

BASIC REQUIREMENTS FOR OBTAINING A MOBILE FOOD UNIT PERMIT

- I. Plans:
 - a. Submit plans drawn to scale with all equipment clearly labeled, including sinks. Photos of equipment and finishes may be submitted in lieu of plans with permission of the health authority.
 - b. Must indicate holding and wastewater tank size of the mobile unit.
 - c. Must provide specifications for water heater.
 - d. Indicate on paperwork mobile vending locations (may have 2 specific sites or up to 4 routes in Cobb).

- II. Base of Operation:
 - a. The mobile unit and its base of operation are considered collectively when determining the minimum equipment required for each.
 - b. Mobile unit must visit its base of operation at least once a day during operation for necessary tasks such as refilling potable water tank and discarding of wastewater.

- III. Mobile Unit:
 - a. All units must be fully mobile (i.e., on wheels)
 - b. Unit must have a three-compartment dishwashing sink with drain boards.
 - c. Unit must have a hand washing sink.
 - d. If preparing fruits and vegetables, the unit must have prep sink unless the washing of fruits and vegetables is conducted at the base of operation in an approved prep sink with indirect drain.
 - e. Unit must have a constant power source for refrigeration and basic electrical needs.
 - f. Water heater must have at least 10 gallons of storage and a 2.5 kW heating element (or equivalent).
 - g. Wastewater tank must have a storage capacity that is at least 15% larger than the total combined potable water storage of the unit, including the storage capacity of the water heater tank.
 - h. If the wastewater tank cannot be manually carried from the unit to its approved wastewater disposal site, a dump station shall be required.
 - i. Unit finishes must be smooth, easily cleanable and protected from contamination by means of proper screening or fly fans.
 - j. Proper unit identification is required. A sign or lettering on the unit indicating the name and address of the owner, the operator and permit number in letters and numbers at least 2 inches high. The current inspection report and mobile unit permit must be posted in public view and be protected from inclement weather.
 - k. Wastewater must be properly disposed of in the base of operation's utility sink or dump station as needed.
 - l. An approved toilet facility located within 200 feet of the unit for food service worker's use.
 - m. In the State of Georgia, you are only required to obtain a mobile food unit permit in the county where your base of operation is located. To operate in counties outside of your base county, you must submit authorization to operate documentation to each additional county's Environmental Health office and be granted approval by them to operate.

NOTE: This is only a guide to the basic requirements for obtaining a mobile food unit permit. The type of operation will determine the particular requirements that are necessary. The following documents may be accessed at <http://dph.georgia.gov/environmental-health>: *Rules and Regulations for Food Service, Design, Installation and Construction Manual*, and the *Food Service Interpretation Manual*.