

Mobile Food Facility & Commissary

Minimum Equipment Installation and Construction Requirements

Mobile Food Facility Requirements

The **Mobile Food Facility (MFF)** must be a limited service food facility which is mechanically, electrically, manually, or otherwise propelled vehicle operating on land or water. It must be self-contained, hosting all required operational components to meet its operational within a single unit. A smooth and easily cleanable table may be assembled next to the facility **ONLY** for the purpose of serving condiments, napkins, and straws.

Mobile units and their minimum equipment requirements are defined by the extent of food preparation:

- **Type 1 (MFF1) Pre-packaged, Non-potentially hazardous, No Food Preparation or Assembly—No permit required**
 - Examples: Soda, Chips, Candy
- **Type 2 (MFF2) Pre-Packaged Potentially and Non-Potentially Hazardous in Original Packaging**
 - Examples: Ice cream, Milk, Frozen Meals, Single-serving Snacks
- **Type 3 (MFF3) Store-Prep-[Cook]-Serve:**
 - **food that is prepared for immediate service**
 - Examples: Hot Dogs, Salads, Sandwiches, Shaved Ice, Kettle Corn, Roasted Nuts, Coffee
- **Type 4 (MFF4) Store-Prep-Cook-Cool-Reheat-Hot Hold-Serve:**
 - **food that must be prepared in advance at the commissary and is reheated for service on the mobile unit**
 - Example: Gyros, Mac-n-Cheese, Tacos, Steak Sandwiches

Minimum Mobile Food Facility (MFF) Equipment Requirements <i>Footnotes provided on following page</i>	MFF4	MFF3	MFF2
Potable, Protected Water Source ¹	X	X	
Wastewater disposal ²	X	X	
Handwashing sink ³	X	X	
3-compartment ware washing sink ⁴	<i>if any ware washing will happen on board</i>		
Food Preparation Equipment ⁵	X	X	
Ventilation ⁶	X	<i>Based on foods prepared</i>	
Cold Storage ⁷	X	X	<i>Based on foods sold</i>
Dry Storage ⁸	X	X	X
Overhead protection ⁹	X	X	X
Pest Protection ¹⁰	X	X	X



Allegheny County Health Department Food Safety Program

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1. Water must be from an approved, potable source; and provided to the mobile facility by a direct connection via food grade hose to the mobile water supply tank or other approved means. The water supply must be large enough to meet all food preparation, ware washing, and hand washing needs. Hot and cold running water are both required.
2. A permanently installed liquid waste disposal system with a capacity that is 15% larger than the total water supply (including both hot and cold water). The disposal tank must be sloped to a drain that is at least 1 inch in inner diameter and is equipped with a shutoff valve.
3. A dedicated sink used only for handwashing, stocked with soap, paper towels, and hot & cold running water.
4. If a commercial 3-bowl sink is not installed on the vehicle, extra clean and sanitized equipment must be carried to account for safe operation in the instance of utensils being contaminated during service.
5. Commercial food preparation equipment (meeting National Sanitation Foundation [NSF] standards or equivalent) must be appropriate to the demands of the menu. Residential equipment is not permitted. This includes all cooking equipment, hot holding equipment, food preparation tables, cutting boards, or similar equipment.
6. Any cooking with grease-laden vapors will require a Type I exhaust system that conforms to the current National Fire Protection Association (NFPA) code, including an approved source of make-up air. Cooking with moisture-laden vapors will require a Type II exhaust system for heat and steam, with an approved source of make-up air.
7. Refrigeration units must meet NSF standards or equivalent. There must be enough cold storage to meet the demands of the menu. NSF Standards are available for review at the Food Safety Program Office.
8. Dry storage must meet NSF standards or equivalent and store food at least 6 inches off the floor of the mobile unit. NSF Standards are available for review at the Food Safety Program Office.
9. Appropriate design of all mobile units includes overhead protection in all food handling areas. Any food displayed to the public must have [adequate sneeze protection](#).
10. Protection from pests must include at minimum a screened and/or sliding window at the customer service area to reduce the risk of flying insects entering the vehicle.

The design must provide for all equipment and supplies to be stored securely during transport. All food for service must be stored on the mobile food facility. All extra food supplies must be stored in the licensed commissary. It is not permissible for extra supplies to be stored in a personal vehicle or non-licensed facility.

Mobile facilities must be constructed to be smooth and easily cleanable. All junctures must be sealed to 1/32". For more information, consult NSF Standard 59 (available for review at the Food Safety Program office) or equivalent standard.

All mobile operations are required to have a commissary or other fixed food facility that must be reported to daily. The mobile facility should at minimum report to the commissary before opening to obtain all food and water supplies required and after closing to dispose of all waste, clean the unit, and transfer any remaining food to appropriate overnight storage.

The mobile unit itself *may not* serve as a commissary. A commissary is a separate facility that is equipped to service the daily needs of a mobile operation. These needs may include the following: obtaining fresh water, disposing of wastewater, disposing of liquid/solid waste (grease), ware washing, food storage, preparation, handling, and/or packaging.



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Commissary Requirements

The commissary must meet the minimum requirements of [Allegheny County Article III Food Safety Rules and Regulations](#) and be permitted by the ACHD Food Safety Program. If located on a residential property, the commissary must be completely separated from personal use areas and meet all requirements for commercial food establishments. Required commercial food service equipment, refrigeration, and utensils must conform to NSF standards or equivalent. Floors, walls, and ceilings must be smooth, durable, and easily cleanable. Employee restroom(s) must be provided; refer to [ACHD Article XV Plumbing Code](#) for additional details.

Minimum equipment requirements for a commissary are determined by the MFF type (as defined on page 1).

Minimum Commissary Equipment Requirements <i>Footnotes provided below</i>	MFF4	MFF3	MFF2
Potable, Protected Water Source	X	X	
Wastewater disposal (connected grease trap)	X	X	
3-compartment sink ¹	X	X	
Food Preparation Sink ²	X	X	
Handwashing sink(s) ³	X	X	
Utility/Mop Sink ⁴	X	X	X
Commercial food preparation Equipment ⁵	X	X	
Ventilation ⁶	X	<i>Based on foods prepared</i>	
Cold Storage ⁷	X	X	<i>Based on foods sold</i>
Dry Storage ⁸	X	X	X

1. A commercial 3-bowl sink with attached drain boards.
2. Designated food preparation sink(s) with approved indirect waste line(s).
3. A handwashing sink in or immediately adjacent to each food preparation area, food handling area, ware washing area, and toilet area.
4. A service sink (mop sink / utility sink) must be located within the facility. Wastewater from the mobile facility must be properly disposed of in a designated service sink connected to the sanitary sewer. No wastewater may be disposed of on the ground or in a storm sewer.
5. Commercial cooking, hot holding, and food preparation equipment (preparation tables, cutting boards, mixers, blenders, etc.) conforming to NSF standards or the equivalent. NSF Standards are available for review at the Food Safety Program Office.



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6. An exhaust system installed for grease-type cooking with an approved source of make-up air (The exhaust system must conform to the current (NFPA) National Fire Protection Association Code and/or adequate ventilation to prevent excessive steam, heat, vapor condensation, etc.
7. Commercial refrigeration conforming to NSF standard 7 or the equivalent.
8. Approved food storage areas with adequate shelves to store all food items at least 6 inches off the floor.

The commissary must also:

- Have an approved source of safe, potable water. If your proposed location is not connected to a public water source, please consult the [PA Dept. of Environmental Protection](#) for more information.
- All sinks must be equipped with both hot and cold running water.
- Have floors, walls, and ceilings that are smooth, durable, and easily cleanable.
- Have adequate lighting in all areas that is shielded from breakage.
- Provide employee restroom(s). For more information, refer to [ACHD Article XV Plumbing Code](#).

Additional equipment may be required upon review of plans.

For additional information, see [Allegheny County Article III Food Safety Rules and Regulations](#) and the [FDA Model Food Code](#).



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