**Guidelines for Mobile Food Units**

* We offer two types of permits for mobile food units:
  + State Mobile (605)
  + State Mobile Retail (610)
* **Requirements for a State Mobile (605):** 
  + Yearly permit fee of $200; inspected at least twice a year in county where it was permitted.
  + People working in mobile food unit shall have a valid Food Handler Card.
  + Mobile unit must be enclosed and in good repair.
  + All doors and screens shall be in good repair.
  + Lights must be shielded.
  + Mobile food unit is required to have the following fixed plumbing, and is to be inspected by the State Plumbers Office:
    - Hand sink (splash guards required if adjacent to other sink basins) • With soap and paper towels.
    - Three compartment sink • With sanitizer and test strips
    - Potable water tank (NSF Certified)
    - Waste retention tank that is 50% larger than potable water tank
    - Hot and cold running water under pressure
    - Toilet facilities are to be available near the area of operation.
* After passing the State Plumber’s inspection (received green sticker) all mobile food units will schedule their Food Establishment Inspection with the Environmental Office at (859) 744-1488
* All food preparation and cooking must be done within the mobile food unit (with the exception of grills and smokers ONLY).
* Must have metal stem thermometer available.
* Mobile food unit must be able to maintain proper hot (above 135ºF) and cold (below 41ºF) holding temperatures.
* **Requirements for a State Mobile Retail (610):**
* Yearly permit fee of $60 for the mobile unit; inspected once a year.
* Yearly permit fee of $125 for the commissary (if needed); inspected twice a year.
* Mobile unit must be associated with a commissary if workers are packaging food products.
  + - A mobile unit can use any permitted establishment as its commissary. The establishment will also need to be permitted for commissary use as well.
    - If selling commercially pre-packaged food products, then mobile unit will not need to work out of a commissary.
* At the commissary, the mobile operator must keep their food stored completely separate from the establishment’s food.
  + They can either use separate coolers and freezers that are properly labeled OR if there is enough space in the walk-in, they can keep their food in a separate area that is clearly labeled for the operator of the mobile unit.
* Within the commissary, the mobile may share any other equipment and utensils with the establishment.
* All food served from mobile unit must be prepared and packaged at their commissary, unless serving commercially pre-packaged items. Mobile unit can only sell pre-packaged food and drink items.
* Mobile unit must be able to maintain proper hot (above 135ºF) and cold (below 41ºF) holding temperatures.