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## **MOBILE FOODSERVICE REQUIREMENTS**

1. Motor Vehicle Administration registration.
2. Compliance with Food Service Facility regulations.  
Code of Maryland Regulations 10.15.03.
3. Howard County Peddlers license. Office of Consumer Affairs. Information:  
(410) 313-6420.
4. Transient vendor license, Comptroller of the Treasury,  
State of Maryland. Information: (410) 767-1313.
5. Sales and use tax registration, Comptroller of the Treasury,  
State of Maryland. Information: (410) 767-1313.
6. Completely self-contained for electric, gas, water and sewerage.
7. Present unit in operation to Howard County Environmental Health  
Office for inspection prior to serving the public. Appointment necessary.  
Information: (410) 313 -1772.
8. Pay fee and make application for Food Establishment License.  
Information: (410) 313 -1772.
9. The Food Establishment License will be issued when these requirements are  
completed.

## REQUIREMENTS FOR MOBILE FOOD SERVICE FACILITIES

### 1. Source of Food

Food must be from sources, which comply with 10.15.03.03 A – H. Food prepared at home is not permitted to be sold to the public. The source of the food must be documented in the facility file record.

### 2. Food Temperature Control

A heated unit on board the mobile truck must maintain potentially hazardous food at 140° F throughout the day's operation. Cold storage units must maintain potentially hazardous food at 45° F.

A heated unit (water bath, steam table, or dry air "hot box") must be capable of raising the temperature of food as follows:

- (a) food from sealed, commercially retorted, shelf stable package must be heated from ambient temperature to 140° F within 2 hours.
- (b) food which is being reheated from refrigerated temperature must reach 165° F within 2 hours. This includes sandwiches which are placed in the "hot box", an insulated, heated dry air compartment.
- (c) opened, partially full containers of potentially hazardous food must be maintained at 45° F or 140° F. This applies to cans of food which are used to replenish the serving line.

### 3. Handwashing Facilities

Only Class III mobile units are required to provide handwashing facilities, which comply with, COMAR 10.15.03.07 A (1) (c) and .07E.

#### 4. Food Protection

Methods of food protection for mobile units should meet the same criteria as for other open food operations such as smorgasbords, cafeteria lines, or caterers. These may include a self-closing lid, a food guard or other barrier to protect the food, and overhead protection from birds and adverse weather conditions.

The service of open food from a mobile truck must meet the same requirements as an off-site caterer or a satellite operation. Food source, temperature control, and protection are of primary concern. Until the time that the container of food is opened and placed on the serving line, all food must be in sealed packages and must have been produced in a licensed food establishment. The method of disposition of food left over at the end of each day must be documented.

#### 5. Utensil Washing Facility

There is no specific requirement in COMAR 10.15.03 which requires an on-board utensil washing facility and therefore, a depot can be an acceptable facility for meeting the requirements of COMAR 10.15.03.06B (2) (B) and 10.15.03.06B(3) (c) and (e). Examples of other food service facility operations, which utilize a depot, include off-site caterers, satellite systems, and roadside barbecues, which are operated in conjunction with a licensed food service facility. If on-board utensil washing is not available, more than one serving utensil must be available as a back up, in case the utensil in use is contaminated, damaged, or lost. When a depot is located in another jurisdiction, an inspection report for the depot may be requested from the appropriate approving authority.

#### 6. Food Contact Equipment

All food contact equipment must comply with the provisions of COMAR 10.15.03.06A(1) for Class III facilities.

#### 7. Personal Cleanliness

Persons handling or serving open food must comply with COMAR 10.15.03.05 regarding cleanliness, hair restraints, clean clothing, and tobacco use.

#### 8. Single Service Articles

When single service items are used, they must be stored and dispensed as provided in COMAR 10.15.03.06B(5).

9. Labeling of Food

All packaged food must bear a label that contains the name and place of business of the manufacturer, packer or distributor, the common or usual name of the food, a list of ingredients unless the food has a standard of identity, and all other requirements listed in Health-General Article §21-210. Additionally, the Maryland Department of Agriculture has requirements for weight declarations on the label.

10. Base of Operations

(A) A Class III mobile unit's base of operations must be a licensed food establishment which provides the following:

- (1) A source of potable water, potable water hoses and clean connections.
- (2) A method for disposal of sewage acceptable to the approving authority.
- (3) Clean adequate, and covered trash receptacles.
- (4) Refrigerated and dry food storage areas, if needed.
- (5) Storage area for single service articles.
- (6) If necessary, utensil washing facility.

(B) A Class IV mobile unit must comply with 10.(A) (1) – (6), above except that the water source and sewage disposal facility need not be a Licensed food establishment. The local health department may inspect and approve locations other than a licensed food establishment for drinking water source and sewage disposal facility.

(C) A Class I mobile unit must comply with 10.(A) (3) – (5) above.

11. A Food Service Facility License is required.

## CLASS III FACILITY

### Definition:

“Class III” are those facilities operating from mobile units which handle or sell any food or drink other than in sealed containers or wrappings or which prepare, package, or wrap any food or drink within the mobile units.

The following are the physical requirements of a Class III facility:

1. Floors, walls and ceilings shall be easily cleaned, smooth, non-porous and shall be kept clean and in good repair.
2. All openings into the outer air shall be effectively screened and doors self-closing.
3. Lighting shall be provided as necessary for adequate cleaning.
4. Handwash facilities with hot and cold running water, disposable towels and soap shall be provided on the mobile unit.
5. All multi-use utensils, machines and equipment in the mobile unit shall be constructed as to be easily cleaned and shall be kept in good repair.
6. A. Multi-use utensils used in the preparation of food and drink and all surfaces coming in contact with food or drink shall be thoroughly cleaned and sanitized as necessary.
  - B. A three (3) or two (2) compartment sink shall be utilized to clean and sanitize utensils on the vehicle. If a two (2)-compartment sink is selected for use, an approved detergent sanitizer must be provided. In either case hot and cold running water and integral drain boards shall be provided.
  - C. This sink shall be on board the mobile unit.
  - D. Each compartment of the sink shall be capable of accommodating the largest utensil.
  - E. A test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used.
  - F. The drain lines from the multi compartment sink shall be separate and indirect.
  - G. All food service equipment producing liquid waste shall drain to a holding tank via an indirect drain line.

7. Each unit shall be equipped with a waste-receiving tank of sufficient size to accommodate all the waste water generated from the unit during the normal daily usage.
8. All potentially hazardous foods are to be maintained at 45° F or lower, or 140° F or higher. Thermometers are to be provided in both cold and hot holding areas.
9. Food prepared using equipment approved by the Health Department and food prepared using a process approved by the Health Department may be sold. Any other foods sold must be approved under the Food Facility License issued. Food prepared or stored in individual private homes is not approved for sale to the public.
10. Provide a suitable base of operation for adequately cleaning the vehicle inside and out following each day's operation. This includes an approved facility to dispose of liquid waste, and to refill water tanks.
11. Adequate refuse containers with tight fitting lids must be provided for both employees and customer use.
12. All standards routinely enforced in food service facilities shall be applied to Class III facilities.

## **CLASS IV FACILITY**

### Definition:

“Class IV” means those facilities operating from a mobile unit, which handle or sell sealed, prewrapped or prepackaged food or drink in the original sealed package, and do not prepare, wrap, or package any food or drink within the mobile unit except for the preparing and dispensing of coffee or tea.

### Physical requirements of a Class IV facility are:

1. Floors, walls and ceilings shall be easily cleaned, smooth, non-porous and shall be kept clean and in good repair.
2. All food service equipment producing liquid waste shall drain to a holding tank via an indirect drain line.
3. Each unit shall be equipped with a waste-receiving tank of sufficient size to accommodate all the waste water generated from the unit during the normal daily usage.
4. All shellfish shall be maintained at the temperatures required by COMAR 10.15.07 and 10.15.03.
5. Provide a suitable base of operation for adequately cleaning the vehicle inside and out following each day's operation. This includes an approved facility to dispose of liquid waste, and to refill water tanks.