



GUIDELINES FOR MOBILE FOOD UNITS

LFCHD offers two types of permits for mobiles:

- State Mobile (605)
- State Mobile Retail (610)

- Requirements for a **State Mobile (605)**:
 - Yearly permit fee of \$160; inspected twice a year in county where it was permitted.
 - All mobile units must register with LFCHD and pay a \$25 registration fee for each location where they are going to be set-up prior to opening or a \$100 annual registration fee that allows mobile food units to set-up at multiple locations throughout the year with the only requirement: notifying LFCHD by email (LFCHD.Foodtruck@lfchd.org) at least 48-hours in advance of operating.
 - People working in mobile unit must have a valid Fayette County Food Handler Card.
 - Mobile unit must be enclosed and in good repair.
 - All doors and screens shall be in good repair.
 - Lights must be shielded.
- State Mobile (605) units are required to have the following fixed plumbing, and has to be inspected by the State Plumbers Office:
 - Hand sink (splash guards required if adjacent to other sink basins) with soap and paper towels.
 - Three (3) compartment sink
 - Approved Sanitizer and applicable test strips
 - Potable water tank (**NSF Certified**)
 - Waste retention tank that is 50% larger than potable water tank
 - Hot and cold running water under pressure
 - Toilet facilities are to be available near area of operation
 - **All food preparation and cooking must be done within the mobile unit** (with the exception of grills and smokers **ONLY**).
 - Must have metal stem thermometer available.
 - Mobile unit must be able to maintain proper hot (greater than or equal to 135°F) and cold (less than or equal to 41°F) holding temperatures.

- Requirements for a **State Mobile Retail (610)**:
 - Yearly permit fee of \$50 for the mobile unit; inspected once a year.
 - Yearly permit fee of \$100 for the commissary (if needed); inspected once a year.
 - Mobile unit must be associated with a commissary if workers are packaging food products.
 - A mobile unit may use any permitted establishment as its commissary. The establishment will also need to be permitted for commissary use as well.
 - If selling commercially pre-packaged food products, then mobile unit will not need to work out of a commissary.
 - At the commissary, the mobile food unit operator must keep their food stored completely separate from the establishment's food.
 - They can either use separate coolers and freezers that are properly labeled OR if there is enough space in the walk-in, they can keep their food in a separate area that is clearly labeled for the operator of the mobile unit.
 - Within the commissary, the mobile may share any other equipment and utensils with the establishment.
 - All food served from mobile unit must be prepared and packaged at their commissary, unless serving commercially pre-packaged items. Mobile unit can only sell pre-packaged food and drink items.
 - Mobile unit must be able to maintain proper hot (greater than or equal to 135°F) and cold (less than or equal to 41°F) holding temperatures.