



TULSA HEALTH

Department

Food Protection Services

5051 S. 129th East Ave • Tulsa, OK 74134

Phone 918.595.4300 • Fax 918.595.4339

www.tulsa-health.org

MOBILE FOOD ESTABLISHMENT CONSTRUCTION, EQUIPMENT AND OPERATION GUIDELINES

Mobile food establishment regulations in Oklahoma are consistent statewide. Municipalities may impose additional requirements through city ordinances. Contact your local health department to obtain any additional requirements.

The following mobile food establishment categories are recognized:

- *Mobile Food Establishment:* a facility that prepares food and is vehicle mounted (Department of Transportation road approved, including wheels and axles), is readily moveable and remains at one physical address for no more than 12 hours at one time unless operating in conjunction with a single event or celebration.
- *Mobile Retail Food Establishment:* a unit which sells packaged foods from a stationary display or from a vehicle or trailer for no more than 12 hours. Food sales are limited to commercially manufactured pre-packaged products or products that are prepared and packaged at a licensed food establishment.
- *Mobile Pushcart:* a non-self propelled food unit that can be manually moved. Pushcarts are classified as either indoor or outdoor depending on where they operate and type of food sold.
 - *Indoor Mobile Pushcarts:* are allowed to operate inside the confines of an enclosed or protected environment such as an indoor mall, sports arena, or convention center. Indoor pushcarts are allowed to sell fully cooked Time/Temperature Control for Safety Foods (TCS) prepared in a commissary kitchen located within the confines of the venue.
 - *Outdoor Mobile Pushcarts:* operate roadside and are limited to serving non-TCS foods and condiments (i.e. processed cheese products, onions, and sauerkraut), pre-packaged food, or the preparation and serving of precooked frankfurters or sausages including those made of meat and poultry and return daily to a commissary to service the unit.

Mobile food service, mobile retail, and 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 establishments are limited to a maximum duration of twelve (12) hours of operation at a physical location. Local ordinances may impose additional limitations.

CONSTRUCTION

1. Exterior surfaces shall be constructed of weather-resistant materials and protect against the entry of insects and rodents. [OAC 310:257-11-16]
2. Name of business shall be on the outside of the unit. [OAC 310:257-17-3,4]
3. Windows, doors, and vents shall be protected by 16 mesh to 1 inch screens, properly designed and installed air curtains, or other effective means. Outer doors shall be tight fitting and self-closing. [OAC 310:257-11-15]
4. Indoor floor, walls, and ceiling construction shall be smooth, durable, light colored and easily cleanable. Carpeting shall not be allowed. [OAC 310:257-11-1]

Note: Not applicable to pushcarts. Pushcarts serving open food items are required to have adequate *attached* overhead protection.

5. Food contact surfaces shall be smooth, and free of breaks, open seams, or cracks. They shall be free of sharp internal angles and corners. 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 smooth and free of unnecessary ledges and crevices. These should also be designed and constructed to allow easy cleaning. Note: This includes exposed electrical conduit. Conduit shall be smooth and bracketed away from the wall to allow for cleaning [OAC 310:257-7-20]
7. Manual ware-washing sinks shall meet the following requirements:
 - a. A three-compartment sink (NSF or equivalent) shall be required 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. Drain boards, utensil racks, or tables shall be provided for utensil holding before cleaning and after sanitization. [OAC 310:257-7-52]
 - c. The sink system shall be made of equipment and materials intended for the use of warewashing. [OAC 310:257-17-1] Note: a sink system constructed out of material designed for food storage (holding/warming pans) will not be approved.
8. A separate hand sink shall be required. Distance or a partition shall separate the hand sink from the 3-compartment sink and food contact surfaces/equipment. [OAC 310:257-9-18]
9. Lighting shall be shielded and intensity shall be a minimum of 50-foot candles (lux) at all food preparation areas, 20-foot candles (lux) at all warewashing areas and at least 10-foot candles (lux) over all storage areas. [OAC 310:257-11-31]
10. Ventilation hood systems shall be easily cleanable and sufficient to prevent the

accumulation of grease, smoke, or condensation in facility. Note: A fire suppression system is not mandatory in a mobile unit. [OAC 310:257-7-53]

11. Equipment shall be spaced or sealed to allow for easy cleaning. [OAC 310:257-7-60]
12. 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 establishment. The fresh water tank for a Mobile Food Establishment is required to be a minimum of 10 gallons. A mobile pushcart fresh water tank is required to have a minimum of 5 gallons. [OAC 310:257-9-8]
3. Materials that are used in the construction of a mobile water tank shall be safe, durable, corrosion-resistant, nonabsorbent, and finished with a smooth easily cleanable surface. A potable water tank shall be installed and sloped from the filling inlet to the discharge outlet, so that the outlet allows for complete drainage of the tank. 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 310:257-9-12,31,32,33,35,36]
4. Water under pressure shall be provided to all fixtures, equipment, and non-food equipment that are required to use water. Mobile food 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 system shall be sufficient to meet the peak hot water demands throughout the food establishment. A hand-washing lavatory shall provide water at a temperature of at least 100°F. [OAC 310:257-9-8,14]
6. 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 310:257-9-16,21]
7. 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]
8. A hose used for conveying drinking water from a water tank shall be safe, durable, corrosion-resistant, non-absorbent, and be made of food grade material with a smooth interior surface, and be clearly and durably identified as to its use. [OAC 310:257-9-37]

9. Protective covers shall be required for water inlets, outlets, and hoses. [OAC 310:257-9-39, 43]
10. A water tank inlet shall be at least (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]
11. 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]
12. 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]
13. Piping in a mobile system shall be labeled to prevent cross-contamination. [OAC 310:257-9-27]
14. 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. Liquid waste drain lines shall not pass through an ice machine or ice storage bin. [OAC 310:257-7-31, 32]
15. A toilet facility shall be located within 500 feet and available during all hours of operation unless the facility remains at location for less than 4 hours. [OAC 310:257-17-2,3,4]

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.

If facility is participating in a temporary event, contact the event organizer 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.

EQUIPMENT REQUIREMENTS

1. A small diameter probe thermometer designed to measure the temperature of small mass foods accurate to +/-2°F shall be required. [OAC 310:257-7-23,56]

2. Thermometers for cold-holding and hot-holding equipment shall be required. [OAC 310:257-7-37]
3. Food equipment shall be certified by an accredited certification program (NSF or equivalent) or approved by the Health Department. [OAC 310:257-7-49]
 - Floor-mounted equipment includes, but is not limited to sinks, ovens, ranges, mixers, prep freezers, refrigerators, grills, griddles, fryers, ice machines and steam tables.
 - Counter-mounted equipment includes slicers, grinders, food processors, crock pot/hot holding units and other similar food processing equipment.
 - Microwave ovens and handheld equipment/utensils do not have to be certified by NSF or an equivalent organization.
 - Equipment shall be installed to facilitate cleaning.
4. Equipment for cooling, heating and hot or cold holding shall be sufficient in number and capacity. [OAC 310:257-7-37 & 7-50] In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Refrigeration units shall be capable of operating at 41°F at all times, and shall be provided with thermometers accurate to +/- 3°F.
 - **RESIDENTIAL, HOME-TYPE REFRIGERATORS SHALL NOT BE PERMITTED.**
5. A test kit or device that accurately measures sanitizing solutions in mg/L. [OAC 310:257-7-58]
6. Hand soap, disposable hand towels, and waste receptacles shall be provided at each handsink. A sign that notifies employees to wash hands shall be located at handsink. [OAC 310:257-11-24, 25,27, 28]
7. A garbage container shall be conveniently located within the establishment. [OAC 310:257-9-57, 60]

PERSONNEL

1. Manager certification or food handler card shall be required where applicable.
2. The person in charge shall have knowledge of food safety, personnel practices, personal hygienic requirements, etc. [OAC 310:257-3-3].
3. Hand washing shall be required. [OAC 310:257-3, 9, 10, 12-13]
4. Employees shall be clean, wear clean clothing, keep fingernails trimmed and cleaned, and have hair restrained. [OAC 310:257-3-15, 16, 17, 20]

5. 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. [OAC 310:257-5-1]
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]
3. Cold Time/ Temperature Control for Safety Foods (potentially hazardous foods) shall be maintained at a temperature below 41°F. [OAC 310:257-5-9(a)]
4. Hot Time/ Temperature Control for Safety Foods (potentially hazardous foods) shall be maintained at a temperature above 135°F. [OAC 310:257-5-9(d)]
5. Foods that are labeled "frozen" shall be kept frozen. [OAC 310:257-5-9(e)]
6. Food packaging shall be in good condition to protect foods from contamination. [OAC 310:257-5-13]
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 except when washing fruits and vegetables, unless a policy as per OAC 310:257-5-21. Suitable utensils, deli-tissue, spatulas, tongs, and single use gloves may be used. [OAC 310:257-5-21]
9. Ice used, as a cooling medium shall not be used as food. [OAC 310:257-5-28]
10. Refilling of returnable containers shall be prohibited unless by a contamination-free process. [OAC 310:257-5-36]
11. Food, equipment, utensils, linens, single service articles shall be protected during storage, preparation and display. [OAC 310:257-5-37, 38, 40, 41, 45 and OAC 310:257-7-105]
12. Condiments shall be protected from contamination. [OAC 310:257-5-42]
13. Food that has been returned shall not be offered for resale. [OAC 310:257-5-44]
14. Foods shall be cooked to the following temperatures:
 - a. Poultry and stuffed foods: 165°F
 - b. Ground meats: 155°F
 - c. Eggs, pork, fish: 145°F [OAC 310:257-5-46,47,48, 48.1]

15. 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]
16. Cooling of cooked, potentially hazardous food shall be done from 135°F to 70°F within 2 hours, and within a total of 6 hours from 135°F to 41°F or less. [OAC 310:257-5-57]

COMMISSARY

1. All mobile food establishments and pushcarts are required to report daily (if not participating in an event) to a commissary to dispose of waste water, refill with potable water, service the mobile unit, and store back stock of food and single service articles. [OAC 310:257-17-2,3,5,6]
2. A licensed commissary shall not be a mobile food establishment, mobile pushcart, or mobile retail food establishment. [OAC 310:257-17-2,4]
3. Commissary shall have an area suitable for flushing and draining liquid waste separate from fresh water supply, and be able to dispose of water in a manner that collects grease laden water. [OAC 310:257-17-5]
4. Commissaries shall be licensed food establishments if used in the production of food for sale in any type of mobile. [OAC 310:257-17-5]

ADDITIONAL MOBILE PUSH CART REQUIREMENTS

1. Indoor or outdoor mobile pushcarts shall not cook raw meat or poultry. [OAC 310:257-17-2]
2. Outdoor mobile pushcarts are exempt from mechanical refrigeration if able to maintain temperatures of 41°F or less. [OAC 310:257-17-2]
3. Outdoor mobile pushcarts are limited to non-Time/ Temperature Control for Safety Foods (TCS) and condiments, pre-packaged food, or precooked frankfurters or sausages. Facility shall return daily to a commissary. [OAC 310:257-17-2 (d)]
4. Indoor mobile pushcarts are limited to operating within the confines of an indoor mall, sports arena, convention center, etc. and are allowed to sell open Time/ Temperature Control for Safety Foods that are prepared in a licensed commissary within the confines of the facility. All preparation of fruits, vegetables, and cooking of foods shall only be done inside the licensed commissary that is not a mobile food establishment, mobile pushcart, or mobile retail food establishment. [OAC 310:257-17-2]

5. Pushcarts preparing unpackaged food shall have shields on three sides to protect the food from contamination. [OAC 310:257-5-40]
6. Pushcarts shall be exempted from CONSTRUCTION criteria 3, 4, 7, and 10 of this document.

ADDITIONAL MOBILE RETAIL FOOD ESTABLISHMENT REQUIREMENTS

1. Mobile Retail Food Establishments can sell packaged food from an approved source from a stationary table such as at an event or farmers market. [OAC 310:257-17-4]
2. Personal vehicles shall have no personal property or hazardous items in the same compartment that food is being transported or stored. [OAC 310:257-17-4]
3. Mobile retail food establishments shall be exempted from CONSTRUCTION criteria 3, 4, 7, 8, 9, and 10, and WATER, PLUMBING, AND WASTEWATER SYSTEM criteria of this document, because they are limited to selling packaged foods.

Mobiles operating roadside in Oklahoma require a license to sell food from the Oklahoma State Department of Health. Contact your local county health department for the application. The objective of the guidelines is to protect the health of your customers. Please contact the local health department if you have any questions.