

**FANNIN COUNTY
FOOD SERVICE/MOBILE UNIT PERMIT
GUIDELINES**

ALL MOBILE UNITS MUST OPERATE FROM A BASE OF OPERATION OR COMMISSARY WHICH THEY WILL BE REQUIRED TO REPORT TO DAILY WHILE IN OPERATION. THIS WILL ALSO BE THE LOCATION WHERE THE UNIT IS STORED WHILE NOT IN USE. THE PURPOSE OF THE BASE IS FOR MAINTENANCE, STORAGE, CLEANING AND ANY FOOD PREPARATION THAT CANNOT BE DONE ON THE UNIT.

IF THE BASE OF OPERATION IS A RESTAURANT, THE OWNER OF THE RESTAURANT IS RESPONSIBLE FOR OBTAINING THE PERMIT FOR THE MOBILE UNIT AND FOR THE OPERATION OF THE UNIT. THE FOOD THAT IS SERVED ON THE MOBILE UNIT MUST REFLECT WHAT IS SERVED IN THE RESTAURANT IF THAT IS THE BASE. THE MOBILE UNIT SHOULD BE AN EXTENSION OF THE FOOD SERVICE.

IF THE BASE OF OPERATION IS LOCATED AT A RESIDENCE, THE AREA DEDICATED AS THE BASE FOR STORAGE, FOOD PREP, ETC... MUST BE COMPLETELY SEPARATE FROM THE RESIDENCE (UNUSED GARAGE, UNOCCUPIED IN-LAW SUITE) AND MUST HAVE A SEPARATE ENTRANCE. THIS AREA WILL HAVE TO BE IN COMPLIANCE STRUCTURALLY WITH CURRENT REGULATIONS AND WILL BE SUBJECT TO

INSPECTION BY THE HEALTH AUTHORITY. IF THE LOCATION HAS A SEPTIC SYSTEM THERE WILL BE OTHER FACTORS TO BE CONSIDERED.

THE FOLLOWING INFORMATION IS THE CURRENT REGULATION FROM THE GEORGIA FOOD CODE FOR OPERATING A MOBILE UNIT.

290-5-14-.08 Special Food Service Operations.

(1) Mobile Food Service Units and Extended Food Service Units.

(a) **Compliance Required.** Mobile food service units and extended food service units shall comply with the requirements of this Chapter, except as otherwise provided in this subsection and as specified under subsection (1) (b) of this Rule.

1. The Health Authority may impose additional requirements to protect against health hazards related to the conduct of the food service establishment as a mobile operation; or
2. May prohibit the sale of some or all potentially hazardous food, and
3. When no health hazard will result, may modify requirements of this Rule relating to physical facilities, except those requirements specified under subsections (1)(e) and (f) of this Rule.

(b) Exceptions to Compliance.

1. *Mobile food service units and extended food service units serving only food prepared, prepackaged in individual servings, transported and stored under conditions meeting the requirements of the Chapter; or*
2. *Beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with requirements of this Chapter pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization if the required equipment for cleaning and sanitization exists at the commissary or other approved base of operation.*
3. *Frankfurters, precooked encased sausages, and similar approved foods requiring heating only may be prepared and served from enclosed type mobile food service units approved for such purpose having hand-washing*

and utensil sanitation facilities on the unit, positioned at a fixed location, and operating from an approved commissary or base of operation.

(c) Equipment and Supplies Required.

1. Units preparing potentially hazardous foods on the unit shall utilize thermostatically controlled heating and cooling units for those foods stored or displayed on the unit requiring controlled heating or refrigeration.
2. Indicating thermometers for immersion into food or cooking media shall be of metal stem type construction, numerically scaled, and accurate to ± 2 degrees Fahrenheit.
3. Each unit must have two separate sinks, one for hand-washing and the other for ware-washing.
4. Mobile food service units and extended food service units shall provide only individually wrapped single-service articles for use by the consumer.

(d) Water System.

1. A mobile food service unit and extended food service unit requiring a water system shall have a potable water system as specified under Rule .06 subsection (1)(k), and the water system shall be under pressure.
2. Mobile water tanks and mobile food service unit water tanks shall meet all the requirements specified under Rule .06 subsections (3)(a) - (n) as it relates to materials, design, construction, installation, numbers and capacities, and operation and maintenance of these tanks.
3. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and handwashing in accordance with the requirements of this regulation.

(e) Liquid Waste. The sewage holding tanks for all mobile food service units and extended food service units, and all sewage and liquid waste resulting from the operation of a mobile food service unit or extended food service units shall meet the requirements of and be handled as specified under Rule .06 subsections (4)(a), (e), (f), (g), (h) and (i) as it relates to capacity, drainage, design, construction, installation, operation, maintenance and sewage disposal.

(f) Operation.

1. Mobile food service units and extended food service units shall operate from a base of operation or fixed food service establishment.
2. Mobile food service units shall report at least daily to such location for supplies and/or cleaning and servicing operations.
3. Extended food service units shall be serviced daily from the base of operation.
4. The base of operation or fixed food service establishment used as a base of operation for mobile food units and extended food service units shall be

constructed and operated in conjunction with the mobile food service unit or extended food service unit to be in compliance with the requirements of this Chapter.

5. When not in use, mobile food service units shall be properly stored at the base of operation or other location approved by the Health Authority.

(g) Construction.

1. Units preparing and serving potentially hazardous foods shall be so constructed that the operator must prepare and serve food from within a fully enclosed area of the unit. Units preparing snow cones and popcorn shall be constructed so that the food preparation and service areas are fully enclosed.

2. The service area requirements are as follows:

(i) A mobile food service unit servicing area shall be available and shall include at least overhead protection for any supplying, cleaning, or servicing operation;

(ii) There shall be a location and equipment for the flushing and drainage of liquid wastes separate from the location and equipment provided for water servicing and for the loading and unloading of food and related supplies;

(iii) The servicing area will not be required where only packaged food is placed on the mobile food service unit or where mobile food units do not contain waste retention tanks;

(iv) The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine-laid and sealed asphalt and shall be maintained in good repair, kept clean, and be graded to drain; and

(v) The construction of the walls and ceilings of the servicing areas is exempted from the provisions of Rule .07 subsections (2)(a) - (f).

(h) Identification.

1. All mobile food service units and extended food service units shall be identified by a sign or lettering indicating the name and address of the owner, the operator and the permit number. Letters and numbers must be at least two inches (2") high.

2. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.

(i) Location.

1. The food vending area requirements are as follows:

(i) A mobile food service unit or an extended food service unit must restrict operation to a maximum of two (2) locations or areas stipulated by the permit;

(ii) The operator must provide evidence of legal access and use of the premises for food vending; and

(iii) If applicable, permit applicants must provide documentation of compliance with another jurisdiction's requirements.

2. Those units functioning under permits granted to food service establishments and operating on their premises as an extension thereof may be allowed, at the Health Authority's discretion to meet lesser restrictions if sanitation, temperature control, and sanitization requirements for operation of the unit are satisfactorily met at the food service establishment.

(j) **Compliance with Other Regulations.** The operation must comply with all applicable regulations and ordinances.

(k) **Home Prepared Foods Prohibited.** Home prepared foods or condiments are prohibited from service, use and/or sales on mobile food service units