

Mobile Food Type II

Information regarding State Licensure:

The initial permitting approval is conducted in the county where the commissary is located. A vendor that is issued a permit in accordance with the state licensing requirements and is operating within the limitations of the permit type that was issued may submit their application, supporting documentation (menu, commissary agreement from the approved county, current copy of operating permit from approving county, photos of unit, and route sheet/location of operation), and permit fee electronically to the Maricopa County Environmental Services Department (Department) once all documents are approved. The Department will review the information provided and, if approved, will email the permit card and electronic permit placard that is to be affixed to the permitted vehicle (unit). A commissary agreement may still be required in Maricopa County, depending on the nature of the operation. No plan review/plan review fee/facility inspections are required for those units that have been approved in accordance with state licensing requirements.

Definitions

- “Mobile Food Unit” means a food establishment that is licensed by this state, that is readily movable and that dispenses food or beverages for immediate service and consumption and other incidental retail items from any vehicle as defined in Section 28-101 (see definition below).
- “Mobile Food Type II” means a food establishment that dispenses food that requires limited handling and preparation.
- “Vehicle” means a device in, on or by which a person or property is or may be transported or drawn on a public highway, excluding devices moved by human power or used exclusively on stationary rails or tracks.
- “Commissary” means a food establishment that acts as a base of operation for a mobile food establishment, food vending establishment or an adventure food establishment.

Common Businesses that are permitted as Mobile Food Type II

Hot Dog Carts, Coffee Carts, Shaved Ice Carts, Kettle Corn Carts, etc.

Additional permit requirements

The Type II is limited to assemble-serve, heat-serve, and/or hold-serve operations. For example, if you plan to purchase commercially processed BBQ from the store, you may open the package, reheat the food, place it on a bun, and serve it to the customer from the unit.



If you plan to commercially process your own food item (e.g., make BBQ from raw meat), you must obtain a food production (Food Processor) permit (or equivalent) to process the food at a commercial fixed establishment. No raw animal food shall be prepared for service from the cart without a food production permit or equivalent.

All produce must be purchased commercially pre-washed or be washed in advance at a permitted food establishment/commissary.

All time/temperature control for safety (TCS) foods shall be prepared on the same day of sale or service. Time/temperature control for safety foods shall not be held over from a previous day's operation unless otherwise approved by the Department.

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

Mobile Food Type II permitting requirements

- Submit the appropriate application through Permit Center along with the proposed menu
 - Mobile Food Permit Plan Review (see below for Plan Review Submittal Requirements and Plan Submittal Example)
 - For a cart/unit that is custom-built
 - For a cart/unit that has not had a permit in Maricopa County within the last 3 years
 - Mobile Food Permit Ownership Change
 - For a cart/unit that has a current issued permit in another county in Arizona in accordance with state licensing requirements
 - For a cart/unit that has been permitted in Maricopa County within the last 3 years, and the cart/unit has not been modified
- Minimum Requirements to Qualify for a Permit:
 - Cart/trailer/unit (readily moveable at all times)
 - Business Name on 2 sides and rear (3" high x 3/8 wide)
 - If the owner has more than one permitted unit, each unit must bear a unique identifier (e.g., ABC Cart #1, etc.)
 - Non-food contact surfaces (floors, walls, ceilings) shall be smooth, easy to clean, durable, and non-absorbent surfaces.
 - All equipment shall be commercial and NSF/ANSI approved
 - Thermometers
 - Generators/Power Source
- Required to be provided prior to permit issuance
 - [Commissary Agreement](#)
 - [Route Sheet/Location of Operation](#)
 - Certified Food Protection Manager Certificate
 - Pictures of the unit



Inspection information

- When using approved builders and once your application has been reviewed and approved, Department staff will email you an electronic Pre-Operational Attestation Form to complete. This form will serve as your first inspection. Upon approval of the attestation form, including supporting documentation, you will receive an email with an invoice to pay the annual permit fee. Once the fee is paid, you will receive an email with the Permit Card and Permit Placard.
- When submitting custom-built plans and once your application has been reviewed and approved, Department staff will contact you to schedule a pre-operational inspection. Upon approval and submission of all supporting documents (Commissary Agreement and Route Sheet/Location of Operation), you will receive an email with an invoice to pay the annual permit fee. Once the fee is paid, you will receive an email with the Permit Card and electronic Permit Placard.

Permit Fees

1 year - \$240

Other Jurisdictions

Approval by this Department does not indicate compliance with any other code, law, or regulation that may be required - federal, state, or local.



Plan Review Submittal Requirements

- Complete set of plans to scale that are legible
- Plan Review Fee (\$45/unit—standard review; \$90/unit—expedited review)
- Top View Layout/Equipment
- Side View Plumbing Schematic
- Proposed Menu (describe concepts)
- Food Processor Permit (if applicable)
- Fresh Water Tank Dimensions (5 gallons). Note: If any equipment requires water for cleaning or as an ingredient, an additional sufficient water supply must be provided (e.g., coffee/espresso machines). The 5-gallon minimum is exclusively for hand washing purposes.
- Wastewater Tank Dimensions (15% greater than the freshwater tank)
- Hand Wash Sink Dimensions (9" x 9"x 5")
- Combination mixing faucet of hot & cold water at the sink
- Fresh Water inlet no greater than $\frac{3}{4}$ inch
- Wastewater drain valve greater than 1 inch
- If adding a 3-compartment sink
 - 30-gallon freshwater tank
 - 6-gallon basin capacity
 - Minimum flow rate of $\frac{1}{2}$ gallon per minute
 - Water temperature at least 100°F
 - 2-integral metal drain boards that are sized at least 144 square inches
 - Wastewater tank is 15% greater than the freshwater tank
- All plumbing connections shall be different sizes
- Wastewater tank on drain at the lowest point of the tank
- Water is continuously evacuated by opening the valve
- Tanks fill connection at top or higher point
- NSF or FDA approved water hose (food grade)
- Water Heater or other approved hot water source
- Quick-Disconnect design (sewer & potable water)
- Design & Construction Materials used
- Food Contact Surface Materials
- Food Protection, Sneeze-Guards
- Storage Equipment/Steam Table
- All Equipment NSF/ANSI approved
- Lighting (50-ft candles)

Note: Once the plans have been reviewed, a stipulation approval letter will be sent to you, detailing any modifications/additional information that may be required. Once all items have been received, an inspection can be scheduled.



Plan Submittal Example 1

Menu:

- ◆ Hot dogs w/ condiments (onions, tomatoes, relish, ketchup, mustard, and canned beans)
- ◆ Soda, Bottled water
- ◆ Prepackaged Soda, Chips, Candy

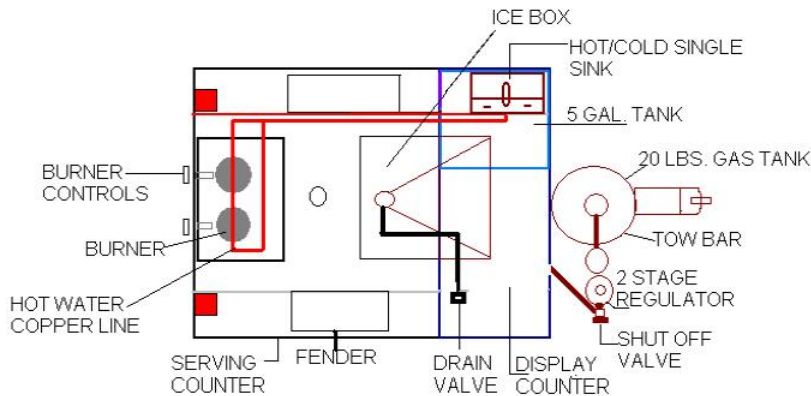
Finish Schedule:

- ◆ D.O.T approved towable trailer
- ◆ Body size: W 40" x L 40" x H 56"
- ◆ Stainless steel cart with welded aluminum frame
- ◆ Single compartment hot & cold water sink with dimensions of W 9" x L 9" x H 5"
- ◆ 5 gallon potable water tank, 7 gallon waste water tank
- ◆ Three 1/3 pans 6" deep (NSF approved)
- ◆ Large ice box for sodas – insulated.
- ◆ One 20 lbs propane gas cylinder with O.P.D.
- ◆ Two burner stove with adjustable controls
- ◆ Two stage regulator with shut off valve



Example Only

MODEL 2000 VENDING CARTS INTERNATIONAL



Picture compliments of Vending Carts International

Figure 1. Example of plan for a cart setup



Plan Submittal Example 2

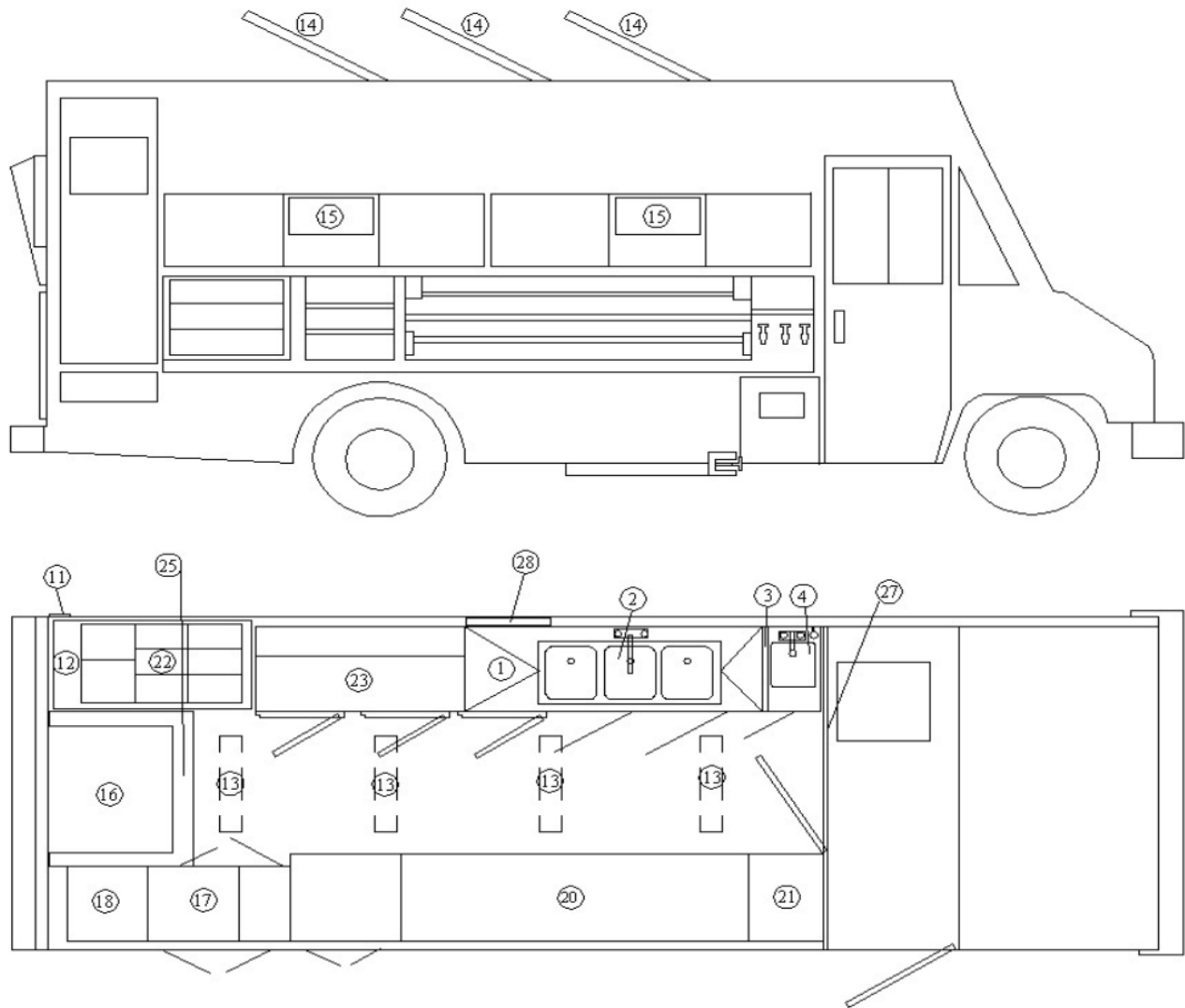


Figure 2. Example of plan in a truck or trailer setup



Plan Submittal Example 2 (continued)

1. Steel storage compartment for chemical storage
2. NSF approved, 3-compartment sink with 12" x 12" x 10" compartments, 12" faucet, and two (12" x 12" = 144" square inches) drain boards sloped to drain.
3. 12" splashguard between hand sink and 3-compartment sink
4. Hand sink with 9" x 9" x 5" with 4" faucet
5. P-trap assembly
6. 4" drain valve
7. 6-Gallon water heater (on floor)
8. Demand Pump—1.34 gpm with check valve
9. 45-Gallon wastewater tank, sloped to drain at 1/2 inch per foot.
10. 30-Gallon steel potable water tank, food grade, corrosion resistant
11. Potable water fill—3/4" inlet valve with screw cap, check valve, water inlet is 2" above vent line
12. Vent line. Both the vent line exit and potable water fill inlet are in a stainless steel box with door. The vent line terminates downward.
13. Shielded dome lights that delivers 50 foot candles light
14. Sky lights with screens—16 mesh per inch. Sky lights can be opened for make-up air for hood.
15. Serve out windows (12" H x 18 W" with 16 mesh per inch self-closing screen doors)
16. Propane grill (36" W x 36" H x 18" D with waste container beneath)
17. NSF approved refrigerator (24" W x 24" D x 36" H)
18. Steel table (24" W x 24" D x 36" H)
19. Steel enclosed generator compartment, completely sealed from interior of trailer.
20. Dry storage steel shelving unit
21. NSF approved freezer unit (24" W x 24" D x 36" H)
22. NSF Approved hot holding cabinet (30" W x 36" H x 18" D)
23. NSF approved refrigerator (30" W x 48" H x 18" D)
24. Overflow device located 2" below water inlet on tank
25. Type one high velocity hood assembly. Hood has a 6" overhang of grill and is made completely with steel. Base of hood to cooking surface is 3 feet. Hood uses vertically positioned hood baffles sloped to at least a 45 degree angle from horizontal. A grease collection tray and cup is used. Hood in accordance with latest edition of uniform mechanical code.
26. Outlet for vent line from waste tank.
27. Partition separating cabin and kitchen area.
28. "Screened" vent window.

Figure 3. Example of details requires for plan in a truck or trailer setup

