



Mobile Food Establishments: HOW DO I START ONE?

A Mobile Food Establishment (Mobile FE) is a food establishment capable of being readily moved and operates in conjunction with a Support Kitchen. This includes, but is not limited to, trailer-type vehicles, lunchwagons, tour cruise boats, and push carts.

A passing inspection for the Mobile FE and Support Kitchen must be received from the Food Safety Branch before the Mobile FE can operate for business.

Most Mobile FE operations will require use of a Support kitchen. A Support Kitchen may be any brick & mortar restaurant that has a current Food Establishment Permit. The food establishment must be able to "support" the operation of the Mobile FE — this is determined by the inspector based on your business plan, menu, and the facilities of the proposed Support Kitchen. A Mobile FE may have more than one Support Kitchen. Home kitchens do not qualify as Support Kitchens.

Applications & Supporting Documents:

- *"Application for Plan Review", plan review fee & plans (floor layout)*
Plans must be submitted if a Mobile FE is to be built or purchased new (not previously approved by the Food Safety Branch). Plans do not have to be professionally drawn but must be to scale. Top view & side view perspectives are required and should include placement of sink(s), equipment, pass-thru opening(s), etc. Push carts may need to provide additional information on equipment set-up and how the food and food contact surfaces will be protected. Upon approval of the plans, the Mobile FE can be constructed, purchased or set-up and prepared for inspection.
- *"Application for Food Establishment Permit" & permit fee*
Permit fee is determined by the menu and operations conducted at the Support Kitchen & Mobile FE. If operation of a Mobile FE requires multiple Support Kitchens, permit & fees are required for each one.
- *"Support Kitchen Use Agreement" form*
This form will detail operations conducted at the Support Kitchen and days & time of usage. This form requires the signature of the owner/agent of authority as consent to the use of their kitchen. If operation of a Mobile FE requires multiple Support Kitchens, an agreement form must be completed for each one. The form must be updated and submitted annually when the Food Establishment Permit for the Mobile FE is renewed.

Mobile FE Equipment Details:

Sink(s):

A handwash sink is required when there is handling of unpackaged food. Water flow may be generated by gravity or an electric pump that allows both hands to be washed in the sink basin, at the same time. Additional sink(s) and size of sink(s) will be determined based on the Mobile FE operation(s). Mobile FE serving only pre-packaged foods do not require a sink.



Mobile FE Equipment Details (continued) :

Water tanks:

Required potable water tank capacity will be based on the menu/operations. Wastewater tank capacity must be >15% than the potable water tank. More operations conducted on the Mobile FE will require more water. Water tanks must be of safe materials, durable, smooth, non-absorbent, and easily cleanable.

Food equipment:

Hot-holding units must maintain food temperature of $\geq 135^{\circ}\text{F}$.

Cold-holding units must maintain food temperature of $\leq 41^{\circ}\text{F}$.

Any equipment used for the operation of the Mobile FE must be physically attached to the unit. Serving tables, hibachis, coolers, and other equipment used for the Mobile FE food operation are not allowed to be set on the ground, outside Mobile FE. A trailer on wheels attached by a hitch to a Mobile FE may be allowed for cooking purposes only. All food handling must be conducted within the Mobile FE.

Due to fire hazards, generators may be set outside of the Mobile FE when in use.

Pass-thru and openings:

Pass-thru window(s) are recommended to be no larger than 5 square feet and is required to have a closure that is able to be put into place when window is not in active use. If there are more than one pass-thru, it is recommended that they be spaced at least 2 feet apart. Openings must be screened and protected from entrance of vermin and pests.

Materials and surfaces:

All surfaces of the Mobile FE must be durable, smooth, non-absorbent, and easily cleanable.

FAQ

Where can I find a Support Kitchen?

Any food establishment with a current permit with the Food Safety Branch may be used as a Support Kitchen.

Can I use my home kitchen as a Support Kitchen? No.

Where can I park and sell from my lunchwagon?

Contact Honolulu City & County at (808)768-4385. For Neighbor Islands, please call your local Food Safety Branch office for assistance. We issue food establishment permits but all Mobile FEs must comply with regulations of other agencies.

Can I cook outside of my lunchwagon? No.

All equipment to be used for Mobile FE operation must be on-board unit or attached to unit.

If you have additional questions, please contact your local Food Safety Branch office:

Oahu (808)586-8000 • Hilo (808)933-0917 • Kona (808)322-1507 • Maui (808)984-8230 • Kauai (808)241-3323