

Mobile Food Unit Design Guidelines

This guide is intended to serve as a general overview of mobile food unit construction requirements and should not be considered all-inclusive. It is recommended to apply for a permit and receive approval before building or buying.

Construction

1. Exterior surfaces shall be of weather-resistant materials. (NC Food Code 6-102.11)
2. Indoor floor, walls, and ceiling construction shall be smooth, durable, and easily cleanable. (NC Food Code 6-101.11)
3. The mobile food unit shall be constructed to prevent contamination on food, drink, utensils, and equipment. (NC Rule .2672)
4. Non-food contact surfaces shall be free of unnecessary ledges, projections, and crevices. These should also be designed and constructed to allow easy cleaning and facilitate maintenance. (NC Food Code 4-202.16)
5. A handwashing sink with hot and cold water with combination supply faucet shall be provided. (NC Rule .2672)
6. Windows, doors, and vents shall be protected by screens, air curtains or other effective means. (NC Rule .2672)

Equipment

1. At least a one-compartment sink of sufficient size to submerge, wash, rinse, and sanitize utensils with backsplash protection shall be provided. (NC Rule .2672)
2. Drainboards, utensil racks or tables shall be provided enough to accommodate all soiled and cleaned utensils. (NC Food Code 4-301.13)
3. Ventilation hood is required if cooking. (NC Food Code 4-204.11)
4. Food contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits, and similar imperfections. These surfaces shall have smooth welds and joints; and be accessible for cleaning. (NC Food Code 4-202.11)
5. Equipment shall be used in accordance with the manufacturer's intended use and ANSI certified. (NC Food Code 4-205.10)
6. Non-food contact surfaces of equipment exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. (NC Food Code 4-101.19)

Plumbing

1. Potable water system provided under pressure (NC Rule .2672)
2. The hose used for conveying drinking water to fill the water tank shall be safe, durable, corrosion-resistant, and nonabsorbent; resistant from disrepair and decomposition; and clearly identified to be used for drinking water only. (NC Food Code 5-302.16)
3. If a vent for the water tank is provided for it to work properly, it shall terminate downward direction and shall be covered with a 16 mesh to 1 inch screen or equivalent or a protective filter. (NC Food Code 5-302.14)
4. Water heating facilities shall be provided (NC Rule .2672)
5. Sewage disposal shall be provided. Sewage tank must be at least 15% larger capacity than the water supply tank. (NC Rule .2672)
6. Waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water system. (NC Rule .2672)
7. Shut off valve must be provided on waste tank. (NC Rule .2672)