



# PROCEDURES FOR OPERATION OF A MOBILE FOOD ESTABLISHMENT

A mobile food establishment is a food establishment capable of being readily moved that operates in conjunction with an approved food establishment. This includes but is not limited to trailer-type vehicles, push carts, lunchwagons, tour cruise boats and peddlers.

Permitting of a mobile food establishment involves the approval of a support kitchen and the mobile food establishment. ALL mobile food establishments must have a support kitchen and may have more than one. The permit(s) issued will be based on the address of the primary support kitchen and the sanitarian that inspects the primary support kitchen will be responsible for the initial approval of the mobile food establishment. A passing inspection for the mobile food establishment and support kitchen must be received before the mobile food establishment can operate for business.

Mobile food establishments selling only pre-packaged non-potentially hazardous food such as bottled water, canned sodas, potato chips, and candy from approved sources, and whole, uncut fresh fruits or vegetables are exempt from the requirements of the Hawaii Administrative Rules Chapter 11-50 and are not required to obtain a food establishment permit.

## **SUPPORT KITCHEN REQUIREMENTS**

- A support kitchen must be a food establishment that has a current permit and is in good standing with the department. Home kitchens are not allowed.
- The support kitchen must have proper facilities to support the operation of the mobile food establishment.
- If the support kitchen is not already permitted by the owner of the proposed mobile food establishment, a separate permit will be required for the support kitchen.
- Support kitchens may be shared. The sanitarian that inspects the support kitchen should be contacted to determine if a food establishment can be used or if another kitchen must be found.
- If the support kitchen is acceptable, an "APPROVED FOOD ESTABLISHMENT AGREEMENT" form is required to be completed and signed by the owners of the proposed mobile food establishment and the existing food establishment (support kitchen).
- If the support kitchen is connected to an individual wastewater system, in lieu of a public sewer, approval from the State of Hawaii Department of Health Wastewater Branch is required because of a potential increase in wastewater generation.

## **MOBILE FOOD ESTABLISHMENT REQUIREMENTS**

### **1. APPLICATIONS**

A completed “APPLICATION FOR FOOD ESTABLISHMENT PERMIT” must be submitted with the permit fee. The permit fee is determined by the menu and food operations to be conducted on the mobile food establishment. An “APPLICATION FOR PLAN REVIEW”, drawn plans and review fee must also be submitted for review & approval.

Plans should be:

- Easy to understand with dimensions given or drawn to scale
- Include the floor layout (top view looking down) and side view(s) where any pass-thru windows or other outer openings will be located.
- Equipment should be identified and details of the water supply and wastewater system must be included.
- Pushcarts may be required to show side views if necessary to provide information on equipment set up and how the food and food-contact surfaces will be protected.

Upon approval of the plans, the mobile food establishment can be constructed or purchased and prepared for inspection.

### **2. DETAILS OF REQUIREMENTS:**

- A hand wash sink provided with soap and paper towels, within the mobile food establishment is required when there is handling of any open food. If only selling pre-packaged food, the hand washing requirement may be waived.
- Water. The minimum amount of water required for hand washing is 5 gallons. Additional water may be required depending on the amount of food handling/preparation/cooking/ equipment washing involved. Hot water is required if there is equipment washing on the mobile establishment. The water tanks should be designed to be of safe materials, durable, smooth, non-absorbent and easily cleanable. Water must be dispensed through a free-flowing nozzle where both hands can be washed at the same time. Water flow may be generated by gravity or an electric pump. The wastewater tank must be at least 15% larger than the clean water tank and be designed to allow proper disposal of wastewater into an approved sewage system.
- All equipment to be used for the operation of the mobile food establishment must be physically attached to the unit.
- The mobile food establishment is required to return to the support kitchen as necessary for cleaning and servicing.

For a copy of the Hawaii Administrative Rules Chapter 50 used to regulate food establishments, such as mobile food establishments, visit [www.health.hawaii.gov/san/](http://www.health.hawaii.gov/san/)