

MOBILE FOOD ESTABLISHMENTS

CONSTRUCTION, EQUIPMENT AND OPERATION GUIDANCE

Mobile food establishments shall comply with all applicable requirements. This document is just a quick reference tool and may not include all requirements set forth in Oklahoma Administrative Code [\(OAC\) 310:257](#). A plan review application is required prior to construction & licensure. Local ordinances may impose additional limitations.

A MOBILE FOOD ESTABLISHMENT IS: a facility that prepares food and is vehicle mounted (is Department of Transportation road approved, including wheels and axles), is readily moveable, and remains at one physical address for **no more than 12 hours** at one time.

A MOBILE RETAIL FOOD ESTABLISHMENT IS: a unit which sells packaged foods from the unit or a stationary display at a location some distance from the unit but still at the same physical address for no more than 12 hours, provided the licensed unit is on premise and readily available for inspection, the food has been prepared in a facility that is regulated by the Good Manufacturing Practices in [Title 21 of the CFR, OAC 310:260, Good Manufacturing Practice Regulations, Oklahoma Department of Agriculture, Food and Forestry, the United States Department of Agriculture](#), or food that is prepared in a licensed food establishment under [OAC 310:257](#) that is not a mobile pushcart or mobile food establishment.

GENERAL CONSTRUCTION GUIDANCE	OAC 310 CITATION
SIGN: Business name and OSDH License # clearly visible on the outside, no less than 3 inches, during hours of operation.	257-17-3(d) / 4(e)
EQUIPMENT: Food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors or tastes to food and under normal conditions shall be: <ul style="list-style-type: none"> • Safe; • Durable, corrosion-resistant, & non-absorbent; • Sufficient in weight and thickness to withstand repeated ware-washing; • Finished to have a smooth, easily cleanable surface; and • Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 	257-7-1
EQUIPMENT: Equipment used to meet or maintain temperature for time/temperature control for safety food shall be deemed commercial or commercial grade by the manufacturer.	257-7-13
EQUIPMENT: Equipment shall be spaced or sealed to allow for easy cleaning.	257-7-49 / 60
EQUIPMENT: Ventilation hood, if installed, shall be sufficient in capacity to prevent grease or condensation from collecting on walls and ceilings and to prevent the collection of smoke and noxious odors in the food establishment.	257-7-53
EXTERIOR: Exterior walls and roofs shall effectively protect the establishment from weather and entry of insects, rodents, and other animals. Outer openings shall be protected against entry of insects and rodents by: <ul style="list-style-type: none"> • 16 mesh to 25.4mm (16 mesh to 1 inch) screens; • Properly designed and installed air curtains to control flying insects; or • Other effective means. 	257-11-15 / 16
FLOORING: Carpeting or similar material may not be installed as a floor covering in food preparation areas.	257-11-6
SURFACES: Non-food contact surfaces shall be free of unnecessary ledges, projections, and crevices; and designed and constructed to allow easy cleaning and to facilitate maintenance.	257-7-20
SURFACES: Indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, easily cleanable, and at least 50% light reflective for areas where food operations are conducted.	257-11-1
LIGHTING: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. Lighting shall be at an intensity of at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment.	257-11-11 / 31
COUNTER SPACE: Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitization.	257-7-52
TOILET: A toilet facility shall be conveniently located within the immediate vicinity.	257-9-19
SANITIZER TESTING: A test kit for chemical sanitizer or device that accurately measures sanitizing solutions in mg/L must be available for proper testing of the sanitizer solution.	257-7-58
HANDWASHING SINK: A separate handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and ware-washing areas. A sink system shall be made of equipment and materials intended for the use of hand washing. The sink system shall be installed so that hand washing cannot contaminate utensil washing.	257-9-23 / 18

<p>3-COMPARTMENT SINK: A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, be large enough to accommodate immersion of the largest equipment and utensils, be made of equipment and materials intended for the use of ware-washing, and be designed and installed so that ware washing of utensils cannot be contaminated by handwashing.</p> <p>EXCEPTION – 2-COMPARTMENT SINK: A 2-compartment sink may be used if no TCS food is prepared or served; the sink is approved prior; the number of kitchenware items cleaned/sanitized is limited to end of shift; and cleaning and sanitizing solutions are drained immediately after use and a detergent-sanitizer is used in accordance with manufacturer’s label (must have detergent-sanitizer present).</p> <p>EXEMPTION: A warewash sink is not necessary if the mobile sells only pre-packaged foods, has no food preparation and has no equipment/utensils requiring cleaning.</p>	<p>257-7-51</p> <p>257-7-51(d)</p> <p>257-7-51(f)</p>
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FOOD	OAC 310 CITATION
APPROVED SOURCE: Food shall be from an approved source. <u>No food prepared in a private home shall be used or offered for sale.</u> Food shall be safe, unadulterated, and honestly presented.	257-5-1 / 2 / 66
THERMOMETER: A stem-type probe thermometer accurate to +/-2°F shall be required and be capable of taking temperatures of cold and hot foods	257-7-23 / 37 / 56
PACKAGED FOODS: Packaged foods shall be labeled appropriately and packaging shall be in good condition to protect foods from contamination.	257-5-2(c) / 13
TEMPERATURE: Cold, TCS foods shall be received and maintained at a temperature at or below 41°F, and hot, TCS foods shall be received and maintained at a temperature at or above 135°F	257-5-9(a) / (d) 257-5-59(a)
ICE: Ice shall be made from drinking water (approved source). Ice used as a cooling medium shall not be used as food.	257-5-14 / 28
CONTAINERS: Food that is not in the original container shall be labeled unless it is easily recognized. Refilling of returnable containers shall be prohibited, unless by a contamination-free process. Food that has been returned shall not be offered for resale.	257-5-24 257-5-36 / 44
FOOD PROTECTION: Food and condiments shall be protected during storage, preparation and display	257-5-37 / 40 / 41 / 42
THAWING: Shall meet one of the following criteria: under refrigeration below 41°F, submerged under running water that is 70°F or less, part of cooking process or thawed in microwave and cooked immediately.	257-5-56
COOLING: Cooling of cooked, TCS food shall be done from 135°F to 70°F within 2 hours, and from 70°F to 41°F within 4 additional hours (135°F to 41°F within 6 hours).	257-5-57
TIME AS A CONTROL: Time may be used as a control, provided that a written procedure is available, the food has been cooked or heated to the required temperature and is marked with a 4-hour time from when it was cooked; and any food that exceeds the 6- hour time limit is discarded. (Refer to full citation.)	257-5-62

PERSONNEL	OAC 310 CITATION
CLOTHING: Employees shall wear clean clothing and keep fingernails trimmed and cleaned.	257-3-15 / 17
HAND WASHING: Employees shall keep hands/arms clean; and wash in an appropriate handwashing facility – not in a sink used for food preparation or warewashing.	257-3-9 / 10 / 12 / 13
HAIR RESTRAINTS: Food employees shall wear hair restraints and clothing designed to effectively keep their hair from contacting exposed food.	257-3-20
EATING/DRINKING: Employees shall not eat or use tobacco products in a food preparation/service area. Any drink shall be in a closed container to prevent contamination.	257-3-18
BARE HAND CONTACT: Food employees shall not contact ready to eat foods with their bare hands. Suitable utensils, deli-tissue, spatulas, tongs, and single use gloves may be used.	257-5-21

COMMISSARY / SERVICING AREA	OAC 310 CITATION
COMMISSARY LICENSE: Mobiles shall have a licensed commissary if used for food production and/or utensil washing. LICENSE EXEMPTION: If the commissary is used only for <u>storage of pre-packaged foods</u> and/or <u>cleaning of units</u> they are exempt from licensure; but a commissary must still be identified.	257-17-5(c) 257-17-5(c)
SEPARATION: The commissary shall have the ability to properly store back stock of food and single service articles separate from personal items.	257-17-5(b)
CLEANING / SERVICING: Mobiles shall report at least daily to their commissary for cleaning and servicing operations, unless associated with an event. Within this servicing area, there shall be a location provided for the flushing and draining of liquid wastes to an approved sanitary sewage disposal system, and be able to dispose of water in a manner that properly collects grease laden waste water.	257-17-3 / 5

WATER, PLUMBING, & WASTEWATER SYSTEM	OAC 310 CITATION
<p>WATER SYSTEM: The water, plumbing, and wastewater system should be designed with the following considerations in mind:</p> <ul style="list-style-type: none"> • Projected amount of water usage and wastewater produced; • Type of operation, cleaning needs, ability to connect to local approved water supply, or the ability to operate without any water or electricity provided at the location; and • The ability to dispose of grease laden wastewater generated at the site in a legal manner. 	
<p>APPROVED SOURCE: Water used shall come from an approved source.</p>	<p>257-9-1</p>
<p>SUFFICIENT WATER: Mobile establishments shall have a minimum water capacity of at least 10 gallons of potable water and hot water generation and potable water source distribution systems shall be sufficient to meet the peak water demands.</p>	<p>257-9-8</p>
<p>WATER TANK: The potable water tank shall be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank. If a vent is provided, it shall terminate in a downward direction and shall be covered with 16 to 1 inch mesh screen or a protective filter.</p> <p>TANK EXEMPTION: If only <u>prepackaged food is sold</u>, no preparation takes place (no utensils to wash) & handwashing lavatories not conveniently available, chemically treated towelettes may be used for handwashing and as such, no water/wastewater tank would be necessary.</p>	<p>257-9-32 / 35</p> <p>257-9-18(c)</p>
<p>WATER PRESSURE: Water under pressure shall be provided to all fixtures, equipment, and non-food equipment that are required to use water. Mobile food establishments shall have a water system under pressure that produces a flow rate of at least 2 gallons per minute.</p>	<p>257-9-9</p>
<p>PLUMBING SYSTEM: A plumbing system and hoses shall be constructed and repaired with approved materials.</p>	<p>257-9-12</p>
<p>LAVATORY: A hand-washing lavatory shall provide water at a temperature of at least 100°F. Hand soap, disposable hand towels, and waste receptacles shall be available for use at the hand sink.</p>	<p>257-9-14 / 11-24 / 25 / 28</p>
<p>BACKFLOW: A backflow prevention device shall be required on the water system at the point of attachment to the mobile units system. This device must meet (A.S.S.E.) standards.</p>	<p>257-9-16 / 21</p>
<p>HOSES: A hose used for conveying drinking water to and from a water tank shall be safe, durable, corrosion-resistant, non-absorbent, made of food grade materials, have a smooth interior surface, and be clearly and durably identified as to its use if not permanently attached.</p>	<p>257-9-37</p>
<p>FILTERS: Filters shall be required in the air supply line if compressed air is used to pressurize the system.</p>	<p>257-9-38</p>
<p>WATER TANK INLET: A water tank inlet shall be at least ¾ inch in diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service. Protective covers shall be required for water inlets, outlets, and hoses.</p>	<p>257-9-39 / 40</p>
<p>WASTEWATER TANK: A wastewater holding tank shall be sized at least 15% larger in capacity than the water supply tank and be sloped to a drain outlet that is at least 1 inch in diameter or greater, and equipped with a shut-off valve.</p> <p>TANK EXEMPTION: If only <u>prepackaged food is sold</u>, no preparation takes place (no utensils to wash) & handwashing lavatories not conveniently available, chemically treated towelettes may be used for handwashing and as such, no water/wastewater tank would be necessary.</p>	<p>257-9-45</p> <p>257-9-18(c)</p>
<p>APPROVED WASTE SYSTEM: Sewage or liquid waste shall be conveyed to the point of disposal through an approved sanitary sewage system, sewage transport vehicle, waste retention tank, pumps, pipes, or hoses. This shall be done at an approved waste servicing area or vehicle in a way that a public health hazard or nuisance is not created.</p>	<p>257-9-49 / 50</p>
<p>LABELING: Piping of a nondrinking water system shall be labeled to prevent cross-contamination.</p>	<p>257-9-27(b)</p>
<p>PROPER MATERIALS: Materials that are used in the construction of a mobile water tank, mobile food establishment water tank, and appurtenances shall be safe, durable, and be smooth and easily cleanable.</p>	<p>257-9-31</p>

Prior to attending a scheduled event, you should contact the event organizer to determine if adequate power, water and waste disposal facilities are provided onsite. In some cases, you may be required to provide those needs yourself.

