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STRUCTURAL REQUIRMENTS MOBILE FOOD FACILITIES COMMISSARIES

1. Two sets of plans shall be submitted for all new or remodeled commissaries.
2. The plans shall be easy to read and drawn on sheets not to exceed 24 by 36 inches.
3. Adequate facilities shall be provided for the handling and disposal of garbage and refuse originating from a mobile food facility or mobile support unit.
4. Adequate facilities shall be provided for the sanitary disposal of liquid waste.
5. Potable water shall be provided for filling the water tanks of each mobile food facility that requires potable water. Potable water lines shall be kept 12 inches off the floor. Potable water lines shall be fitted with food grade hoses.
6. A food preparation room must be provided for fruit cutting and food condiments preparation. The food preparation shall include a 3-compartment sink with dual drain boards (18 inch by 18 inch and 12 deep), hand sink, 18 inch prep sink and sufficient food preparation tables and adequate amount of refrigeration space.
7. Commissaries where full preparation MFF is stored shall provide a dedicated potable water line for each vehicle.
8. Commissaries servicing soft serve vehicles shall provide one wash down space for every ten vehicles.
9. Commissaries for MFF approved for prepackaged foods only, shall provide one wash down space for every twenty MFF stored at the commissary.

10. Hot and cold water under pressure shall be provided for cleaning the mobile food facility and mobile support unit. Wash down water lines shall be equipped with an approved backflow prevention device.
11. Adequate storage facilities shall be provided for foods and utensils.
12. Commissaries approved for full food preparation vehicles shall install a three-compartment (18x18x12) metal sink with integral drain boards meeting NSF standard. The utensil sink will be in the exterior area and protected from 3 sides.
13. Adequate space shall be provided for the storage of the cart(s) within the commissary so that the mobile food facilities can move around without bumping into each other.
14. Equipment used in the commissary shall meet NSF standards or the equivalent.
15. Restrooms shall be easily accessible at all times.
16. All construction work shall be approved by the local Building Department or Industrial Waste Department.