

# Mobile Unit Guidelines

1. Mobile Food Permit and any other permits or licenses required.
2. Approved preopening inspection of the unit and commissary.
3. Fully enclosed mobile unit.
4. Must have a commissary. Require letter of agreement from facility being used for commissary.
5. Adhere to the Missouri Food Code.
6. Must have a food handler's certification current and on file.
7. Approved water source.
8. Proper disposal of wastewater.
9. Must change addresses daily or install a county approved GPS into unit.
10. Required to go back to commissary daily for cleaning, restocking, and disposal of waste.
11. May only operate for 4 consecutive days.
12. Submit a plan review for mobile food unit, commissary, proposed menu and proposed operations.
  - a. Any changes made through duration of permit must be approved by health department.
13. Adhere to local fire, city, planning and zoning codes and ordinances.
14. Must get food and beverages from an approved source.
  - a. Home canned foods, home cooked/prepared foods are not allowed.
15. Provide a hand washing sink.
16. Provide ware washing facilities on the mobile unit and commissary where applicable.
  - a. Mobile unit type will be determined based upon plan reviews and inspections.
17. Provide a toilet facility.
  - a. On mobile unit.
  - b. Along route of service if traveling throughout operating hours.
  - c. Conveniently located near mobile unit and have agreement of usage letter.