

Basic Requirements for Obtaining a Mobile Food Unit Permit

- I. Plans:
 - a. Submit plans drawn to scale with all equipment clearly labeled including sinks. Pictures of equipment and finishes may be submitted in lieu of plans with permission of health authority.
 - b. Must indicate holding and waste water tank size (mobile).
 - c. Must give specifications on water heater.
 - d. Indicate on paperwork mobile vending locations (ie/ Specific food truck event or specific vending sites that have been authorized).

- II. Base of Operations/Commissary:
 - a. The unit and its commissary are considered collectively when determining the minimum equipment required for each.
 - b. Mobile unit must visit its base once a day during operation for necessary tasks such as refilling potable water and discarding of waste water.

- III. Mobile Unit:
 - a. All units must be fully mobile, i.e. on wheels.
 - b. Unit must have a three compartment dish sink with drainboard, however three compartment sink may be allowed at the base of operation so long as operator submits a business plan stating that enough equipment would be available on the unit to allow for a sufficient amount of clean utensils during use AND all utensils would follow wash-rinse-sanitize at the base of operation.
 - c. Unit must have a handwashing sink.
 - d. If preparing fruits and vegetables, must have prep sink unless the washing of fruits and vegetables is conducted at the base-of-operations/commissary in an approved prep sink with indirect drain.
 - e. Unit must have constant power source for refrigeration and basic electricity.
 - f. Water heater must be at least 10 gallons and 2.5 kW (or equivalent).
 - g. Waste tank must have storage capacity of 15% or greater than total combined potable water storage including hot water heater tank.
 - h. If the waste water tank cannot be manually carried from unit to its approved waste water disposal site, a dump station shall be required.
 - i. Finishes must be smooth and easily cleanable and unit is to be protected from contamination by means of proper screening or fly fans.
 - j. **Proper identification** is required. **Outside unit:** sign possessing the name and address of the owner, the operator and permit number in letters of 2 inches or higher.
Inside unit: inspection sheet & mobile unit permit to be posted protected in public view.
 - k. Waste water must be properly disposed of in the base-of-operation's utility sink or dump station as applicable.
 - l. Approved toilet within 200 feet for food service workers.
 - m. **PERMITS ARE NOT TRANSFERRABLE FROM COUNTY TO COUNTY:** A separate Mobile Food Unit permit is required to be obtained from the health authority of jurisdiction for each county that the mobile will be operated in.

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, Design and Construction Manual, and the Food Service Interpretation Manual.*