

§ 16-131 MOBILE FOOD UNITS.

(a) *Sticker.* The mobile food unit permit sticker for a mobile food unit shall be displayed on the upper left rear area of the vehicle in a conspicuous location. If such location is not practicable, the permit shall be located in a location approved by the director.

(b) *Mobile barbecue trailers.* Mobile barbecue trailer cooking surfaces shall be tightly enclosed and constructed in such a way as to protect all food contact surfaces from possible contamination both in transit and during use. Mobile barbecue trailers shall be used in conjunction with an approved and permitted commissary and mobile food unit.

(c) *Commissary.*

(1) All mobile food units (except catering units) and pushcarts handling open potentially hazardous foods shall operate from a commissary or other fixed food service establishments that are regularly inspected by a regulatory health agency. All mobile food units handling potentially hazardous food shall report at least once a day to their commissary to clean and service the mobile unit.

(2) The following are exempt from these requirements:

- a. Catering operations with their own commissary;
- b. Snow cone trailers;
- c. Corn roasters; and
- d. Pre-packaged ice cream units.

(d) *Commercially manufactured vehicle.* All mobile food units handling open potentially hazardous foods shall be commercially manufactured. This requirement shall not apply to snow cone vendors, pre-packaged ice cream, corn roasters or other foods as determined by the director.

(e) *Mobile unit; log.* Each mobile unit operator must maintain a log that contains the date of servicing and the signature of the commissary operator. This log will be made available to the director upon request.

(f) *Commissary; log.* Each approved commissary must maintain a log that contains the date of servicing for each mobile food unit operator and the signature of the mobile food unit operator after each servicing. This log will be made available to the director upon request.

(g) *Servicing area.* All mobile food units and pushcarts handling open foods shall have a servicing area which shall have overhead protection, a location(s) for draining and flushing liquid wastes, and a location(s) for the loading and unloading of food and related supplies.

(h) *Servicing area operation.*

(1) All liquid waste containers shall be thoroughly flushed and drained daily during servicing operations.

(2) Flushing and draining activities shall be conducted in the servicing area. No flushing or draining of liquid waste shall be permitted on public streets or in any area other than the servicing area.

(i) *Waste retention.*

(1) All liquid waste shall be stored in a retention tank that shall have a minimum capacity of seven and one-half gallons or that is at least 15% larger in capacity than the fresh water supply tank, whichever is greater.

(2) Solid waste shall be contained in an easily cleanable, self-closing, lidded trash receptacle which shall be kept on or near the mobile unit at all times. The area around the mobile vending unit shall be kept clean and free from litter, garbage and debris.

(j) *Water system.* All mobile food units handling open potentially hazardous foods shall provide not less than 15 gallons of hot/cold potable water under pressure at all times for use in utensil cleaning, sanitizing and hand washing. A single water inlet shall be located so as not to be contaminated by waste discharge. Such inlet shall be capped at all times except when

being filled, and shall contain only potable water. Connection or direct hook-up to water sources other than those on the mobile unit is prohibited unless approved by the director.

(k) *Temporary events.* Mobile food units and caterers may operate at temporary events by possessing a valid mobile food unit permit or by obtaining a temporary food establishment permit and meeting the requirements of a temporary food service establishment as described in this article.

(l) *Seasonally or annually permitted mobile units.* All seasonally or annually permitted mobile units that operate at the same location throughout the day shall either:

(1) Provide a sanitary restroom facility built in the mobile unit; or

(2) Have access to the primary business owner's commercially plumbed restroom that is accessible during all hours of food preparation and vending, provides hot and cold running water through a mixing valve or combination faucet and is within 300 feet of the unit.

(m) *Operating location.* All mobile units that will operate at the same location throughout operating hours will provide the director with the address of the operating location. If the operating location changes during the period of the permit, the operator will provide the director with the new operating address seven days prior to moving to the new location. A notarized letter from the primary business granting bathroom access must also be provided to the director.

(n) *Violation.* The owner or operator of a mobile food unit commits an offense if the mobile food unit is operated in violation of any provision of this section.

(o) *Offense.* The owner or operator of the primary business, as defined by the director of planning and development, on which the unit is located commits an offense if the mobile food unit is operated during preparation and vending without access to the restroom as required by this section.

(Ord. 12553, § 1, passed 6-18-1996; Ord. 13749, § 1, passed 3-23-1999; Ord. 15241, § 2, passed 9-17-2002; Ord. 17522, § 6, passed 4-24-2007)

§ 16-133 CATERING SERVICES.

(a) A person operating a catering service shall be affiliated with a fixed food establishment that is permitted by the health department having jurisdiction over the area where the facility is located.

(b) A catering service shall serve only food that requires limited additional preparation at the service site unless approved by the director.

(c) The owner or operator of a catering service commits an offense if the catering service is operated in violation of this section.

(Ord. 12553, § 1, passed 6-18-1996)