



MOBILE FOOD SERVICE ESTABLISHMENT CONSTRUCTION, EQUIPMENT AND OPERATION GUIDELINES

Mobile food service regulations in Oklahoma are consistent statewide. Municipalities may impose additional requirements through city ordinances. Contact the local health departments to obtain any additional requirements.

The following Mobile food establishment categories are recognized:

- **Mobile Food Service Establishment:** A vehicle or trailer that prepares food, is readily moveable, and remains at one physical address for no more than **12 hours** at one time (**is Department of Transportation road approved, including wheel and axle**).
- **Mobile Retail Food Service Establishment:** A vehicle or trailer limited to the sale of commercially manufactured prepackaged products that are prepared and packaged at a licensed food service establishment.
- **Mobile Pushcart:** A non-self propelled vehicle of operation, which is limited to serving non-Time/Temperature Control for Safety Foods, commercially pre-packaged foods maintained at proper temperature or the preparation and serving of frankfurters, and returns daily to a commissary.

Mobile Food Service Establishments, Mobile Retail Food Service Establishments and Mobile Pushcarts shall comply with all applicable requirements (unless otherwise noted) as outlined in this document. Certain requirements may be waived at the discretion of the health department in cases where no potential hazard would result (based on the proposed menu). Such waivers must be considered on a case-by-case basis.

Mobile food service establishments shall remain at one physical address for nor more than 12 hours; or shall operate and can remain stationary in conjunction with a single event or celebration.

The items listed below are required for full service mobile vehicles and trailers. Any mobile units not meeting these requirements shall be limited to selling only prepackaged products.

CONSTRUCTION

1. Exterior surfaces shall be constructed of weather-resistant materials. [OAC 310:256-11-16]
2. Name of business shall be on the outside of the unit.
Oklahoma State Department of Health license number shall be clearly visible on the outside of the vehicle during hours of operation.
3. Windows, doors, and vents shall be protected by:
 - a. 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
 - b. Properly designed and installed air curtains to control flying insects; or
 - c. Other effective means. [OAC 310:257-11-15(d)]
4. Indoor floor, walls, and ceiling construction shall be smooth, durable, light colored and easily cleanable. [OAC 310:257-11-1]
5. Food contact surfaces shall be smooth, and free of breaks, open seams, cracks, chips, pits, and similar imperfections. They shall be free of sharp internal angles, comers, and crevices. These surfaces shall have smooth welds and joints, and be accessible for cleaning. They shall be constructed with safe, durable, corrosion-resistant, and non-absorbent materials. [OAC 310:257-7-1]
6. Non-food contact surfaces shall be free of unnecessary ledges, projections, and crevices. These should also be designed and constructed to allow easy cleaning. [OAC 310:257-7-20]
7. Manual ware-washing sinks shall meet the following requirements:
 - a. A 3-compartment sink shall be provided for washing, rinsing, and sanitizing equipment and utensils. [OAC 310:257-7-51(a)]
 - b. A 3-compartment sink shall be required that meets NSF or equivalent approval, with sink compartments large enough to immerse at least half of the largest piece of equipment or utensil used. [OAC 310:257-7-51(b)]
The sink system shall be made of equipment and materials intended for the use of warewashing. The sink system shall be designed and installed so the warewashing of utensils cannot be contaminated by hand washing.
 - c. Drain boards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall provide for necessary utensils holding before cleaning and after sanitizing. [OAC 310:257-7-52]
8. A separate hand sink shall be required. It must be readily accessible. Distance or a partition shall separate the hand sink from the 3-compartment sink and food contact surfaces/equipment .Sink shall be installed so that hand washing cannot contaminate utensil washing. [OAC 310:257-9-18, 23]
9. Lighting shall be shielded and intensity shall be a minimum of 50-foot candles (lux). [OAC 10:257-11-31 (3)]
10. Outer doors shall be self-closing and tight fitting. [OAC 310:257-11-15]
11. Carpeting shall not be allowed. [OAC 310:257-6 (a)]
12. Ventilation hood systems shall be easily cleanable. Note: A fire suppression system is not mandatory in a mobile unit. [OAC 310:257-7-53]
13. Equipment for cooling and heating food, and holding hot and cold food shall meet NSF or equivalent approval and be sufficient in number and capacity for the operation.[OAC 310:257-7-50]

14. Equipment shall be spaced or sealed to allow for easy cleaning. [OAC 310:257-7-60]
15. Wood shall not be used as a food contact surface with the exception of cutting boards, cutting blocks, baker's tables, or utensils. Hard maple or an equivalent hard, close-grained wood must be used. [OAC 310:257-7-9]

WATER, PLUMBING, AND WASTEWATER SYSTEM

1. Water used shall come from an approved source. [OAC 310:257-9-1]
2. The water source and system shall be of sufficient capacity to meet the water demands of the food service establishment. [OAC 310:257-9-8]
3. A potable water tank shall be enclosed from the filling inlet to the discharge outlet, sloped so that the outlet allows for complete drainage of the tank. A minimum of at least 10 gallons capacity shall be required. If a cleaning or access port is present, the opening shall be in the top of the tank, flanged upward at least (1/2) inch, and equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place. If a vent is provided, it shall terminate in a downward direction and be covered with a (16) mesh to (1) inch screen or a protective filter. Water tank must be fixed to the mobile unit. [OAC 310:257-9-8, 33, 35]
4. Water under pressure shall be provided to all fixtures, equipment, and non-food equipment that are required to use water. Mobile food service establishments shall have a water system under pressure that produces a flow rate of at least 2 gallons per minute. [OAC 310:257-9-9]
5. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food service establishment. [OAC 310:257-9-8]
6. A plumbing system and hoses shall be constructed and repaired with approved materials. [OAC 310:256-7-1 (1, 2, and 4)]
7. A hand-washing lavatory shall provide water at a temperature of at least 100°F. [OAC 310:257-9-14(a)]
8. A backflow prevention device shall be required on the water system at the point of attachment to the mobile units system. This device must meet (A.S.S.E.) standards. [OAC 310:257-9-16]
9. V-type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached. [OAC 310:257-9-34]
10. A hose used for conveying drinking water from a water tank shall be safe, durable, corrosion-resistant, non-absorbent, have a smooth interior surface, and be clearly and durably identified as to its use. [OAC 310:257-9-37 (1,2,3,4,5)]

EQUIPMENT REQUIREMENTS

1. A stem-type probe thermometer accurate to +/-2°F shall be required. [OAC 310:257-7-23(b)]
2. Thermometers for cold-holding and hot-holding equipment shall be required. [OAC 310:257-7-37(b)]
3. Approved sanitizers for various uses shall be required. [OAC 310: 257-7-75]
4. **Food equipment shall be certified by an accredited certification program (NSF or equivalent) or approved by the Health Department.** [OAC 310:257-7- 49]
 - a. Floor-mounted equipment must meet NSF or equivalent approval. Includes, but is not limited to sinks, ovens, ranges, mixers, prep freezers, refrigerators, grills, griddles, fryers, ice machines and steam tables.
 - b. Counter-mounted equipment must meet NSF or equivalent approval includes slicers, grinders, food processors, crock pot/hot holding units and other similar food processing equipment.
 - c. Microwave ovens and handheld equipment Utensils do not have to be certified by NSF or an equivalent organization.
 - d. Equipment shall be installed to facilitate cleaning.
5. Equipment for cooling, heating and hot or cold holding shall be sufficient in number and capacity. [OAC 310:257-7-50]
 - a. Refrigeration units shall be capable of operating at 41o at all times.
 - b. Refrigeration units shall be provided with thermometers accurate to +/- 3°F.
 - c. **RESIDENTIAL, HOME-TYPE REFRIGERATORS SHALL NOT BE PERMITTED.**
 - d. Existing establishments may continue to use residential refrigerators if required temperatures are maintained or until equipment is replaced. Any replacement equipment must meet the criteria listed above.
6. A test kit or device that accurately measures sanitizing solutions in mg/L. [OAC 310:257-7-58]
7. Hand soap, disposable hand towels, and waste receptacles. [OAC 310:257-11-24, 25, 27]
8. A garbage container shall be conveniently located within the establishment. [OAC 310:257-9-57-60]
9. Filters shall be required in the air supply line if compressed air is used to pressurize the system. [OAC 310:257-9-38]
10. Protective covers shall be required for water inlets, outlets, and hoses. [OAC 310:257-9-39]
11. A water tank inlet shall be at least 19.1mm (3/4) inch in diameter and provided with a hose connection of a size or type that will prevent its use for any other service. [OAC 310:257-9-40]
12. A sewage holding tank in a mobile unit shall be sized at least (15) percent larger in capacity than the water supply tank and sloped to a drain outlet that is at least (1) inch in diameter or greater, and equipped with a shut-off valve. Waste tank shall be fixed to unit. [OAC 310:257-9-45]
13. Sewage or liquid waste shall be conveyed to the point of disposal through an approved sanitary sewage system, sewage transport vehicle, waste retention tank, pumps, pipes, or hoses. This shall be done at an approved waste servicing area or vehicle in a way that a public health hazard or nuisance is not created. [OAC 310:257-9-49,50]
14. Piping in a mobile system shall be labeled to prevent cross-contamination. [OAC 310:257-9-27]

15. Beverage tubing and cold-plate beverage cooling devices shall not be installed in contact with stored ice. This does not apply to cold plates that are constructed integrally with an ice storage bin. [OAC 310:257-7-31]
16. Liquid Waste drain lines shall not pass through an ice machine or ice storage bin. [OAC 310:257-7-32]
17. A toilet facility shall be conveniently located within the immediate vicinity. [OAC 310:257-9-19]
The water, plumbing, and wastewater system should be designed with the following considerations in mind:
 - Projected amount of water usage and wastewater produced;
 - Type of operation, cleaning needs, ability to connect to local approved water supply, or the ability to operate without any water or electricity provided at the location;
 - The ability to dispose of wastewater generated at the site in a legal manner.

Contact the event organizer prior to the event to determine if power, water and waste disposal facilities are provided on site. In some cases, you may be asked to provide all of these needs.

PERSONNEL

1. Manager certification or food handler certification shall be required where applicable.
2. The person in charge shall have knowledge of food safety personnel practices, personal hygiene requirements, etc. [OAC 310:257-3-1-2-3-4-5-6].
3. Hand washing shall be required. [OAC 310:257-3-8-9-10-11-12].
4. Employees shall be clean, wear clean clothing, and keep fingernails trimmed and cleaned. [OAC 310:257-3-13,14,15,17].
5. Employees shall have hair effectively restrained. [OAC 310:257-3-20].
6. Employees shall not eat, drink or use tobacco products in a food preparation/service area. [OAC 310:257-3-18].

FOOD

1. Food shall be safe, unadulterated, and honestly presented. Food or color additives, colored over- wraps, or light shall not misrepresent the true color, appearance, or quality of the food. [OAC 310:257-5-1,66].
2. Food shall be from an approved source. No food prepared in a private home shall be used or offered for sale. Packaged foods shall be labeled appropriately. [OAC 310:257-5-2(a)(b)(c)].
3. Cold, Time/Temperature Control for Safety Foods shall be maintained at a temperature below 41°F. [OAC 310:257-5-9(a)].
4. Hot, Time/Temperature Control for Safety Foods shall be maintained at a temperature above 135°F. [OAC 310:257-5-9(b)].
5. Foods that are labeled “frozen” shall be kept frozen. [OAC 310:257-5-9(e)].
6. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. [OAC 310:257-13].

7. Ice shall be made from drinking water (approved source). **[OAC 310:257-5-14].**
8. Food employees shall avoid bare hand contact with ready- to- eat foods. Suitable utensils, deli-tissue, spatulas, tongs, and single- use gloves may be used. **[OAC 310:257-5-21(b)].**
9. Food that is not in the original container shall be labeled unless it is easily recognized. **[OAC 310:257-5-24].**
10. Ice used, as a cooling medium shall not be used as food. **[OAC 310:257-5-28].**
11. Refilling of returnable containers shall be prohibited, unless by a contamination- free process. **[OAC 310:257-5-36(c)].**
12. Food shall be protected during storage, preparation and display. **[OAC 310:257-5-36,38,39,40].**
13. Condiments shall be protected from contamination. **[OAC 310:257-5-42].**
14. Food that has been returned shall not be offered for resale. **[OAC 310:257-5-44].**
15. Food cooking temperatures (See food cooking temperature requirements). **[OAC 310:256-5-46,47,48 and 48.1].**
16. Thawing shall meet one of the following criteria:
 - a. Thawed under refrigeration, below 41° F.
 - b. Submerged under running water that is 70° F or less
 - c. Part of the cooking process or thawed in a microwave oven and cooked immediately. **[OAC 310:257-5-56].**
17. Cooling of cooked, Time/Temperature Control for Safety Foods shall be done from 135°F to 70°F within 2 hours, and from 70°F to 41°F within 4 additional hours. **[OAC 310:257-5-57].**
18. Time may be used as a control, provided that the food has been cooked to the required temperature and is marked with a 4-hour time from when it was cooked; and any food that exceeds the 4- hour time limit is discarded. **[OAC 310:257-5-62(b)].**

EXCEPTIONS

Mobile food units or pushcarts which prepare or sell open foods and do not meet the requirements for refrigeration or utensil washing listed above shall report daily to an approved, properly equipped food storage and servicing area as defined in the Food Service Establishment Regulations. **[OAC 310:257-1-2 “Servicing area”].**

Mobile retail food service establishments which sell only commercially pre-packaged foods and which have been demonstrated as being capable of maintaining proper food temperatures, protecting foods from all possible sources of contamination and providing refuse disposal shall be exempted from providing water, plumbing and wastewater equipment. Openings (doors and windows) shall not require protection.

Mobile Pushcarts shall be exempted from CONSTRUCTION criteria 3, 4, 10, 11 and 12 of this document except for the overhead protection or ceiling requirements under criteria 4.