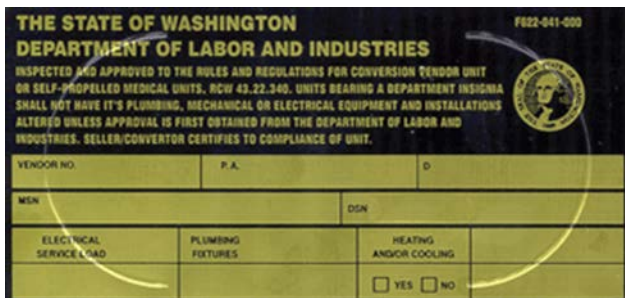


FOOD SAFETY

MOBILE FOOD TRUCK GUIDELINES

FOOD TRUCKS AT UW MUST:

- Be licensed as a truck or trailer by the Washington State Department of Motor Vehicles (DMV). If a trailer is used, proof of ownership of a tow vehicle to move the trailer is also required.
- Have a permit from the local fire department if it will be using propane, charcoal, wood or oil-fueled equipment.
- Have a sticker indicating that it passed Washington State Department of Labor and Industries (L&I) inspection (see example below).



For more information on State regulations, please see [Washington State Department of Labor and Industries \(L&I\)](#)

REQUIRED ON-BOARD ITEMS

1) A fully functional, accessible handwashing sink at least 10 inches wide by 10 inches long and 5 inches deep with a drain, mixing faucet, hot and cold running water, soap, and paper towels. If necessary to prevent water from splashing onto food preparation equipment, counters and sinks, the sides must have splash barriers at least 12 inches high.



2) A commercial stainless steel National Sanitation Foundation-approved three-compartment sink with hot and cold running water and drain boards on both ends constructed so that each compartment is the same size. Each drain board's surface area must be at least as large as the surface area of one of the sink's compartments. All utensils, pots, and pans must fully submerge in each of the sink's compartments.



3) A commercial stainless steel National Sanitation Foundation-approved food preparation sink if any fruits or vegetables will be washed in the mobile unit. The drain board must be equal to the size of the sink and located immediately to the left or right of the sink. Food prep sinks must be indirectly plumbed with at least a one-inch air gap in the waste line to prevent sewage from backing up into the food prep sink. If prep sinks are installed on the mobile unit, additional potable water supply and wastewater tank capacity may be required.



- 4) **A water tank** that provides sufficient water to wash, rinse, and sanitize utensils plus a minimum of five gallons of hand-wash water.
- 5) **A wastewater tank** with at least a 42 gallon capacity and 15% larger than the clean water tank.
- 6) **A hot water tank** that provides enough hot water to fill two compartments of the three-compartment sink to the top and at least 100°F water at all hand sinks.
- 7) **A mechanically pressurized water system** providing both hot and cold water and at least 15 psi of pressure.

ADDITIONAL REQUIREMENTS

- All food, equipment, water tanks, utensils, paper products, and cleaning supplies must be stored on the mobile food unit.
- Food preparation activities like cutting, chopping, slicing, and similar processes are not allowed in the mobile unit and must occur at the commissary.
- All raw meat must be prepared at the commissary or have a separate food prep sink on the mobile unit.
- Mechanical refrigeration is required for all food that must be kept cold. Food that cold must be kept at 41°F or below. Thermometers must be visible in all refrigeration units. Refrigeration units must be pre-chilled before loading food into them.
- Mechanical units powered by propane, electricity, or generators are required for equipment used to keep food hot and must maintain 135°F or above. Hot holding units must be pre-heated before loading food into them.
- All potentially hazardous food that is kept hot must be served the same day. Cooling leftover food in any mobile unit is prohibited. Leftovers from a mobile may not be cooled or saved for use at another time and must be discarded at the end of each day.
- Detailed written preparation steps are required for all food items. Include which food preparation and handling activities occur at the commissary kitchen and which activities occur at the sales site..
- Some menu items may be restricted due to the mobile food unit's size limitations.
- Cooking of raw meat is restricted to thin foods, such as hamburger patties. Cooking of raw meat thicker than one inch is not allowed.
- Ventilation hoods are required for any cooking equipment that produces grease. If deep fat fryers are used, a tight-fitting, heat-resistant cover must be locked in place for safe transport of hot grease.
- If seating is provided at the mobile site, a plumbed restroom must be available for customers within 200 feet of the unit.

**For questions about food truck safety requirements,
contact the EH&S Public Health program at 206.543.7262.**