

Mobile Food Service Check List

- Plans for ALL buildings and vehicles shall be submitted to the Health Department prior to approval. Plans submitted MUST include the following:
 - Equipment cut sheets
 - Plumbing schedule
 - Mechanical schedule
 - Floor plans drawn to scale or with dimensions shown
 - Equipment layout
 - Finish schedule for floors, walls, and ceilings
- Final inspection and approval is REQUIRED before operating
- Vehicle MUST be fully enclosed, vermin and rodent proof:
 - All outer openings MUST be sealed
 - Self-Closing doors and windows where needed
 - Screens on doors and windows
- Business name MUST be printed in 4 inch letters on both sides of the vehicle
- All equipment MUST allow adequate air circulation and be commercial grade (NSF approved or equivalent) including:
 - Refrigerators (thermometers required)
 - Steam tables (thermometers required)
 - Capable of holding cold foods at 40 °F or below, hot foods at 135 °F or above
- The operator MUST submit plans for how foods will be held at proper temperatures at all times. (this includes hours when not operating and during travel between service locations)
- Adequate storage facilities MUST be provided for menu items used during normal operation. Additional storage MUST be either on the vehicle or in an approved commissary
- Hand washing basins in food preparation areas are REQUIRED to have:
 - Hot and cold running water through mixing tap and adequate pressure
 - Convenient access at all times
 - A soap dispenser
 - Paper towels or other approved hand drying apparatus
 - Adequate space or a splash guard between hand sinks and food prep areas.

- Approved dish and utensil washing equipment required-commercial grade (NSF approved or equivalent):
 - Three-compartment pot or utensil sink- Commercial grade (NSF approved or equivalent)
 - Sink MUST have drain board on at least one side
 - Must have a dedicated faucet on the vehicle
- ADEQUATE HOT WATER MUST BE PROVIDED FOR ALL SINKS AND WARE WASHING EQUIPMENT
- Fresh potable water adequate for the menu and hours of operation MUST be supplied
 - A minimum of 30 gallon tank is required
 - A food grade (NSF) hose MUST be readily available and used solely for potable water
- Waste water tank MUST be at least 15% larger than the fresh water tank and
 - Equipped with a dedicated wastewater hose
 - Wastewater MUST be disposed at a site approved by the local wastewater authority
- All food contact and splash surfaces of equipment MUST be smooth and cleanable
- Adequate lighting, protected from breakage, in food preparation and food storage areas is REQUIRED
- Floors MUST be smooth, cleanable, and non-absorbent material.
- Walls and ceilings MUST be smooth, cleanable type construction with light colored enamel surfaces or other approved material, especially in cooking and high moisture areas
- Joints between walls and floors shall be coved and sealed
- All cooking and grilling equipment MUST be properly vented, with clean type filters, where necessary (The local fire authority MUST give approval prior to SWUPHD inspection)
- Operating locations MUST be made available to SWUPHD personnel through:
 - An established route (locations and times submitted to SWUPHD)
 - Email, Website, or social media listings of locations
- Commissary facilities MUST be licensed commercial food establishments renewed yearly
 - Vehicles MUST return to the commissary at an approved frequency
 - All food shall be stored a commercial kitchen or other approved facility
 - (1) FOOD MAY NOT BE STORED AT A HOME OR OTHER RESIDENCE
 - The commissary MUST provide adequate storage for foods and equipment
 - The commissary shall provide electrical hook-ups as needed
- Commissary shall keep a log of each time the mobile food operation uses the facility and for what purpose
- Mobile food operations MUST comply with all requirements of Utah Administrative Code R392-100
- The vehicle MUST be supplied with adequate power supply to maintain food temperatures at or below 41°F