing sinks, dish machines, hot and cold water outlets, potable water inlets, water heater, waste water drains, grease traps and floor drains / permanently mounted waste water tank, waste water outlet,).
 - Lighting plan, indicating properly shielded bulbs.
 - Equipment Specifications: manufacturer's specifications or "cut" sheets for equipment if requested could include the following: Type of equipment; Manufacturer & Model Number; Dimensions; or Performance capacity
- Central Preparation/Commissary Facility
 - Copy of Central Preparation/Commissary Agreement Letter of a Permitted Commercial Commissary location; **OR**
 - Plan Review Application & Site Plan of proposed Central Preparation Facility and servicing area, including:
 - Parking area
 - Food storage and/or preparation space
 - Servicing area with overhead protection for loading and unloading foods and food equipment on and off the vehicle.
 - Ware Washing area for equipment or utensils
 - Details of outside garbage storage area and containers, as well as exterior storage areas.
 - On-site potable water fill station
 - Waste water disposal system area.

Other documents needed by permit application submittal

4. Certified Food Manager Documentation: As of 2015, permitted food establishments are required to employ at least one (1) full time certified manager employee who is certified either under the American National Standards Institute accredited certification program or Texas Department of State Health Services (TX DSHS) Licensed Certified Food Manager Training Program. (TAC 25 PART 1 CHAPTER 228.33 as amended). For more information, please contact Environmental Health, or visit NET Health's web site at: www.healthyeasttx.org Search: Certified Food Manager Certification. NET Health District Order requires a CFM on Duty during all hours of operation for most Food Establishments.

5. Standard Operating Procedures (SOPs): SOPs appropriate to your operation shall be available at the food establishment for review prior to opening. See the Mobile Food Guidance Document that is available from the Environmental Health Department office of NET Health or on the web at: www.healthyeasttx.org Search: Plan Review.

NET Health can if needed ask for revisions or Additional Information if necessary to complete the plan review. NET Health can also waive portions of plan and diagram requirements if the item has been previously approved or is not applicable to the permit being applied for.

MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Completion of this form does not constitute authorization to operate a mobile food unit.

All mobile food units must be inspected and permitted prior to operation.

Plan Review Fee (EACH): \$175

Purpose of Application:

New Construction Major Remodel Change of Service Change of Ownership Advance Consultation Other _____

Type of Application: (Check all that apply and provide the following information.)

UNIT TYPE	# OF UNIT(S)	PROCESS TYPE (*DEFINITIONS BELOW)		
<input type="checkbox"/> NON-TCS Pushcart (non-perishable)		<input type="checkbox"/> 1		
<input type="checkbox"/> TCS Pushcart (perishable)		<input type="checkbox"/> 1	<input type="checkbox"/> 2	
<input type="checkbox"/> Ice Cream Truck		<input type="checkbox"/> 1	<input type="checkbox"/> 2	
<input type="checkbox"/> Snow Cone Truck		<input type="checkbox"/> 1	<input type="checkbox"/> 2	
<input type="checkbox"/> Roadside Vendor		<input type="checkbox"/> 1		
<input type="checkbox"/> Full Service Mobile Truck		<input type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3
<input type="checkbox"/> Limited Service Mobile Truck		<input type="checkbox"/> 1		

***Process Type Definitions:**

- ❖ **Process 1** – Vending or service of food and beverages with or without preparation and involves no cooking
(General Steps: Receive ⇨ Store ⇨ Prepare ⇨ Hold ⇨ Serve ⇨ Vend)
- ❖ **Process 2** – Food preparation for same day service
(General Steps: Receive ⇨ Store ⇨ Prepare ⇨ Cook ⇨ Hold ⇨ Serve)
- ❖ **Process 3** – Complex food preparation
(General Steps: Receive ⇨ Store ⇨ Prepare ⇨ Cook ⇨ Cool ⇨ Hold ⇨ Serve)

Establishment and Owner Information:

Name of Establishment:	Unit #
Unit License Plate (if applicable):	VIN (if applicable):
Registered Address:	
Web Address:	
Social Media Affiliations (Facebook, Twitter, Instagram, etc.):	
Name of Owner:	
Owner's Mailing Address:	
Owner's Telephone #:	Alternate #:
Owner's Email Address (Required):	

Applicant Information: Same as above

Applicant's Name:	Title (owner, manager, contractor, etc.):
Applicant's Tel #:	Alt #:
Applicant Email:	
Projected Date for Start of Project:	Projected Date for Completion of Project:

Documentation required to be submitted with this application: (Not applicable for requested advance consultation)

<input type="checkbox"/> Floor Plan with All Required Contents of the Mobile Food Unit Floor Plan Guidance Document.
<input type="checkbox"/> Supplemental Information Specified in the Mobile Food Unit Plan Review General Information Document

OFFICE USE ONLY:

Date Received: _____	Pmt. Method: _____	Adv. Consult Fee(\$50): _____	Amt. Owed: \$ _____	Amendment Fee: \$20 _____
Master File #: _____	Inventory #: _____	Program Element: _____	Location Code: _____	District: _____
Menu: _____	CFM: _____	Sales Tax ID: _____	Fed. EIN: _____	501(c)(3): _____
DL/ID for personal check: _____	Ownership Info: _____			
Floor Plan Rec'd: _____	Rev. Floor Plan Req.: _____	Floor Plan Approved: _____	Issued to Inspector: _____	Date Issued to Inspector: _____

MOBILE FOOD GUIDANCE DOCUMENT
To Be Completed by the Owner/Operator and Submitted to the
Northeast Texas Public Health District (NET Health)
Environmental Health Department Plan Review Application

Date: _____

- New Construction Major Remodel Change of Service Change of Ownership
 Other: _____ Permitted in another jurisdiction: _____

CONTACT INFORMATION:

Name of Establishment:	
Registered Address:	
Applicant's Name and Title:	
Phone #:	Email Address:

ENSURE TO INCLUDE:

- Detailed Proposed Menu**
 - o including seasonal menus
- Floor Plan Design and Diagrams of Mobile Food Unit** clear drawn-to scale 1/4" renderings on an 11" x 17" paper minimum.
 - o **Equipment Schedule (ALL equipment installed in Mobile Food Unit needs to be identified)**
 - o **NON-ANSI Equipment** (Subject to NET Health Approval)
 - manufacturer's name, model numbers, and manufacturer's specification sheets may be requested
 - o **Lighting Plan – Types of fixture, intensity and confirmation the bulb is properly shielded**
 - o **Finish Schedule- composition of floors, walls, and ceilings**
 - o **Central Preparation Facility Site Plan**
 - o showing location of storage and preparation area in building; location of building on site including alleys, streets; and location of any outside equipment (dumpsters, grease interceptor, well, servicing area, septic system, parking etc.).
 - o **Elevation Plan (all sides, front, back, top views of mobile food unit) are preferred to locate utility hook-ups, generators, propane tanks, serving windows, etc. around the vehicle**

FOOD MANAGER KNOWLEDGE – Policies required by permitting “opening” inspection:

- A designated person in charge that is a Certified Food Manager (CFM) and that can demonstrate knowledge of food-borne disease prevention, application of food safety principles, and the requirements of the food code will be available during all hours of operation
- A written Employee Health Policy that excludes or restricts food workers who are ill or have infected cuts or lesions;
- A written policy for reporting imminent health hazards to a regulatory authority.
- A written policy for employees to follow when cleaning up a contamination event.
- Consumer advisory on menu to notify customers that specific animal based foods (such as meat, poultry, fish, shellfish or eggs) when served raw or undercooked are not processed to eliminate pathogens. Applicable when raw proteins are served undercooked.

MENU INFORMATION: *(Use a separate sheet if needed)*

In addition to the complete menu provided, describe what foods will prepared on the MFU. Describe how items are stored, prepared and served.

CENTRAL PREPARATION FACILITY: (Reference: Texas Food Establishment Rules §228.2(15) & §228.221 (b))

Please give a description of the type of advance food preparation that will occur at the central preparation/commissary facility used by the mobile food unit. (ie portioning foods, cutting vegetables, or pre-cooked sauces).

NOTE: A separate plan review application must be submitted for a central preparation facility owned by the mobile food unit operator. Otherwise a Central Preparation/Commissary Facility Agreement will need to be completed and submitted for use of a central preparation/commissary facility owned by someone other than the mobile food unit operator.

DRY STORAGE ON MFU:

Number of Cabinets (not sink cabinets): _____ Number of Shelving Units: _____

Will you have single service items? Disposable Only N/A

Returnable/damaged goods storage – state location if applicable: _____

Location designated for chemicals or non-food related items (ie: tools for engine, gasoline, etc)

COLD STORAGE ON MFU:

Check box if all non-TCS foods/beverages only

Refrigerated Storage space (square feet): _____ Number of Refrigeration Units: _____

Frozen Storage space (square feet): _____ Number of Freezer Units: _____

Will raw meats, poultry and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods: Yes No If yes, how will cross-contamination be protected?

FOOD PREPARATION:

Will all produce be washed on-board the mobile food unit prior to use? Yes No N/A

If no, will pre-washed and packaged produce be used? Yes No N/A

Time Only As A Public Health Control for Specific Menu Items? Yes No N/A

If yes, please list the items this policy will be used for: _____

Does the operator have HACCP plans to use any of the following special processes?

(Please submit separate Variance Request Form (VRF))

- Smoking Food - Preservation Yes No N/A
- Sushi Yes No N/A
- Curing Food Yes No N/A
- Food Additives/ Adding Components - Preservation Yes No N/A
- Live Molluscan Shellfish Tank Yes No N/A
- Custom Processing Animals Yes No N/A
- Reduce Oxygen Packaging / Sous Vide Yes No N/A
- Sprouting Seeds / Beans Yes No N/A
- Other Food/Beverage Special Processes Yes No N/A

THAWING FROZEN POTENTIALLY HAZARDOUS FOOD: *(Use additional blank paper if needed)*

Check box if all items offered are Non-TCS foods/beverages only

Will this process occur onboard the mobile food unit? : Yes No

If answered "Yes", specify Thawing method(s) – *check all that apply*:

Refrigeration In Cooking Process Microwave Other (describe) _____

COOKING/REHEATING: *(Use additional blank paper if needed)*

Check box if all items offered are Non-TCS foods/beverages only

Will this process occur onboard the mobile food unit? : Yes No

If answered "Yes", List the equipment to be used:

- 1) _____
- 2) _____
- 3) _____

Type of ventilation hoods for equipment: Type I w/suppression Type II

HOT HOLDING: *(Use additional blank paper if needed)*

Check box if all Non-TCS foods/beverages only

How will hot PHF/TCS foods be maintained at 135°F or above during holding prior to service?

List type and quantity of hot holding equipment:

- 1) _____
- 2) _____
- 3) _____

COOLING: *(Use additional blank paper if needed)*

Check box if all Non-TCS foods / beverages only

Will this process occur onboard the mobile food unit? : Yes No

How will hot PHF/TCS foods be cooled to 41°F within 6 hours (135°F to 70°F in 2 hours, then 70°F to 41°F in 4 hours)?

Check all cooling methods to be used: shallow pans ice baths ice paddle reduced volumes
 blast chiller refrigerators walk-in refrigerator other: _____

List foods that will be subject to cooling:

- 1) _____
- 2) _____

- 3) _____
- 4) _____
- 5) _____

After cooling the food(s), please check all that apply: reworked into another product held over and reheated donated discarded other: _____

SINKS – indicate quantity of each SEE PLANS NOT APPLICABLE

Location	4-Compartment Sinks	3-Compartment Sinks	Prep Sinks	Dump Sinks	Hand Sink(s)	Mop Sinks
Onboard the MFU						
In CFP/Commissary Kitchen						
In Commissary Restroom						

DISHWASHING FACILITIES: NOT APPLICABLE

The proper wash order is: (Pre-scrape, Detergent Wash (110F), Rinse, Sanitize, Air Dry)

How will cooking utensils and equipment be washed? (*REQUIRED)

Utensils and equipment washed onboard the mobile food unit will most likely be:

Equipment and/or utensils that are planned to be washed at CFP/Commissary are:

Indicate The Desired Sanitizing Method

- Hot Water. Submersed under 171F or above water
- Chlorine. Submersed in 50-100 parts per million (ppm) available chlorine for at least 30 seconds of contact time
- Quaternary Ammonium. Submersed in 200ppm for at least one minute of contact time; or
- Other (describe): _____

SANITIZATION: (Use a separate sheet if needed) NOT APPLICABLE

1. Describe how the potable water system will be cleaned and sanitized.

2. What type of sanitizing agent will you use to sanitize the potable water tank?

- chlorine quaternary ammonia iodine

INSECT AND RODENT CONTROL:

* Flanges, plate covers, escutcheons and/or other approved and effective means required around piping.

<u>Area</u>	<u>Air Curtain</u>	<u>Screening/Weather-Stripping</u>	<u>Self-Closure</u>	<u>Dock Boots</u>	
Service Doors	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> N/A
Service Windows	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> N/A

Name of Contracted Pest Control Company: _____

FINISH SCHEDULE: complete ONLY if not otherwise provided in plans SEE PLANS

Indicate which materials (quarry tile, stainless steel, FRP, etc.) will be used in the following areas:

<u>Location</u>	<u>Wall</u>	<u>Ceiling</u>	<u>Floor & Base Covering</u>	
Food Preparation Areas	_____	_____	_____	<input type="checkbox"/> N/A
Storage Areas	_____	_____	_____	<input type="checkbox"/> N/A
Hand/Dump Sinks	_____	_____	_____	<input type="checkbox"/> N/A
Ware Washing	_____	_____	_____	<input type="checkbox"/> N/A

* No unnecessarily exposed conduits, piping, framing, and/or other items/parts of the mobile food unit allowed.

LIGHTING SCHEDULE: complete ONLY if not otherwise provided in plans SEE PLANS

<u>Location</u>	<u>Fixture Type</u>	<u>Shielded</u>	<u>Illumination @ 30 inches</u>	
RIC/RIF/Under-Counter Units (Inside)	_____	<input type="checkbox"/> Yes <input type="checkbox"/> No	20 FTC	<input type="checkbox"/> N/A
Warewash / Handwash Areas	_____	<input type="checkbox"/> Yes <input type="checkbox"/> No	20 FTC	<input type="checkbox"/> N/A
Equipment / Utensil Storage	_____	<input type="checkbox"/> Yes <input type="checkbox"/> No	20 FTC	<input type="checkbox"/> N/A
Food Prep Areas Including Bars	_____	<input type="checkbox"/> Yes <input type="checkbox"/> No	50 FTC	<input type="checkbox"/> N/A

WATER SUPPLY/PLUMBING CONNECTIONS: NOT APPLICABLE

Potable (Fresh Water) Tank: Labeled "Potable Water Only" Yes No

#Gallon Capacity _____ Tank Type: _____

Inlet Type & Diameter (3/4" or less): _____ Type of solder/glue for tank used: _____

Ice: Made on Premises (provide ice machine specifications) Purchased Commercially

Hot Water: Recovery capacity of hot water system _____ KW/BTU _____ #Gallon Capacity

Backflow Protection: RPZ = Reduced Pressure Assembly (Zone); AVB = Atmospheric Vacuum Breaker

- Hose Bibs RPZ AVB Other: _____
- Carbonator RPZ AVB Other: _____
- Other RPZ AVB Other: _____

Where will the potable water come from to supply the fresh water system in the mobile unit? (Private – Residential well water is not approved) *The potable (fresh water) system requires the use of a food grade hose to fill the potable (fresh water) tank.

Water Supply: Public Private (provide PWS approval)

Name of the water utility: _____

WASTE WATER DISPOSAL: (Use a separate sheet if needed) NOT APPLICABLE

Waste water Tank: Labeled "Waste Water Only" Yes No

#Gallon Capacity _____ Tank Type (RV Type Preferred): _____

Outlet Type & Diameter (1" diameter or greater): _____

When not at a food truck park, where would you dispose of the liquid waste generated by the mobile food unit?

LINENS / LAUNDRY SERVICE:

Location:

- Onsite (Provide details of procedure)
- Offsite – Professional Service Contract (Provide Name)
- N/A – ALL DISPOSABLE

EMPLOYEES' PERSONAL ITEMS STORAGE:

Describe Location and/or procedures to prevent contamination of food and/or food related/contact items and/or areas: (Use additional blank sheet if needed)

Approval of these plans and specifications by the Northeast Texas Public Health District (NET Health) does not indicate compliance with any other code, law or regulation that may be required by federal, state, or local agencies. It further does not constitute endorsement or acceptance of the completed establishment (structure, equipment, or operational plans).

A pre-opening inspection of the establishment with equipment installed and operational is required prior to commencing operations.

I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the Northeast Texas Public Health District (NET Health) may nullify final approval.

Signature: _____

Date: _____

Title: _____



**Environmental Health Department
Mobile Food Unit Plan Review Manual
Submit To: 815 N. Broadway Ave. Tyler, TX 75702**

FOR OFFICE USE ONLY

MFR# _____ Reviewed with Operator on (date): _____ Accepted Not Accepted

Reviewer: _____ Reason for not accepting: _____

APPROVED – NO CONDITIONS APPROVED – Conditional on stipulations noted on Preliminary Inspection Checklist / Plan

Review Checklist NOT APPROVED – Reason: _____

Preface

This document is intended to assist understanding by the food industry in the review, approval, and operation of a Mobile Food Unit.

This document:

- Describes effective processes for reviewing plans and applications for mobile food units.
- Is intended to be consistent with the recommendations of the FDA as contained in the FDA 2013 Food Code. The FDA Food Code contains requirements for safeguarding the public health and ensuring food is unadulterated and honestly presented when offered to the consumer. Terminology with respect to the word “shall” is based on the recommendations within the Food Code. The Texas Food Establishment Rules (TFER) – 2015 is the State Law based on the FDA 2013 Food Code.
- The District Order 2016-2 has been developed to implement and oversee the TFER in NET Health jurisdiction.

Definitions

The following definitions may be referenced along with the definition of a Food Establishment as defined in the Food Code (TFER).

Mobile Food Unit (MFU) means a food establishment that is operated from a readily movable motor driven or propelled: vehicle; portable structure; or watercraft and that can change location.

Fixed Food Establishment (FFE) means a Food Establishment operating in a permanently constructed structure permitted and approved for the purpose of storing, preparing, serving, packaging, or otherwise handling food at the retail level for the ultimate consumer. Fixed Food Establishment does not include a Temporary Food Establishment or Mobile Food Unit.

Central Preparation Facility/Commissary and Servicing Area means an operating base location to which a mobile food unit returns regularly a minimum of once daily for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and preparation and stocking supplies.

Time/Temperature Control for Safety Food (TCS) means a food or beverage that requires time or temperature controls to limit pathogenic microorganism growth or toxin growth. Refer to the TFER or FDA Food Code for the complete definition. Formerly termed “Potentially Hazardous Food”.

Introduction

The popularity of mobile food operations has increased in recent years and is projected to exponentially grow in coming years. They vary in size and complexity, from large mobile units to pushcarts. While they frequently operate at temporary food events, such as festivals or fairs, many seek to be permitted as year-round or seasonal

food establishments. This guidance document is designed to address the process for approval, and the unique support service requirements that need to be met in order to obtain year-round or seasonal approval as a mobile food operation. The one unique characteristic of these units is that they are not situated in a fixed location with water and sewage connections but remain mobile and transitory by design.

Types of Mobile Food Units (MFU)

Limited Package Mobile Food Unit – Process 1 Type Foods

- Commercially processed packaged food in its original package (Receive-Store-Hold).
- This type of MFU is required to return daily to a permitted fixed food establishment permitted as a central preparation facility/commissary and servicing area.

Examples of food offered: Packaged Ice Cream, Single Serving Size Packaged Snacks, plate lunch wrapped at Commissary. (We would include the Limited Package Trucks in this group). This is a Low to Medium Risk Category. NET Health Mobile Food Unit Types that fit this category are: Limited Service (Restricted) Mobile Food Unit, Mon TCS Pushcart, Roadside Vendor)

Full Service Mobile Food Unit – Process 2 Type Foods

- Unpackaged food.
- Food Preparation with no cook step (Store-Prepare-Serve).
- Preparation for same day service (Store-Prepare-Cook-Serve).
- Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).
- This type of Mobile Food Unit is required to return to a permitted fixed food establishment permitted as a central preparation facility/commissary and servicing area daily.

Examples of food offered: Hot dogs, Grilled sandwiches, Salads, Shaved Ice, Kettle Corn, Beverage Service, or Nut Roasting. This is typically a Medium Risk Category. (NET Health Mobile Food Unit Types that fit this category are: (TCS Pushcart, Simple Menu Full Service Mobile Food Unit)

Full Service Mobile Food Unit – Process 3 Type Foods

- Complex food preparation (Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve).
- This type of MFU would include menu items that must be prepared pursuant to a Hazard Analysis Critical Control Point (HACCP) Plan or Variance.
- This type of MFU is required to return to a permitted fixed food establishment permitted as a central preparation facility/commissary and servicing area daily.

Examples of food offered: full menu, (i.e. Kitchen on wheels) food items could be: pulled pork, sushi, chicken salad made from shredded chicken, undercooked animal proteins and more. This is a High Risk Category. NET Health Mobile Food Units that fit into this category are: Full Service (Unrestricted) Mobile Food Unit)

Submitting and reviewing Mobile Food Unit (MFU) Plans

No person, firm, or corporation shall be allowed to operate a mobile food unit (MFU) where food or beverages are served to the public without a permit or license from the local jurisdiction regulating retail food establishments. In Smith County, the local jurisdiction is NET Health. TFER 228.247.

Operators seeking approval for an MFU must submit a set of plans for review consistent with the criteria provided in TFER 228.244 (FDA 8-201.11 and 8-201.12). The plans and specifications for an MFU should include all the information necessary to demonstrate conformance with, and an understanding of, food safety provisions within the Food Code. NET Health may determine that a variance and/or a HACCP plan is necessary based on the type of proposed operation, proposed menu items processed or proposed equipment to be used, or may restrict the menu based upon the limitations of the MFU – the same as for any other food establishment operation.

Prior to giving approval to and issuing a permit for a MFU, NET Health is responsible for performing a pre-operational plan review and one or more pre-operational inspections consistent with TFER 228.246 (FDA 8-203.10). The pre-operational review provides NET Health the opportunity to discuss areas of concern with the applicant and should be conducted prior to the issuance of a permit.

Central Preparation Facility (CFP)/Commissary & Servicing Area

Mobile Food Units shall operate from a CFP/Commissary & servicing area and shall report to such location daily for supplies and for cleaning and servicing operations. TFER 228.221 (b)(1).

A CFP/Commissary and servicing area must be operated in compliance with Subchapter F and Subchapter H of TFER pertaining to Physical Facilities and the current NET Health District Order. A copy of the current permit and most recent inspection report for the CFP/Commissary and servicing area that will be used by the MFU must be provided to the regulatory authority with the MFU application as provided in TFER 228.221(a)(4)(C).

The scope and frequency of services provided by both the servicing area and the MFU unit must be determined at the time of plan review and included in the application and must be based on the:

- Menu;
- Frequency of the MFU operation;
- Limitations of the MFU and the CFP/Commissary and servicing area;
- How often the MFU will be returning to the Servicing Area (a minimum of once per day)

The CFP/Commissary and servicing area shall be a fixed establishment – not a temporary establishment, nor a mobile type establishment. The CFP/Commissary and servicing area may provide a variety of services to the MFU

such as: storage and/or preparation facilities for food products (including refrigeration and cooking facilities); the supply of potable water; the availability of adequate plumbing connections (RV Dump Station) for waste water disposal and waste grease disposal containers; storage and ware washing facilities for equipment and utensils; storage and maintenance of other supplies; linen service, personnel resources and parking of the MFU when not in operation, fumigation of the MFU, and cleaning of outside unit. The CFP/Commissary and servicing area must be of such size and scope as to accommodate its own operation, as well as those of the MFU.

TFER 228.221 (c)(1) The CFP/Commissary area can be as simple as a storage location for packaged food, or something as complex as a commercial site housing many MFU's, however, the complexity will depend on the type of Mobile Food Units and the number of MFU's it is providing service to. The servicing area must provide overhead protection for any supplying, offloading of food or equipment, cleaning, or servicing of the MFU. The area used only for the loading of water and/or the discharge of sewage and other liquid wastes need not be covered by overhead protection if the water is transferred through the use of a closed system of hoses. The location for the flushing and drainage of liquid wastes shall be separated (greater than 10 feet suggested) from the location provided for potable water servicing and for the loading and unloading of food and related supplies to prevent cross contamination. The ground in the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean and be graded to drain.

If the MFU is used at a fair, carnival or other event where it does not or cannot return to the servicing area, the MFU must comply with the requirements of a Temporary Food Establishment.

Structural Requirements For Mobile Food Units

Premises

1. Overhead Protection

- a. Each MFU shall be self-contained meaning all foods, equipment and supplies must be kept within the structure of the unit at all times. The ceiling structure of the MFU must have overhead protection as described in TFER 228.173 (FDA 6-202.16; 6-201.12A; 3-305.11). On a pushcart all equipment must also be covered (lidded holding compartments, etc.). State/local fire codes may dictate specific limitations. Studs, joists, and rafters can't be exposed in areas subject to moisture. **Unnecessarily exposed conduit, utility service lines can cause cleaning problems.** If conduit and piping are necessary they shall be kept to a minimum and shall be installed in a manner to facilitate easy cleaning and maintenance.
- b. For full service Mobile Food Units that have self-service components, additional protection of individual food dispensing containers that are located beneath an awning or similar structure may be necessary TFER 228.70 (FDA 3-306.12). Examples would be lidded dispensing containers and sneeze guards.

2. Walls

- a. Except for full service pushcarts with lidded equipment, walls are required to protect against the elements, windblown dust and debris, insects or other sources that may contaminate food, food-contact surfaces, equipment, utensils, or employees.
- b. Walls must be smooth, durable, easily cleanable, light in color and nonabsorbent. Pass-through windows may be installed in the walls and shall require screening or other means approved to eliminate the entrance of insects (FDA 6-101.11; 6-201.11; 6-202.15; 6-202.16; 6-501.11). Studs, joists, and rafters can't be exposed in areas subject to moisture. **Unnecessarily exposed conduit, piping or hoses can cause cleaning problems.** If conduit and piping are necessary they shall be kept to a minimum and shall be installed in a manner to facilitate easy cleaning and maintenance.

3. Floors

- a. Unless otherwise approved, floors of MFUs must be designed, constructed, and installed so they are smooth, durable, and easily cleanable. Examples of acceptable floors are commercial grade linoleum, diamond plate sheeting or similar finish. TFER 228.173 (FDA 6-101.11; 6-201.11; 6-501.11).
- b. The floor and wall junctures are to be covered, sealed and/or coved according to the floor cleaning method utilized. TFER 228.173 (FDA 6-201.13)
- c. Push carts, roadside vendors, and MFU's when in operation must be located on an improved surface that minimizes dust and mud. Surfaces preferred are surfaces such as concrete, sealed asphalt, or an all-weather surface to prevent dust.
- d. Outdoor walking and driving surfaces, shall be graded to drain. TFER 228.174
- e. The servicing areas of a CFP/Commissary shall be constructed of a smooth nonabsorbent material, such as concrete or sealed asphalt and shall be maintained in good repair, kept clean, and be graded to drain away from the MFU. TFER 228-221 (c)(1)(C)

4. Ventilation and Fire Protection

- a. Local regulations and equipment specifications shall govern ventilation and fire protection requirements at the MFU. Contact the local fire marshal to find out specific requirements.
- b. Enclosed MFUs must keep the unit free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. TFER 228.178 (FDA 6-304.11).
- c. Ventilation shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-use articles. TFER 228.106

5. Lighting

- a. Adequate lighting by artificial or natural means is required.
- b. MFUs must be provided with artificial lighting. The lighting intensity shall be in accordance with TFER 228.177 (FDA 6-303.11) (50 foot candles in food preparation areas)
- c. Shielding of the lights shall be in accordance with TFER 228.174 (FDA 6-202.11).

6. Handwashing Facilities

- a. A handwashing sink is not required if the only food items offered are commercially pre-packaged foods that are dispensed in their original containers.

- b. At least one handwashing sink must be located on all full service MFU's. TFER 228.147 (FDA 5-203.11)
- c. Each handwashing sink must be provided with suitable hand cleaner, individual disposable towels, and a waste receptacle. A handwashing sign is to be posted at the handwashing sink. TFER 228.175 (FDA 6-301.11; 6-301.12; 6-301.14)
- d. Handwashing facilities shall be equipped to provide potable water at a minimum temperature of at least 100F through a mixing valve or combination faucet. TFER 228.146 (FDA 5-202.12).
- e. Hand-washing facilities must be provided at all toilet facilities used by the food employees. TFER 228.148 (FDA 5-204.11B)

7. Toilet and Handwashing Facilities

- a. Toilet and handwashing facilities must be conveniently available and accessible for MFU employees along their route of service and at the central preparation facility. TFER 228.182 (FDA 5-204.11) in accordance with local ordinance and District Order.
- b. The toilet facilities must meet all applicable sections of the Food Code and applicable regulations. TFER 228.147 (FDA 6-402.11) (Portable toilets are not approved)

8. Garbage

- a. An adequate number of non-absorbent, easily cleanable garbage containers must be provided at the MFU TFER 228.152 (g) (FDA 5-501.13)
- b. Garbage containers must be rodent-proof, non-absorbent, and covered when not in use. TFER 228.152 (d) (FDA 5-501.15)
- c. Grease must be disposed of properly and shall not be dumped onto the ground surface or into the sanitary sewer system. Check with the Water Utility to determine the need of a grease interceptor.
- d. Each permittee shall have final disposal facilities at the central preparation facility for garbage, grease, and other waste materials produced during operation. These facilities shall be: identified; approved by the regulatory authority; and used.
- e. Outdoor refuse areas at the central preparation facility shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that result from the refuse and from cleaning the area and waste receptacles. TFER 228.174(j)

Equipment

Construction, maintenance, and cleaning of all equipment shall be in accordance with TFER Subchapter D (FDA Chapter 4) and with the manufacturer's instructions. Equipment may be movable; however, it must be capable of being secured when the MFU is in transit to and from its service locations.

Hot and cold holding equipment, cooking facilities, preparation surfaces, and dispensing equipment must be appropriate for the types and quantities of food items being prepared and served at the MFU.

Equipment permanently installed in a MFU shall be sealed to facilitate cleaning as required in TFER 228.110 (FDA 4-402.11 and 4-402.12). **Great attention must be given in construction to preclude trap areas (cracks, crevices, nooks) that create hard to clean areas and the attraction of insects and rodents.**

1. Food-Contact Surfaces

- a. Mobile Food Units shall provide only single service articles for use by the consumer. TFER 228.221 (a)(5).
- b. All food-contact surfaces used in an MFU shall be designed, constructed, and maintained in accordance with TFER Subchapter D (FDA Chapter 4).
- c. Materials used in the construction of food-contact surfaces shall comply with TFER 228.101-228.104 (FDA Parts 4-1 and 4-2)
- d. Surfaces shall be non-toxic, smooth, easily cleanable, free of rust, dents or pitting, and durable under the conditions to which they will be exposed.

2. Cooking and Reheating Equipment

- a. Cooking and reheating equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements. Equipment must be adequate to achieve cooking temperatures identified in TFER 228.71.
- b. The reheating equipment used on the MFU shall be capable of heating all of the TCS foods offered from the MFU to their required reheating temperature within two hours or less. TFER 228.73 (FDA 3-403.11)
- c. The local fire safety or other designated authority must approve all cooking devices and their location within the MFU.
- d. If hot holding is part of temperature maintenance on board the MFU, then reheating foods to the proper temperatures must also be available on board the MFU.

3. Hot Holding Equipment

- a. Equipment used at the MFU for hot holding must be capable of maintaining TCS foods at 135F or above. TFER 228.75 (f) (FDA 3-501.16).
- b. Hot holding equipment shall be installed and used in accordance with the manufacturer's instructions and shall meet all fire safety code requirements.

4. Cold Holding Equipment

- a. Equipment used for cold holding at the MFU must be capable of maintaining TCS foods at 41F or below. TFER 228.107 (FDA 3-501.16)
- b. Mechanical refrigeration shall be installed and used in accordance with the manufacturer's instructions.
- c. Each refrigeration unit must have a numerically scaled thermometer accurate to +/-3F to measure the air temperature of the unit. TFER 228.106 (l) (FDA 4-203.12)

- d. If ice is used to cold hold TCS foods at 41F or below, it must: come from an approved source; be protected from contamination; and not be re-used as an ingredient. TFER 228.67(a) (FDA 3-202.16)
- e. Unpackaged foods may not be stored in direct contact with undrained ice, except as allowed for raw fruits and vegetables, and raw poultry and raw fish that are received on ice in shipping containers. TFER 228.67 (b) (FDA 3-303-12)
- f. Ice used as a coolant for foods shall not be used for drink ice. TFER 228.67(a) (FDA 3-303.11)
- g. Low ambient air temperature, such as during colder months, shall not be considered an acceptable alternate to cold holding equipment.

5. Cool Down

- a. Equipment for cooling food shall be sufficient in number and capacity to provide food temperatures as specified in TFER 228.75 (d)

Note: It is strongly advised that foods served or sold on a mobile food unit are served or discarded at the end of an operating day due to the increased risks of temperature abuse by the nature of the operation.

6. Counters/Shelves

- a. All food-contact surfaces shall be safe, corrosion resistant, nonabsorbent, smooth, easily cleanable, durable, and free of seams and difficult to clean areas. Food grade sealants must be in these areas.
- b. All other surfaces shall be finished so that they are smooth, nonabsorbent, corrosion resistant, and easily cleanable. TFER Subchapter D
- c. Surfaces shall be constructed in compliance with Subchapter D (FDA Parts 4-1 and 4-2).

7. Ware washing Facilities

- a. An MFU that is classified as a full service mobile food unit is required to install a three compartment sink with drain boards, utensil racks designated for accumulated soiled and clean equipment. TFER 228.221 (a)(6) (FDA 4-301.12; 4-301.13)

Water Supply Capacity and Wastewater Disposal

1. Water

- a. An adequate supply of potable water meeting the requirements specified under TFER 228.141, 228.221(a)(7) (FDA 5-101, 5-102, and 5-103) shall be available on the MFU for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food-contact surfaces; and for hand washing. A minimum of a 30 gallon potable water tank is the minimum required by many jurisdictions.
- b. Water must come from an approved public water source or an approved well water source. TFER 228.141

2. Water System

- a. The water supply system and hoses carrying water must be constructed with approved food-contact materials and must be installed. TFER 228.149 (f). Proper backflow prevention is required to prevent contaminants entering the potable water supply. TFER 228.146(c)(d), 228.147 (d)(e), (FDA 5.205.12; 5-301.11; 5-302.11; 5-302.14; 5-302.15; 5-302.16).
- b. All hose and other connections shall be installed, handled and stored so that no contamination is created. TFER 228.221 (a)(8) (FDA 5-303.12; 5-304.13)
- c. Water inlet shall be labeled “potable water only”. Inlet diameter shall be $\frac{3}{4}$: inner diameter or less
- d. Water supply on a mobile food unit shall be pressurized.
- e. Adequate hot water is required to meet peak demand and throughout the operating day.

Wastewater Disposal

- f. Equipment and facilities that generate liquid waste must be disposed of in an approved manner. TFER 228.221 (a)(9) (FDA 5-403.11)
- g. Wastewater shall be disposed in an approved wastewater disposal system in accordance with TFER 228.221 (a)(9) (FDA 5-401.11).
- h. Wastewater must be removed from an MFU at an approved waste servicing area. TFER 228.221 (a)(9)(F) (FDA 5-402.14)t
- i. Wastewater Outlet shall be labeled “Waste Water Only”. Outlet diameter shall be 1” inner diameter or greater
- j. Wastewater may not be dumped onto the ground surface, into waterways, or into storm drains, but shall be collected and dumped into an approved receptacle. TFER 228.221 (a)(9)(F) (FDA 5-402.13)

Mobile Food Vendor Fire Safety Guidelines

Tyler Fire Department

This guide should help ensure your mobile food unit is in compliance with the current safety regulations. It should serve as an initial planning tool, and does not remove the responsibility of the owner to comply with all laws applicable to the mobile food unit.

Inspections Required

1. Northeast Texas Public Health Department: 903-535-0037
2. City of Tyler Fire Marshal’s Office: 903-535-0007

Location of Mobile Units

- All mobile units must remain at least 15 feet away from any fire hydrant.
- Mobile units shall not block access to a Fire Department Connection (FDC).
- Mobile units shall not obstruct any access to, or exit from, a structure.

Electricity Issues

- Mobile units shall not use electricity from a nearby structure.
- Extension cords shall not be utilized, nor are they a substitute for permanent wiring. Appliances shall be plugged directly into electrical outlets.

Design Construction/Safety Review

- All mobile units shall be inspected for safety. The Fire Marshal's Office will conduct the initial inspection at a predetermined date, in coordination with the Northeast Texas Public Health District.
- Annual fire safety inspections will be conducted at the time of permit renewal, in coordination with the Northeast Texas Public Health District.
- Exiting of mobile units shall not be obstructed.

LPG/Propane Cylinders

- Propane cylinders shall not be located:
 - Directly on roofs or ahead of the front axle or beyond the rear bumper of the vehicle;
 - Below the lowest part of the vehicle frame;
 - Inside improperly vented or unvented trunks or beds of vehicles;
- Inside passenger compartments of vehicles.
- Compartments used for the storage of propane shall be gastight with respect to the passenger compartment and properly vented.
- The relief valve discharge from the propane cylinder shall not be less than 3 feet measured horizontally along the surface of the vehicle to:
 - Openings in the vehicle;
 - Propane burning appliance intake/exhaust vents;
 - All internal combustion engine exhaust terminations.
- All LPG cylinders shall be protected from damage.

Propane Equipment

- All cooking appliances shall be listed and labeled for the intended use.
- All appliances must be properly modified for use with propane.
- Appliances modified for use with propane must be modified by a licensed master plumber. Documentation of proper conversion by a plumber must be provided at the time of inspection.
- Piping systems, including fittings and valves shall comply with NFPA 58.
- Propane system is required to be installed by a licensed master plumber.

- A letter must be supplied with the Name, License #, and signature from the company that installed the propane piping, along with confirmation of a pressure test that was completed and passed. System should be compliant with NFPA 58.
- All piping shall be installed in accordance with NFPA 58 and shall be protected against physical damage.
- Piping shall be tested annually. Documentation of test must be provided at the time of inspection.
- Manual shutoff valves on gas lines are required at the point of use (the appliance) and at the supply. Shutoff valves must be accessible.

**All LPG requirements follow the requirements as provided for by the Texas Railroad Commission, NFPA 58, and the International Fire Code, 2006 edition.*

Cooking

- For mobile units that perform cooking operations that produce grease laden vapors, appliances are required to be covered by a Commercial Type 1 vent hood, with a fire suppression system.
- Type 1 vent hoods shall be protected by a UL listed fixed fire extinguishing system which has been inspected by a Texas licensed fire extinguisher company. The fire suppression system must be inspected (by a licensed company) every 6 months and after any activation of the system.
- Each mobile unit is required to have a minimum 2A10BC fire extinguisher mounted in a quickly accessible area.
- Each mobile unit is required to have a Class K fire extinguisher, in addition to the above-mentioned 2A10BC extinguisher, also mounted in a quickly accessible area.
- The fire extinguishers are required to be inspected annually by a licensed company.
- Vent hoods, ducts, and fans shall be cleaned at intervals necessary to prevent the accumulation of grease. Cleanings shall be recorded, and records shall state the extent, time and date of cleaning. Such records shall be maintained on the mobile unit.
- Initial acceptance testing of new fire suppression systems shall be witnessed by the Fire Marshal's Office, in coordination with the licensed installer.

Housekeeping

- Trash containers should be emptied regularly.
- Clean all cooking surfaces regularly to prevent grease build-up.

Safety Tips

- Know where the fire extinguisher is located and how to use it.
- Don't leave food cooking unattended.
- Don't wear loose-fitting clothing when cooking.
- "No Smoking" signs shall be posted. Additionally, the signage should be visible near any propane containers.
- In case of an emergency, call 9-1-1.
- The installation of carbon monoxide detectors and LP gas detectors is strongly encouraged.

For more information, please contact the Tyler Fire Marshal's Office at 903-535-0007.

Reference to Propane Container Requirements: NFPA 58 2014, 2014 Edition

6.24.3.3 The LP-Gas supply system, including the containers, shall be installed either on the outside of the vehicle or in a recess or cabinet vapor tight to the inside of the vehicle but accessible from and vented to the outside, with the vents located near the top and bottom of the enclosure and 3 ft. (1 m) horizontally away from any opening into the vehicle below the level of the vents.

6.24.3.4 Containers shall be mounted securely on the vehicle or within the enclosing recess or cabinet.

- A. Containers shall be installed with road clearance in accordance with 11.8.3.
- B. Fuel containers shall be mounted to prevent jarring loose and slipping or rotating, and the fastenings shall be designed and constructed to withstand, without permanent visible deformation, static loading in any direction equal to four times the weight of the container filled with fuel.
- C. Where containers are mounted within a vehicle housing, the securing of the housing to the vehicle shall comply with this provision. Any removable portions of the housing or cabinet shall be secured while in transit.
- D. Field welding on containers shall be limited to attachments to non-pressure parts such as saddle plates, wear plates, or brackets applied by the container manufacturer.
- E. All container valves, appurtenances, and connections shall be protected to prevent damage from accidental contact with stationary objects; from loose objects, stones, mud, or ice thrown up from the ground or floor; and from damage due to overturn or similar vehicular accident.
- F. Permanently mounted ASME containers shall be located on the vehicle to provide the protection specified in 6.24.3.4 (E).
- G. Cylinders shall have permanent protection for cylinder valves and connections.

Installation of Propane Containers on the outside of the Vehicle must meet the following:

Maximum Capacity of Individual LP-gas containers per local AHJ—maximum of two 100 lbs. aggregate water capacity. One to be used as a backup.

Where cylinders are located on the outside of a vehicle, weather protection shall be provided.

11.8.1.1—Containers shall be located to minimize the possibility of damage to the container and its fittings.

11.8.1.3—Containers located less than 18 inches from the exhaust system, the transmission, or a heat-producing component of the internal combustion engine shall be shielded by a vehicle frame member or by a noncombustible baffle with an air space on both sides of the frame member or baffle.

11.8.2.1—Container valves, appurtenances, and connections shall be protected to prevent damage due to accidental contact with stationary objects, or from stones, mud, or ice, and from damage due to an overturn or similar vehicular accident.

11.8.2.2—Protection of containers, valves, appurtenances, and connections shall be accomplished by one of the following.

1. By locating the container so that parts of the vehicle furnish the necessary protection
2. By the use of a fitting guard furnished by the manufacturer of the container
3. By other means to provide equivalent protection.

11.8.3.1—Containers shall not be mounted directly on roofs or ahead of the front axle or beyond the rear bumper of the vehicles.

11.8.3.2—No part of a container or its appurtenances shall protrude beyond the sides or top of the vehicle.

11.8.3.5—Containers installed between axles shall comply with 11.8.3.6 or shall not be lower than the lowest point forward of the container on the following points.

1. Lowest structural component of the body.
2. Lowest structural component of the frame or sub-frame
3. Lowest point on the engine
4. Lowest point of the transmission (including the clutch housing or torque converter housing as applicable)

(Paraphrased) **11.8.3.6**--Also if installed under the rear bumper the containers shall not be lower than lines extending rearward from where the wheels contact the ground to the lowest most reward portion of the structure or bumper.

Propane installed in an enclosed cabinet recessed into the vehicle.

11.9.1.2—The container and its appurtenances shall be installed in an enclosure that is securely mounted to the vehicle.

- a. The enclosure shall be gastight with respect to driver or passenger compartments and to any space containing radio transmitter or other spark producing equipment

The enclosure shall be vented to the outside of the vehicle

Operational Requirements For Mobile Food Units

Personnel

* Active Managerial Control is Required*

1. Person in Charge

- a. The MFU must have a person in charge present during all hours of its operation. The person in charge shall be responsible for the overall operation of the MFU and for compliance with all health code requirements in accordance with TFER 228.31 District Order 2016-2 Part 2 Section 7 (D); (FDA 2-101.11 through 2-103.11).
- b. The menu and manner for transportation, storage, cooking, preparation, and service of the food and beverage items must be provided to the regulatory authority for evaluation and approval. TFER 228.244 (b)
- c. Any changes to the service style and menu must be submitted to and approved by the local jurisdiction prior to their service. 228.244 (a)
- d. All food and beverage items to be offered at the MFU must be identified and approved by NET Health during the application process and prior to an evaluation being conducted of the structural components of the MFU. TFER 228.244 (b)
- e. Manager shall ensure that all food workers are current on the certifications, and certificates are maintained for inspector review upon request.

2. Handwashing

- a. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and as often as necessary to remove soil and contamination and to prevent cross contamination. TFER 228.65 (a)(1) (FDA 2-301.11, 2-301.12, 2-301.14, 2-301.15)

3. Employee Health

- a. Employees with communicable diseases which can be transmitted through food shall be excluded and/or restricted from food activities. TFER 288.36 (FDA 2-201.11, 2-201.12, 2-201.13, 2-401.12)
- b. Food employees who have an infected or open cut or wound on their hands or arms must be restricted from service or have it properly bandaged and covered with an impermeable bandage if on the arms or an impermeable cover such as a glove and finger cot if it is on the wrists or hands. TFER 228.35 (a)(1)(E)
- c. There must be an employee health policy in place. Employee practices and behaviors established can help prevent the spreading of viruses and bacteria to food. The Centers for Disease Control and Prevention (CDC) and FDA cite five highly infective pathogens that can be easily transmitted by food employees and cause severe illness. These five pathogens known as “The Big Six” are

Norovirus, the Hepatitis A virus, Salmonella Typhi, Non-Typhoidal Salmonella, Shigella spp., and Eschericia coli (E. coli) 0157:H7 or other Enterohemorrhagic or Shiga toxin-producing E.coli.

- d. Interventions must be used to prevent the transmission of foodborne illness. These interventions include (a) restricting or excluding ill food employees from working with food; (b) using proper handwashing procedures; and (c) eliminating bare hand contact with foods that are ready-to-eat (RTE).
- e. Proper management involves ensuring that food employees do not work when they are ill and having procedures for identifying employees who may transmit foodborne pathogens to food, other employees, and consumers. The PIC should be concerned with employees having the following symptoms: vomiting, diarrhea, jaundice, sore throat with fever, infected cuts and burns with pus on hands and wrists.
- f. Information and forms to aid in complying with Employee Health can be found in the 2009 FDA Food Code and the Employee Health and Personal Hygiene Handbook.
<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm>

4. Hygiene. TFER 228.41 through 228.43.

- a. Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. (FDA 2-302.11)
- b. Food employees shall have clean outer garments, aprons and effective hair restraints. (FDA 2-304.11, 2-402.11)
- c. Food employees are not allowed to eat (including chewing gum), drink, or use any tobacco in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils and single-service/single-use articles. (FDA 2-101.11)
- d. All unauthorized persons are not allowed in food preparation and service areas. (FDA 2-103.11)

5. No Bare Hand Contact. TFER 228.65 (a)(2)

- a. Employees preparing food shall not contact exposed, ready-to-eat food with their bare hands and shall use clean hands and suitable utensils such as deli paper, spatulas, tongs, single use gloves or dispensing equipment. (FDA 3-301.11)

6. Food Defense.

- a. The MFU must be secured to prevent unauthorized access to food, equipment, utensils, and related items. (FDA 2-103.11)
- b. Self-service operations at MFUs must be supervised at all times. Individual packages of condiments and single service ware should be provided. (FDA 3-306.13)
- c. Unauthorized personnel shall not be allowed at or in the MFU. TFER 228.34(2)& (3) (FDA 2-103.11)

MENU

The menu is an integral part of the plan review process. The menu or a listing of all of the food and beverage items to be offered at the *mobile food unit* must be submitted by the applicant with the submission of all other plan review application documents. A mobile food unit that has a large rotating menu cycle, may provide a representative listing of the types of items served. As with the inspection process, the plan review process focuses on the food and what will happen to the food. The source and quantity of food to be served will be reviewed along with the preparation at the central preparation facility and post preparation storage, transportation and service operations and the proposed storage practices.

Food preparation processes will be evaluated to determine the types and volumes of foods to be prepared. Special attention is given to the review of complex food processes, which will involve:

- Multiple ingredients being assembled or mixed
- *Time/Temperature Control For Safety Food (Potentially hazardous foods)*
- Foods that will be prepared or held for several hours prior to service
- Foods requiring cooling and reheating
- Multiple-step processing (passing through the critical temperature zone, 135°F to 41°F more than once).

The style of food service will also be reviewed. The style of food service may be cook-to-order (cookserve), self-service, service of pre-packaged foods, service of large volumes of food, food preparation requiring multiple steps and handling, etc.

Menu evaluation involves the review of food sources, categories of foods and their required preparation, such as:

- *Approved* and inspected food source
- Thin meats such as poultry, fish, eggs, hamburgers, sliced meats, and fillets
- Thick meats and whole poultry (roast beef, whole turkey, whole chickens, and hams)
- Cold processed foods (salad, sandwiches, vegetables, etc.)
- Hot processed foods (soups, stews, casseroles, etc.)
- Bakery goods

This system is useful since the critical control points for each process remain the same regardless of the individual menu ingredients. The menu for a *mobile food unit* dictates the *space* and *equipment* requirements for the safe preparation and service of various food items. The menu will determine if the proposed receiving and delivery areas, storage area, preparation and handling areas, and thawing, cooking, and reheating areas are available and adequate to handle the types and volumes of foods being served. With a proper understanding of the menu, the plans for *mobile food units* can be reviewed to assure that the food items proposed can be protected during the service operation.

Consumer Advisories are required for food establishments serving undercooked raw animal products.

Food Source and Temperature Control

1. Approved Source

- a. The source of food on an MFU must be in compliance with TFER 228.62 (a)(1) (FDA 3-201, 3-202 and 3-203). All meat and poultry must come from USDA or TX DSHS Meat Safety Assurance.
- b. Home canned foods are NOT allowed nor shall there be any home cooked or prepared foods offered at the MFU. TFER 228.62 (a)(2)
- c. Ice for use as a food or a cooling medium shall be made from potable water. TFER 228.63 (f)
- d. A private home may not be used for the storage of food or related items. Food and related items can only be stored on the secured MFU, at the servicing area, or at a Permanent Food Establishment.
- e. There shall be no preparation of ice or other food items at a home or other unregulated location.

2. Temperature Measuring Devices

- a. Temperature measuring devices, appropriate to the operation, shall be used for monitoring temperatures for the types of TCS foods prepared and held at the MFU as specified in the Food Code. TFER 228.108 (FDA 4-302.12)
- b. A thermocouple, or metal stem thermometer shall be provided to check measuring device must be appropriate for the type of foods served such as for thin foods. TFER 228.108 (FDA 4-302.12)
- c. Food temperature measuring devices shall be accurate to +/-2F and have a suggested range of 0F to 220F. TFER 228.105 (FDA 4-203.11)
- d. Regular calibration of the temperature measuring devices shall be accomplished to ensure accurate food temperature measurements. TFER 228.112

3. Holding Temperatures

- a. TCS food must be maintained at 135F or higher or 41F or below (FDA 3-501.16), unless utilizing Time as a Public Health Control as specified in TFER 228.75 (f) (1) (FDA 3-501.19).

4. Cooking Temperatures

- a. Only MFUs that are classified as a full service MFU may be approved to cook foods.
- b. Food must be cooked to at least the minimum temperatures and times specified below, unless a consumer advisory is provided as noted in (c): (Reference TFER 228.71)
 - i. 165F for 15 seconds – poultry; baluts, wild game animals; stuffing containing fish, meat, poultry or ratites; stuffed fish, meat, pasta, poultry or ratites (FDA 3-401.11 (A)(3);
 - ii. 155F for 15 seconds – comminuted fish; comminuted meat (hamburgers); pooled raw eggs (FDA 3-401.11 (A)(2);
 - iii. 145F for 15 seconds – fish; meat; pork; and raw shell eggs that are broken and prepared in response to a consumer’s order for immediate service (FDA 3-401.11 (A)(1)(a) and (b).
 - iv. Roasts (whole beef, pork, cured pork (ham) and corned beef) must be cooked using the parameters (FDA 3-401.11). Recommend contacting NET Health for additional time/temperature options.
- c. Reference TFER 228.80 (FDA 3-603.11) regarding specific consumer advisory language as applicable.

5. Cooling. TFER 228.75 (d)

- a. All TCS food which is pre-cooked and pre-cooled either on the MFU or at the Servicing Area should be pre-approved by NET Health.
- b. The person in charge must demonstrate that the facilities on the MFU or at the Servicing Area are adequate to cool TCS foods in accordance with (FDA 3-501.14 & 3-501.15).
- c. Cooling shall be done in compliance with (FDA 3-501.14 & 3-501.15). Cooked TCS food shall be cooled from 135F to 70F within 2 hours; and from 135F to 41F within a total of 6 hours or less.
- d. NET Health may require time/temperature logs for TCS foods that are cooled.

6. Reheating For Hot Holding. TFER 228.73

- a. Reheating shall be done in compliance with (FDA 3-403.11).
- b. TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. (FDA 3-403.11)
- c. Un-opened, intact, commercially processed and packaged foods to be hot held shall be reheated to 135F (FDA 3-403.11)
- d. If proper reheating at the MFU cannot be accomplished, reheating TCS food must take place at the servicing area and the products hot held on the MFU at 135F or greater. (FDA 3-501.16)

7. Thawing. TFER 228.75(c)

- a. Thawing shall be done in compliance with (FDA 3-501.13).

Food Flow

Why analyze flow?

The flow of food through a central preparation/commissary facility and a mobile food Unit can greatly affect food safety. Contamination of *ready-to-eat* (RTE) foods can occur with poor food flow, such as when raw meat and seafood are prepared on the same table that is used to assemble sandwiches. Soil and bacteria from a dirty dish or seafood processing area can also be moved to other areas when employees must routinely enter these areas. Your plan reviewer needs to understand how the menu will be prepared in both the *central preparation/commissary facility* and the *mobile food unit* proposed. Flow may be in a straight "assembly" line format or be organized to move food through departments that perform different functions. A well laid-out flow provides safer and more efficient food preparation. Mapping out your proposed flow may help you better identify problems with your layout.

What do I need to do? You are being asked to be ready to discuss the flow of food from delivery through service.

Depending upon the complexity of your menu, your plan reviewer may schedule a consultation to discuss food flow with you. Use your floor plan layout to think through your food production processes.

- Determine the flow from the receiving door, through storage, preparation, cooking, assembly and hot holding, ending with the customer. Also think through how solid waste and soiled dishes and utensils will move through the facility. Be ready to discuss such items as:
 - Which sinks and preparation tables will be used for washing and prepping vegetables, meat and ready-to-eat foods?
 - What items will be stored in working refrigeration units?

- Is there adequate separation between raw and *ready-to-eat* foods in storage and during preparation?
- How will cooks and preparation staff avoid contaminating *ready-to-eat* foods with juices and bacteria from raw meats?
- How will contamination between tasks such as handling money and food assembly be handled?
- Do flow patterns change during different times of day?

How will this information be used in the review process?

A plan reviewer not only reviews whether the *physical facilities* comply with the food code, but also visualizes the number and types of food being prepared, along with how food and people will move through the facility. The reviewer can help you determine food code violations that will or may be created by the proposed layout.

In analyzing food flow, the plan reviewer will:

- Try to gain an understanding of how food, dishes and solid waste will move through the facility.
- Look for points where cross-contamination of bacteria from raw to *ready-to-eat* foods may occur.
- Determine where soiled dishes, solid waste, outside dirt or mop water may contaminate ice, food or preparation areas.

When areas of concern are found, one of the following may occur:

- A change will be required.
- A change will be recommended.
- A standard operating procedure (SOP) will be required to address how contamination will be avoided using the existing plan.
- You may be given an option of either making a plan change or developing a SOP.

Food Equipment and Utensil Requirements, Storage & Handling

1. Cross Contamination. TFER 228.66

- a. Cross contamination prevention shall be in accordance with (FDA Section 3-302.11).
- b. Food shall be protected from cross contamination during transportation, storage, preparation, holding, and display by separating different types of raw animal foods from ready-to-eat foods.
- c. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food. (FDA 4-601.11; 4-702.11)

2. Dry Storage. TFER 228.69

- a. Storage shall be in compliance. (FDA 3-305.11 & 4-903.11)
- b. All food, equipment, utensils, and single-service items shall be properly stored including storage which is at least 6" inches off the ground or floor, protected from contamination, and provided with effective overhead protection.

3. Food Display. TFER 228.70

- a. All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of food shields or other effective barriers. (FDA 3-306.13)

- b. Condiments must be dispensed in single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources. (FDA 3-306.12)

4. In-Use Utensil Storage. TFER 228.68

- a. In-use utensil storage shall be in compliance with (FDA 3-304.12).
- b. Back-up utensils must be stored clean and dry and in a protected location. (FDA 4-903.11)

Cleaning and Sanitizing

Warewashing shall be done in compliance with (FDA Part 4-6). Equipment food-contact surfaces and utensils shall be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and if used with TCS food shall be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred. (FDA 4-602.11)

1. Warewashing. TFER 228.107

- a. Warewashing methods must be available to wash, rinse, and sanitize equipment and utensils coming into contact with food. (Applicable sections in Chapter 4 FDA Food Code)
 - i. **Limited Package MFU with process 1 type foods** – No warewashing sink required
 - ii. **Full Service MFU with process 2 or 3 type foods** – A three compartment sink for manual warewashing that is supplied with hot and cold running water and approved wastewater disposal system must be available within the mobile food unit. (FDA 4-301.12)

2. Sanitizing. TFER 228.111

- a. Approved sanitizers must be provided for sanitizing food-contact surfaces, equipment, and wiping cloths. (FDA 7-204.11)
- b. Sanitizers are to be used in accordance with the EPA-registered label use instructions. (FDA 7-202.12)
- c. An approved test kit must be available to accurately measure the concentration of sanitizing solutions. (FDA 4-501.116, 4-703.11)

3. Wiping Cloths. TFER 228.68 (d)

- a. Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean solution at the approved sanitizer concentration. (FDA 3-304.14)

Premises

1. Personal Belongings Storage. TFER 228.212

- a. Personal clothing and belongings must be stored in a designated place in the MFU away from food preparation, food service, dry storage areas, utensil and single-service and single-use item storage, and warewashing areas. (FDA 6-403.11)

2. Toxic Materials. 228.204

- a. Materials necessary for the operation of an MFU shall be properly stored, labeled and used.

- b. Poisonous or toxic materials are to be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles.
 - c. Only those chemicals necessary for the food operation shall be provided.
 - d. Toxic materials must be labeled and located in accordance with (FDA Parts 7-1 and 7-2).
- 3. Pests. TFER 228.186 (k)**
- a. The MFU must be maintained free of insects, rodents, and other pests. (FDA 6-202.15)

CENTRAL PREPARATION/COMMISSARY AGREEMENT

TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

CENTRAL PREPARATION FACILITY/COMMISSARY INFORMATION

- | | |
|---|--|
| <input type="checkbox"/> Approved Potable Water Source | <input type="checkbox"/> Food Preparation Area |
| <input type="checkbox"/> Waste Water Disposal | <input type="checkbox"/> Food Storage Area |
| <input type="checkbox"/> Cleaning Area for MFU | <input type="checkbox"/> Utensil/Equipment Ware Washing Area |
| <input type="checkbox"/> Parking of MFU When Not In Operation | <input type="checkbox"/> Equipment and Utensil Storage Area |
| <input type="checkbox"/> Overnight Electricity Hook Up | <input type="checkbox"/> Prepackaged Foods for Retail Sale |
| <input type="checkbox"/> Laundry Service or Access for Washing Cloth Towels | <input type="checkbox"/> Other |

CENTRAL PREPARATION/COMMISSARY (CFP) NAME: _____

CFP CONTACT PERSON & TITLE: _____

ADDRESS: _____ CITY/STATE _____ ZIP: _____

PHONE NUMBER: _____ FAX NUMBER: _____

EMAIL ADDRESS: _____

FOOD ESTABLISHMENT PERMIT ISSUED BY: _____ PERMIT #: _____

(ATTACH COPY OF PERMIT/LICENSE OF THE CENTRAL PREP/COMMISSARY ISSUED BY REGULATORY AGENCY OUTSIDE SMITH COUNTY)

Do other vendors use this commissary? Yes No If so, how many? _____

The Central Preparation/Commissary Facility will be providing the services identified above to the Mobile Food Unit owner/operator listed below on a daily basis. I give permission to the Mobile Food Unit Operator to use my establishment located at the above address.

EXPLAIN When in 24 hours: _____

SIGNATURE: _____ TITLE: _____ DATE: _____

Mobile Food Unit Information

MOBILE FOOD UNIT NAME: _____

OWNER NAME: _____ PHONE NO: _____

EMAIL: _____ NET Health PERMIT # _____

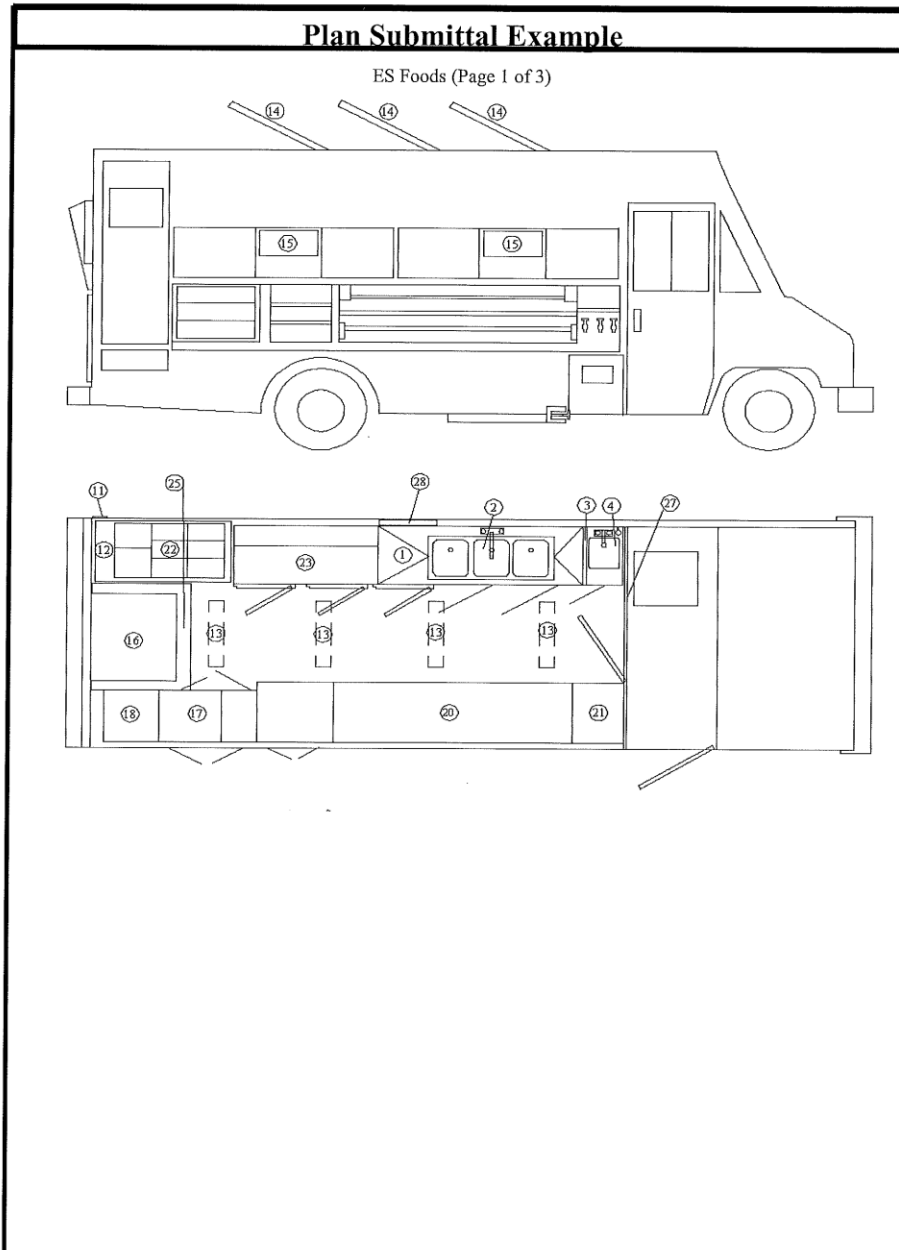
CONTRACT PERIOD FOR USE OF THIS CENTRAL PREPARATION/COMMISSARY: _____

SIGNATURE: _____ TITLE: _____ DATE: _____

This agreement between the owner of the central preparation/commissary facility and the operator of the mobile food unit signifies that both parties agree to the allowed use of the commissary as specified. Note that this agreement is not transferrable. Should there be a change in ownership of either establishment or should there be any modification or cancelation of this agreement between parties, then the permit issued by the Environmental Health Department of NET Health may be suspended.

**THE FOLLOWING PAGES ARE EXAMPLES OR SUGGESTIONS
FOR DESIGN OR ASSISTANCE WITH DEVELOPMENT OF
A MOBILE FOOD UNIT AND/OR A CENTRAL
PREPARATION/COMMISSARY FACILITY**

Serving Side and Top View

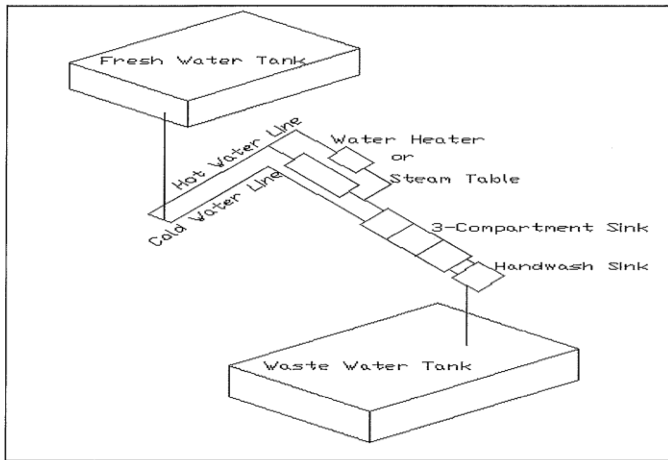
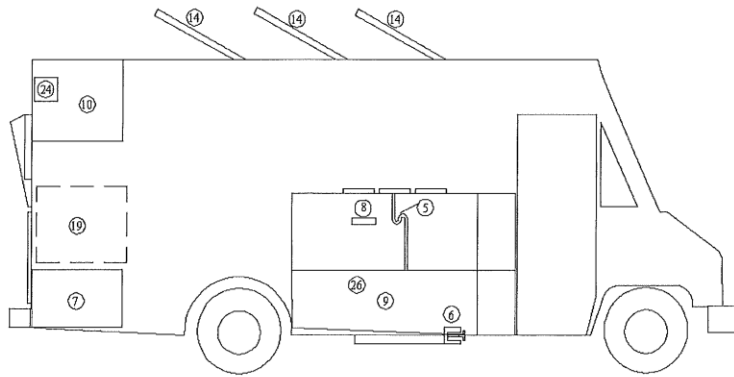


Sample Elevation Driver Side & Water System

Plan Submittal Example (continued)

Plumbing Schematic Examples

ES Foods (Page 2 of 3)



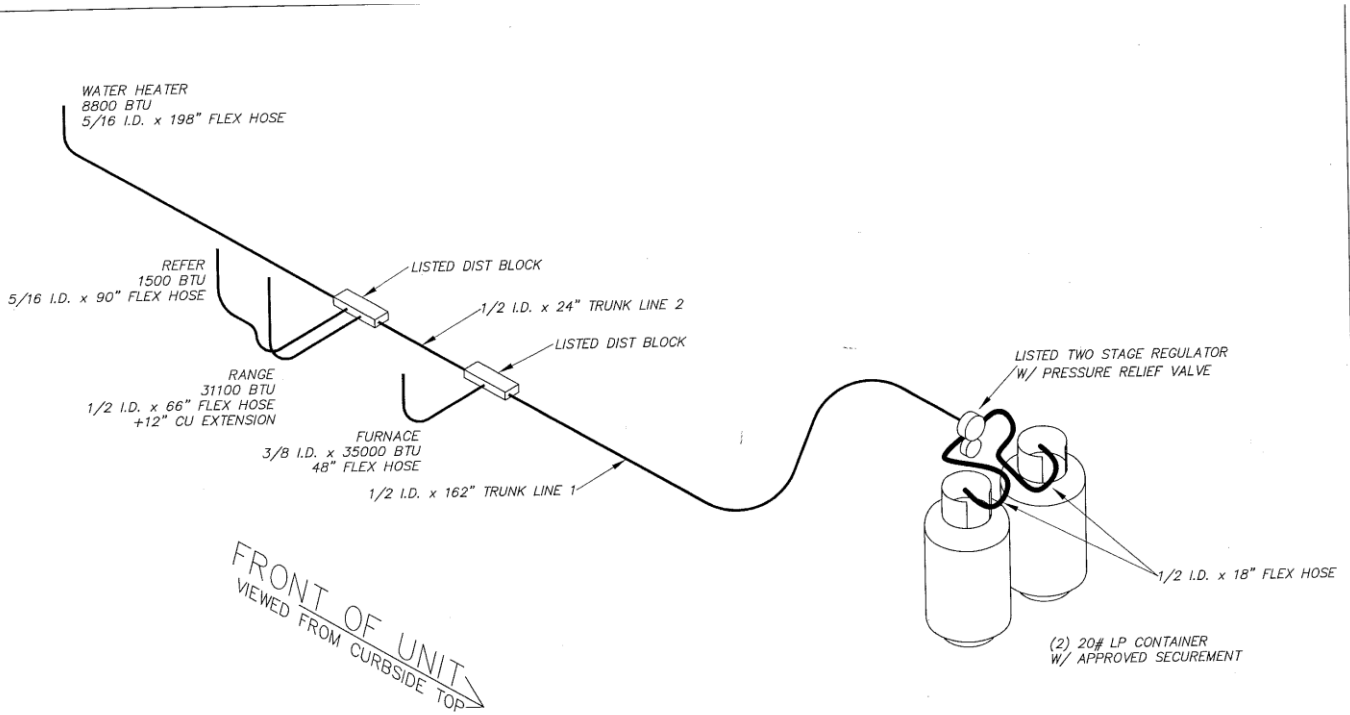
Sample Equipment Schedule

Plan Submittal Example (continued)

ES Foods (Page 3 of 3)

1. Steel storage compartment for chemical storage
2. NSF approved, 3-compartment sink with 12" x 12"x 10" compartments, 12" faucet, and 144 = 8" drain boards sloped to drain.
3. 12" splashguard between hand sink and 3-compartment sink
4. Hand sink with 9" x 9" x 5" with 4" faucet
5. P-trap assembly
6. 4" drain valve
7. 6-Gallon water heater (on floor)
8. Demand Pump—1.34 gpm with check valve
9. 45-Gallon wastewater tank, sloped to drain at 1/2 inch per foot.
10. 30-Gallon steel potable water tank, food grade, corrosion resistant
11. Potable water fill—3/4" inlet valve with screw cap, check valve, water inlet is 2" above vent line
12. Vent line. Both the vent line exit and potable water fill inlet are in a stainless steel box with door. The vent line terminates downward.
13. Shielded dome lights that delivers 50 foot candles light
14. Sky lights with screens—16 mesh per inch. Sky lights can be opened for make-up air for hood.
15. Serve out windows (12" H x 18 W" with 16 mesh per inch self-closing screen doors)
16. Propane grill (36" W x 36" H x 18" D with waste container beneath)
17. NSF approved refrigerator (24" W x 24" D x 36" H)
18. Steel table (24" W x 24" D x 36" H)
19. Steel enclosed generator compartment, completely sealed from interior of trailer.
20. Dry storage steel shelving unit
21. NSF approved freezer unit (24" W x 24" D x 36" H)
22. NSF Approved hot holding cabinet (30" W x 36" H x 18" D)
23. NSF approved refrigerator (30"W x 48" H x 18"D)
24. Overflow device located 2" below water inlet on tank
25. Type one high velocity hood assembly. Hood has a 6" overhang of grill and is made completely with steel. Base of hood to cooking surface is 3 feet. Hood uses vertically positioned hood baffles sloped to at least a 45 degree angle from horizontal. A grease collection tray and cup is used. Hood in accordance with latest edition of uniform mechanical code.
26. Outlet for vent line from waste tank/
27. Partition separating cabin and kitchen area.
28. "Screened" vent window if provided.

Sample LP Gas Diagram



PROTOTYPE

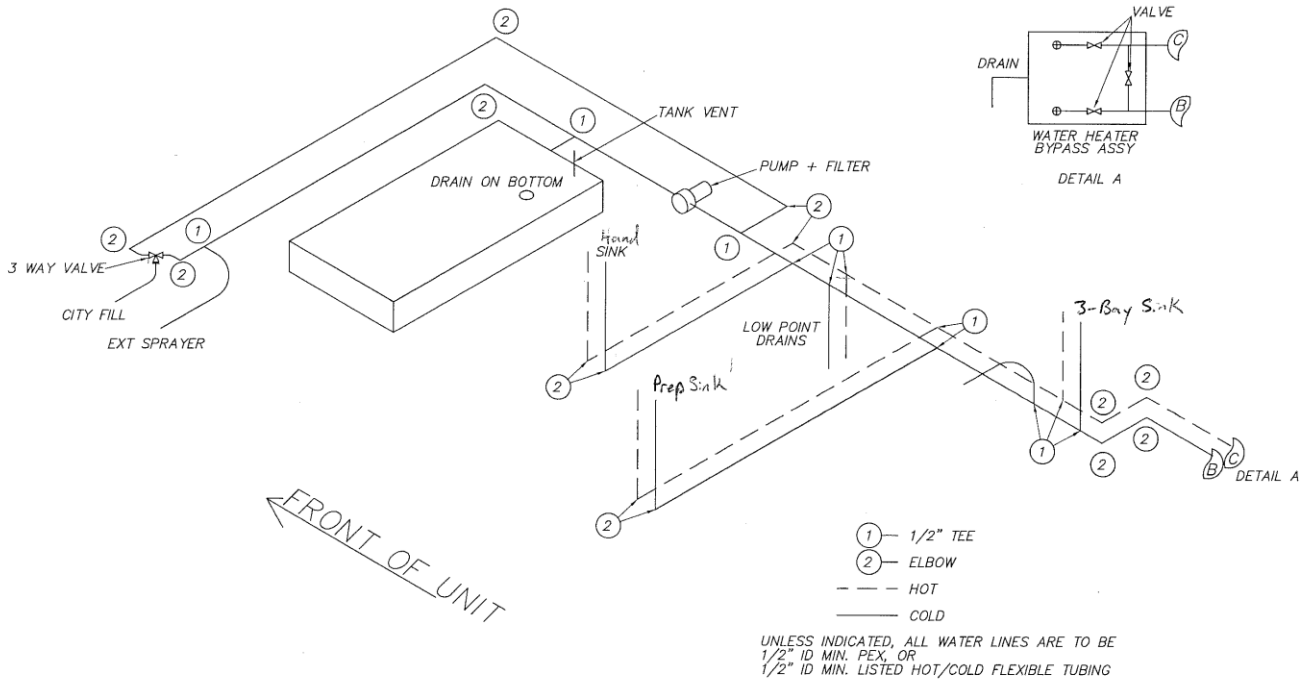
- NOTES:
1. REGULATOR TO BE LISTED, TWO STAGE WITH EXCESS FLOW VALVE
 2. MAX BTU = 76,400
 3. MAX DEVELOPED LENGTH = 32'
 4. GROMMETS TO BE USED WHERE FLEXIBLE OR SEMI-RIGID TUBING PASS THROUGH MATERIAL
 5. PIPE SIZING PER 2015 NFPA 1192

NO.	REVISION	DATE
A	RELEASE	6/12/15
B	UPDATED	6/22/15
C	UPDATED	7/23/15

DATE: 6/11/15	DRAWN BY: ED	PAGE 1 OF 1
DESCRIPTION: LP PLAN		
SERIES	MODEL	

THIS DOCUMENT IS THE SOLE PROPERTY OF NET HEALTH. UNAUTHORIZED USE, REPRODUCTION, OR DISSEMINATION OF INFORMATION CONTAINED HEREIN IS STRICTLY PROHIBITED. THIS DOCUMENT CONTAINS CONFIDENTIAL AND PROPRIETARY INFORMATION AND TRADE SECRETS. ANY UNAUTHORIZED USE OR POSSESSION OF THIS DOCUMENT WILL WARRANT LEGAL ACTIONS.

Sample Water Supply Diagram



REVIEW

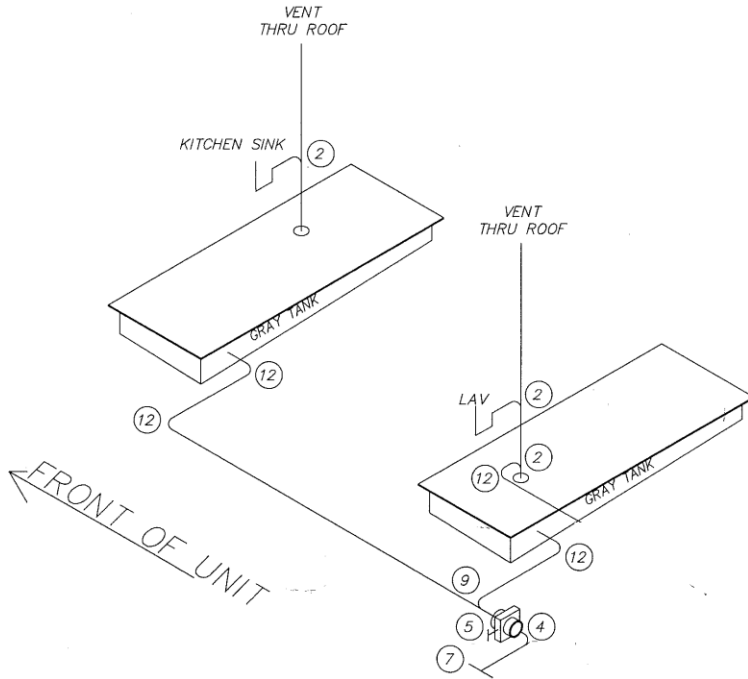
NOTES:

NO.	REVISION	DATE
A	RELEASE	6/12/15

DATE: 6/11/15	DRAWN BY: EB	PAGE 1 OF 1
DESCRIPTION:		
WATER SUPPLY PLAN		
SERIES	MODEL	

THIS DOCUMENT IS THE SOLE PROPERTY OF NTHD. UNAUTHORIZED USE, REPRODUCTION, OR DISSEMINATION OF INFORMATION CONTAINED HEREIN IS STRICTLY PROHIBITED. THIS DOCUMENT CONTAINS CONFIDENTIAL AND PROPRIETARY INFORMATION AND TRADE SECRETS. ANY UNAUTHORIZED USE OR POSSESSION OF THIS DOCUMENT WILL WAIVER LEGAL ACTIONS. COPYRIGHT © 2015 NTHD.

Sample Waste Water Diagram



- ① — 3" LONG TURN ELBOW
- ② — 1 1/2" SANITARY TEE
- ③ — 3" LONG TURN TEE-WYE
- ④ — 3"-1 1/2" LONG TURN TEE-WYE
- ⑤ — FULL WAY TERMINATION VALVE
- ⑥ — 1 1/2" 45° ELBOW
- ⑦ — CAP AND CHAIN
- ⑧ — 1 1/4" CONT. WASTE
- ⑨ — 1 1/2" LONG TURN TEE-WYE
- ⑩ — 1 1/2" CLEAN OUT
- ⑪ — ANTI-SIPHON VENT
- ⑫ — 1 1/2" LONG TURN ELBOW

NOTES:

1. MAX TRAP LENGTH 54"
2. MIN. GRADE 1/4" PER FOOT
4. ALL DRAINAGE PIPING TO FOLLOW THESE STANDARDS
 - A. ALL PVC PIPE IS SCHEDULE 40
 - B. "P" TRAP TO USE NPS 1-1/4" # PIPE
 - C. VENT PIPE TO USE NPS 1-1/2" # PIPE MINIMUM
 - D. GRAY TANK TERMINATIONS TO USE NPS 1-1/2" # PIPE MINIMUM

REVIEW

NO.	REVISION	DATE
A	RELEASE	6/12/15

DATE: 6/11/15	DRAWN BY: JB	PAGE 1 OF 1
DESCRIPTION: DWV PLAN		
SERIES	MODEL	

THIS DOCUMENT IS THE SOLE PROPERTY OF NET HEALTH. UNAUTHORIZED USE, REPRODUCTION, OR DISSEMINATION OF INFORMATION CONTAINED HEREIN IS STRICTLY PROHIBITED. THIS DOCUMENT WITHAINS CONFIDENTIAL AND PROPRIETARY INFORMATION AND TRADE SECRETS. ANY UNAUTHORIZED USE OR POSSESSION OF THIS DOCUMENT WILL INVIOLATE LEGAL ACTIONS. COPYRIGHT © 2015 NET HEALTH

Food Truck Generator Safety Tips

Home/Under the Hood/Food Truck Generator Safety Tips Food Truck Generator Safety Tips

Portable electric generators provide power to almost all food trucks on the road today, but if improperly installed or operated, food truck generators can become deadly.

To keep yourself, your employees and your customers safe, The Electrical Safety Foundation International (ESFI) and Consumer Product Safety Commission (CPSC) offers a helpful list of recommendations and taking the following precautions:

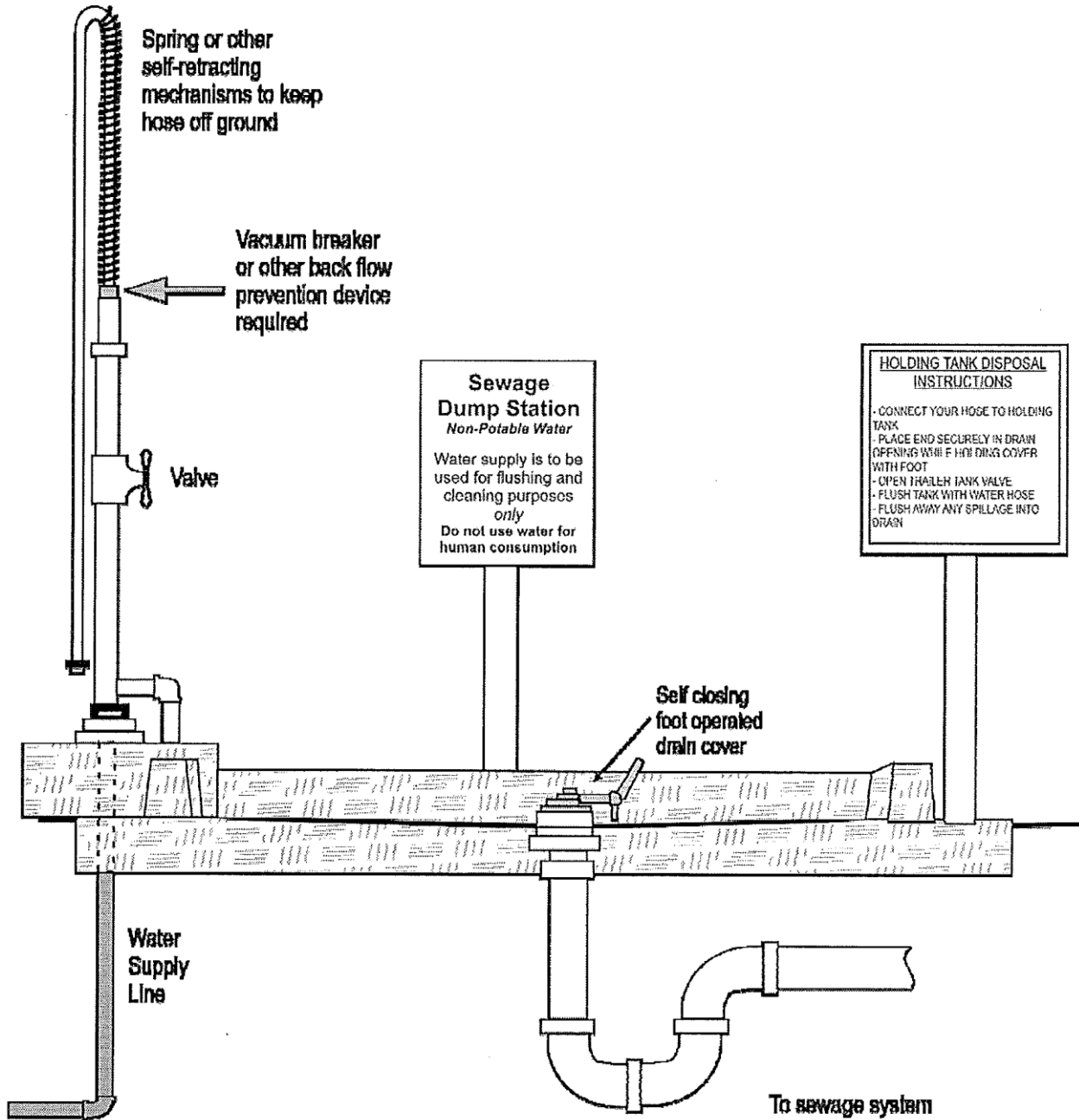
- Contact a licensed electrician to install your food truck generator to make sure it meets all local codes. Do not connect generators directly to your mobile kitchen equipment without an appropriate transfer switch installed.
- Make sure your food truck generator is properly grounded.
- Inspect the generator regularly and contact the nearest authorized dealer for parts needing repair or replacement.
- Do not overload the generator. A generator should be used only when necessary and only to power the essential equipment or appliances on your truck.
- Never operate the generator in enclosed or partially enclosed spaces. Use carbon monoxide detectors in nearby enclosed spaces to monitor levels. Generators can produce high levels of carbon monoxide very quickly, which can be deadly.
- Use a ground fault circuit interrupter (GFCI) to help prevent electrocutions and electrical shock injuries.
- Turn off all appliances powered by the generator before shutting it down.
- Keep children away from portable generators at all times.
- Electricity is a powerful tool. It can also be a lethal hazard. Better safety standards have reduced electrical hazards that cause deaths, injuries and property damage. But good safety habits are still the best prevention against electrical hazards.
- Do not store extra gasoline for the food truck generator in your vehicle. Outside of the fact that gas fumes can cause headaches, the vapor from gasoline is heavier than air and can travel invisibly along the floor. It could be ignited by a pilot light or other source of flame, such as an electric spark.
- Always have a fully charged, approved fire extinguisher located near your food truck generator.
- Before re-fueling, always turn the generator off and let it cool down.
- Read the owner's manual before you operate the generator. If you've lost the manual, contact the manufacturer for another copy. You can often download the manual from a manufacturer's Web site. Keep the owner's manual with the generator in a zip-lock bag to keep it dry.
- Many generator parts are hot enough to burn you during operation. Stay away from the muffler and other hot areas.

Do you have any additional food truck generator tips? We'd love to hear from you. You can share your thoughts in the comment section or via social media. [Facebook](#) | [Twitter](#)

By Richard Myrick|Under the Hood

Drawing #2

Example Dump Station, Front View



Note: Waste piping will be not less than 4 inches in diameter unless specified by applicable law.

[Authority: O.C.G.A. §§ 31-2A-6 and 31-28-5]

Sample – Examples of Overhead Protection at the Servicing Area



Loading Dock



Overhead Cover



Door Cover Awning

