

Pima County Mobile Food Code

- a. Mobile food establishments shall operate from an approved commissary or other food service establishment as required by this Department, and shall report at least daily to such location for supplies, food storage, vehicle and equipment cleaning, waste disposal, and service operations.
- b. Mobile food establishments shall provide a commissary agreement to the Department upon request, at permit issuance or renewal, and as a part of the documents submitted during plan review for a new permit. Ice cream trucks that only sell or dispense individually packaged, commercially processed items are exempt from providing a commissary agreement.
- c. Mobile food establishments shall provide information about daily operations to the Department. Information such as location, address and business name, time in and time out of each stop shall be provided in a format prescribed by the Department.
- d. Mobile food establishments serving potentially hazardous foods (time/temperature control for safety foods) shall maintain a log of visits to the approved commissary or food service establishment as required by this Department. This log shall be maintained using a Department approved format and maintained with the establishment at all times.
- e. Sanitary toilet facilities for use by employees shall be readily available within 200 feet of all mobile food establishments that are operated at the same site for more than a one-hour period.
- f. Temporary toilet facilities shall not be located within 25 feet of any mobile food establishment.
- g. Mobile food establishments selling or dispensing open food or beverages shall not operate without hot and cold potable water, hand washing soap, sanitary towels, and an approved sanitizer that are available for immediate use at all times.
- h. The area within which a mobile food establishment is operating shall be kept clean and free from litter, garbage, rubble, and debris at all times.
- i. A mobile food establishment shall not be constructed within 100 feet of any petting,

riding or holding area for animals unless dust and runoff are controlled.

Interior Fixtures of Mobile Food Units

- a. Food service openings for mobile food units shall be:
 - (1) Limited to 216 square inches (such as 12 inches x 18 inches) each and equipped with a screen (16 mesh per square inch minimum) or solid door which shall be kept closed when not in use.
 - (2) Multiple service openings shall be at least 18 inches apart.
- b. The cab or driving portion of the vehicle for a mobile food unit shall be separated from the food preparation and serving area of the vehicle by a permanent solid wall partition.
- c. Doors to the food preparation and serving area shall be effectively self-closing and kept closed for mobile food units.
- d. A three-compartment sink equipped with an integral metal drain board shall be permanently installed in all mobile food units. Each compartment shall be at least 12 inches wide, 12 inches long and 10 inches deep or 10 inches wide, 14 inches long and 10 inches deep and each drain board shall be at least 144 square inches. A metal shelf may be used in lieu of one drain board when approved by the Department
- e. A handwashing lavatory at least 9 inches wide, 9 inches long and 5 inches deep shall be permanently installed on all mobile food units and pushcarts.
- f. Interior walls and ceilings of a mobile food unit shall be light in color.

Food Protection

- a. Time only as a public health control, as explained in shall not be used for mobile food establishments.
- b. Food preparation in mobile food establishments shall be simplified to reduce excessive steps where food may become contaminated. Only minimum food preparations shall be approved. This prohibition does not apply to foods that have been prepared or packaged in facilities meeting the requirements of this code.
- c. When a mobile food establishment is in transit, all closures shall be in place and all food appropriately protected.
- d. With the exception of instant tea, all tea must be brewed with boiling water in all mobile food establishments.
- e. The Department shall approve, in writing, the procedures used by any mobile food establishment for providing samples of food to the consumer.
- f. Outdoor cooking, processing, composing, compounding, preparing, grilling,

storage, or service of any food or beverage is prohibited from mobile food units unless approved from plan review or through variance.

g. All food held for consumer self-service shall be wrapped or effectively dispensed to protect from contamination.

i. All potentially hazardous foods (time/temperature control for safety foods) prepared at or sold from a mobile food establishment shall be prepared on the same day of sale or service. Potentially hazardous food (time/temperature control for safety foods) shall not be held over from a previous day's operation unless otherwise approved by the Department.

j Mobile food establishments shall not prepare or offer for sale any type of potentially hazardous food (time/temperature control for safety foods) that is raw or raw-marinated without proper consumer notification.

k. Ice that is consumed or that contacts food shall be manufactured inside an approved permitted food service establishment using potable water. Ice machines certified by the national automatic merchandising association may be located outside if approved by the Department.

l. Ice that is consumed or that contacts food shall only come into contact with clean single service containers or multiuse equipment that has been cleaned and sanitized as defined in Az Food Code.

o. Bacon wrapped hotdogs must be commercially precooked or cooked at the assigned commissary prior to sales from a mobile.

- Refrigerators that use “cold plate” technology for refrigeration are not approved.

Wastewater and Water

a. A potable water system under pressure, supplying hot and cold water, of a minimum capacity of 30 gallons, shall be installed permanently in mobile food units for food preparation, utensil washing and sanitization and handwashing.

c. Mobile food establishments shall provide a minimum flow rate of hot and cold water to each sink basin of one-half (1/2) gallon per minute.

d. The fixtures or connectors for the inlet on a potable water storage tank for all mobile food establishments shall not be the same size or type as fixtures or connectors used to drain wastewater tanks. Potable water system inlets shall be protected against use for any other service and from potential contamination from any source. In addition, potable water inlet shall be no larger than 3/4” unless otherwise approved by the Department.

e. A liquid waste storage tank with a capacity at least 15% larger than the

potable water storage tank is required for all mobile food establishments serving any open food or drink.

f. All connections on the vehicle for servicing mobile food establishments waste disposal facilities shall be of different size or type than those used for supplying potable water to these vehicles. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water system. In addition, wastewater outlet shall be greater than 1" unless otherwise approved by the Department.

h. Mobile food units shall not connect to water or waste water systems except during servicing operations at a commissary or as approved by the Department.

i. All exterior water system connections for vehicles used on mobile food establishments shall be provided with an approved backflow prevention device.

j. All water tanks, pumps and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse longer than 7 days. Potable water tanks shall be flushed and sanitized monthly.

k. Wastewater holding tanks shall be emptied into an approved sewage disposal system.

l. Mobile food establishments shall provide an approved food grade potable water hose. This hose is to be used only to fill the fresh water tank.

m. A self contained hand wash station shall include a minimum 5 gallon potable water tank, a minimum 9x9x5" hand washing sink, a minimum flow rate of hot and cold water to the sink basin of one-half (1/2) gallon per minute, and 15% greater capacity waste tank.

n. Grease shall be disposed in an approved manner.

