



Minimum Rules of Operation for Mobile Food Units in Skagit County

A **Mobile food unit** is a readily movable food establishment, such as a van or trailer. It must have usable wheels and be self-contained (potable and wastewater tanks on board). Mobile units are categorized by risk level of menu and food preparation steps.

Risk Level 3 mobile units may prepare and serve a wide variety of foods within a complete kitchen on wheels.

Risk Level 1 mobile units have significant controls on the types of food and methods of preparation they are allowed to use. There are three types of **Risk Level 1 Mobile Units**:

A **Food Cart** is a mobile food unit that can be pushed easily by a single person. Food carts are limited to non-potentially hazardous foods, hot dogs and espresso, unless otherwise approved.

A **Canteen Truck** sells ready-to-eat food that has been prepared and packaged in an approved location and kept hot or cold during transport. No preparation or handling is permitted.

A **Packaged Delivery Truck** transports cold or frozen intact packaged foods from a USDA-approved facility direct to customers in response to an individual customer's order.

The following is a summary of the rules and regulations governing all mobile food units from WAC 246-215. It is not an all-inclusive list. For clarification or the complete Food Code, contact our office or www.doh.wa.gov or www.skagitcounty.net/food.

1. Mobile operator must have a current Skagit County Public Health food establishment permit.
2. Mobile unit must be approved by Labor & Industries and other applicable state or local agencies.
3. Mobile may have a servicing area for food storage, water and wastewater needs and cleaning.
4. Mobile must return to servicing area as needed.
5. Mobile may require a commissary kitchen for additional food preparation. A commissary kitchen must be an approved commercial kitchen through Skagit County Public Health.
6. Restrooms with flush toilets and plumbed handwashing sinks must be provided for employees and must be within 500 feet of unit during hours of operation.
7. If seating is provided on-site to customers for dining, fully-equipped restrooms (see #5) must be available within 500 feet, unless otherwise approved.
8. The name of the business must be on the outside of the vehicle and easily visible to customers.
9. Current operating permits must be posted and easily visible to customers.

Food Safety Rules specific to Mobiles (refer to WAC 246-215 for full code requirements)

There is a person in charge (PIC) at all times to ensure the following:

1. Potentially hazardous food (PHF) prepared in the unit must be served the same day it is prepared. Discard all leftovers.
2. Raw meats cooked on the unit must be less than 1" in thickness unless pre-approved by our department.
3. Foods reheated on the unit must reach proper reheating temperature within one hour. You may reheat food only one time.
4. **Potentially hazardous food may not be cooled on the mobile for later reheating and service.** Prepare and cool food at the approved commissary kitchen if you wish to later reheat it on the mobile unit for same-day service.
5. Maintain proper temperatures during transport and service. Monitor with accurate thermometers.
6. Mechanical pre-heated or pre-chilled equipment must be used to hold PHF.
7. Only single-service articles (utensils, plates, etc.) are provided to customers.