



Lexington-Fayette County Health Department
Division of Environmental Health & Protection
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Guidelines for Mobile Food Units

- We offer two types of permits for mobile food units:
 - State Mobile (605)
 - State Mobile Retail (610)
- Requirements for a **State Mobile (605)**:
 - Yearly permit fee of \$200; inspected at least twice a year in county where it was permitted.
 - All mobile food units must register with LFCHD by one of two ways:
 - Come into the health department (650 Newtown Pike, EH Second Floor) and pay a \$25 registration fee for each location where the mobile food unit will be set-up at least 48-hours prior to opening.

Or

- Pay a \$100 annual registration fee that allows the mobile food unit to set-up at unlimited locations throughout the year with the only requirement: Notifying LFCHD by email (foodtruck@lfchd.org) of the operating location 48-hours prior to opening.
- People working in mobile food unit shall have a valid 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.
- Mobile food unit is required to have the following fixed plumbing, and is 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 compartment sink
 - With sanitizer and 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
- After passing the State Plumber's inspection (received green sticker) all mobile food units will schedule their Fire Marshal / Food Establishment Inspection within 48-hours

- All food preparation and cooking must be done within the mobile food unit (with the exception of grills and smokers ONLY).
- Must have metal stem thermometer available.
- Mobile food unit must be able to maintain proper hot (above 135°F) and cold (below 41°F) holding temperatures.

- Requirements for a **State Mobile Retail (610)**:
 - Yearly permit fee of \$60 for the mobile unit; inspected once a year.
 - Yearly permit fee of \$125 for the commissary (if needed); inspected twice a year.
 - Mobile unit must be associated with a commissary if workers are packaging food products.
 - A mobile unit can 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 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 (above 135°F) and cold (below 41°F) holding temperatures.