

Mobile Food Unit/Commissary

Minimum Construction and Equipment Requirements

The mobile food unit must be a self-contained, limited service food facility which is mechanically, electrically, manually, or otherwise propelled vehicle operating on land or water.

- The vehicle must be constructed in an approved manner with overhead protection.
- (1) If food or beverages are prepared on the vehicle, the following are required:
- Utensil Washing
 - The appropriate sinks are required on the vehicle if the sinks are not located at the commissary.
 - For potentially hazardous foods - a commercial dishwasher with an approved 2-bowl sink and attached drainboards or a 3-bowl sink with drainboards
 - For non potentially hazardous foods - a 2-bowl sink with attached drainboards
 - For coffee (excluding cappuccino) - a 1-bowl sink with attached drainboard
 - Approved cooking and hot holding equipment
 - An approved exhaust system installed for grease-type cooking with an approved source of make-up air. The exhaust system must also conform to the current (NFPA) National Fire Protection Code. (This does not apply to push carts)
 - Approved refrigeration
 - A handwash sink
 - Approved food preparation table(s)

Mobile Food Unit/Commissary

page 2

- Approved food storage areas with adequate shelves
 - Approved sneeze protection
- (2) If only pre-packaged foods are available on the vehicle the following are required:
- Approved refrigeration for potentially hazardous cold foods
 - Approved hot holding units for potentially hazardous hot foods
 - Approved storage areas with adequate shelves

Commissary

Mobile food units shall operate from a commissary or other fixed food facility and shall report daily to such location for all food and supplies and again for all cleaning, servicing operations and waste disposal.

- The commissary (if located in a residence) must be separate from one's kitchen
- Approved source for water supply on the mobile food unit
- Utensil washing facilities may be located either at the commissary or on the mobile food unit:
 - For potentially hazardous food - a commercial dishwasher in addition to a commercial 2-bowl sink with attached drainboards or a commercial 3-bowl sink with attached drainboards
 - For non potentially hazardous food - a commercial 2-bowl sink with attached drainboard
 - For coffee (excluding cappuccino) - a commercial 1-bowl sink with attached drainboard
- Designated food preparation sink(s) with approved indirect waste line(s)
- Commercial cooking and hot holding equipment

Mobile Food Unit/Commissary

page 3

- An exhaust system installed for grease-type cooking with an approved source of make-up air (The exhaust system must conform to the current (NFPA) National Fire Protection Association Code.
- Adequate ventilation to prevent excessive steam, heat, vapor condensation, etc.
- Commercial refrigeration
- A handwash sink in each food preparation area
- Food preparation tables
- A mop sink located within the facility
- Approved food storage areas with adequate shelves
- Employee restroom(s) (also refer to ACHD Plumbing Code)
- Adequately shielded lighting when food is exposed
- Floors, walls and ceilings must be smooth, durable, and easily cleanable.

Additional equipment may be required upon review of plans. All equipment and utensils must conform to National Sanitation Foundation (NSF) Standards or other equivalent standards in food industries where NSF Standards do not apply. NSF Standards are available at the Food Safety Program Office.

For additional information, see § Article III - Food Safety. Refer to Section 327, Mobile Food Units, or contact the Food Safety Program at (412) 578-8044.

Food Safety Program
3901 Penn Avenue, Building 1
Pittsburgh, PA 15224-1318
Phone: (412) 578-8044 ▪ Fax: 412-578-8190
Email: foodsafety@alleghenycounty.us

