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.
   k. Inside unit: inspection sheet & mobile unit permit to be posted protected in public view.
   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.