



# Guide for Mobile Food Service Establishments Livingston County



## Administrative Requirements

- Commissary Location\*: \_\_\_\_\_
- Potable water supply location: \_\_\_\_\_
- Completed Permit Application
- Workers Compensation and Disability Insurance proof or CE-200 exemption
- Permit fee
- Schematic or drawing of equipment layout

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## Equipment Requirements

- Stem thermometer (0-220F) or digital equivalent
- Hot/Cold or tempered running water
- Three Bay sink or two bay sink acceptable to the Health Department
- Drain board or movable table
- Handwashing sink with soap, paper towels and handwashing sign
- Sanitizing solution with wiping cloth and test strips
- Hot Storage capable of holding food at 140F or more
- Cold holding capable of holding food at 45F or less
- Smooth, cleanable surfaces (nonabsorbent floor material)
- Potable water storage tank (min 40 gallons )
- Waste water holding tank (15% greater storage than water supply capacity)
- Adequate Ventilation (hood with fire suppression if required)
- Shielded lights if applicable
- Thermometer(s) for all cold holding units
- Single service utensils, cups, straws etc
- Gloves, tongs or deli paper
- Hair restraints
- Single serve or covered condiments
- Garbage receptacle
- Consumer garbage receptacle
- Toxic materials limited to hand, utensil, and equipment sanitizers and cleaners

Refer to Subpart 14-4 and 14-1 of the State Sanitary Code for further details. Copies can be obtained by contacting the Livingston County Department of Health. \*Some mobile food units may be designed and operated to act as their own commissary. Prior approval by the Livingston County Department of Health is required.