

Statewide Mobile Food Unit Operations

A statewide mobile food unit is basically a food establishment on wheels or otherwise mobile. These operations are permitted by the local county health department and permitted operations pay one yearly fee and may operate statewide. These units are to contact the health department in each county where they operate for an inspection and units may not remain at one location longer than 14 consecutive days (must leave premises for 30 days before set up again).

Fixture requirements include: hot and cold water under pressure, 3 compartment sink, hand wash sink, waste water retention tank (50% larger than fresh water supply), hot water heater must be independently controlled. (Plumbing approval) Foods served will be dependent on equipment in unit.

The unit will be inspected at first county or home county and again at each set up—inspected under issued permit number. A plan review and plumbing inspection approval are required prior to opening. You must obtain a temporary permit and application if not operable as a self contained unit when set up at temporary events/festivals.

An example of mobile food unit set up: (this is not the official approved set up; each state has regulations regarding required plumbing and fixtures). Please visit www.chfs.ky.gov/dph/info/phps/food for more information regarding the 2013 FDA Food Code and Kentucky food establishment regulations.

