

Self-Contained Mobile Food Service

Plans may be prepared and submitted by a Kentucky licensed plumber or the owner of the establishment.

Plans shall include a floor plan which shows equipment layout/location as well as a plumbing riser diagram.

Fee for plan review is \$10. Checks and money orders are payable to the Gateway District Health Department. .

When all plans have been approved by the local health department, plumbing shall be inspected and approved by the state plumbing inspector; then, a pre-opening inspection will be conducted by the local environmental health specialist. Prior to this inspection, a menu of foods to be served must be submitted to the health department, along with a check/money order for the annual operating fee of \$160. Permit fees are required by December 31st each year.

Plumbing and FDA Food Code Requirements

Hand sink in prep area.

Hot and cold water under pressure (approved by Division of Plumbing).

Hot water tank (approved by Division of Plumbing), which can provide a minimum water temperature of 110°F during times of peak usage.

Tanks for potable water supply and waste water must be constructed of National Sanitation Foundation (NSF) approved material.

3-compartment sink with 2 drain boards.

A food prep sink if necessary.

Public restrooms must be available at location of operation.

Waste water retention tank must be 50% larger than fresh water supply.

Must have a minimum of 50 ft. candles lighting on food prep surfaces in food prep area; lights must be properly shielded.

Surfaces of floors, walls, ceilings, must be hard, smooth, cleanable and non-absorbent.

Hood/ventilation system for smoke/grease vapors may need approval from Kentucky Department of Housing, Building, and Construction (502.573.0373).

Copy of proposed menu.