



## Basic Requirements for Obtaining a Mobile Food Unit Permit Center for Environmental Health—Cobb County

- I. Plans:
  - a. Submit plans drawn to scale with all equipment clearly labeled including sinks. Pictures of equipment and finishes may be submitted in lieu of plans with permission of health authority.
  - b. Must indicate holding and waste water tank size (mobile).
  - c. Must give specifications on water heater.
  - d. Indicate on paperwork mobile vending locations (ie/ Specific food truck event or specific vending sites that have been authorized).
  
- II. Base of Operations/Commissary:
  - a. The unit and its commissary are considered collectively when determining the minimum equipment required for each.
  - b. Mobile unit must visit its base once a day during operation for necessary tasks such as refilling potable water and discarding of waste water.
  
- III. Mobile Unit:
  - a. All units must be fully mobile, i.e. on wheels.
  - b. Unit must have a three compartment dish sinks with drainboard.
  - c. Unit must have a handwashing sink.
  - d. If preparing fruits and vegetables, must have prep sink unless the washing of fruits and vegetables is conducted at the base-of-operations/commissary in an approved prep sink with indirect drain.
  - e. Unit must have constant power source for refrigeration and basic electricity.
  - f. Water heater must be at least 10 gallons and 2.5 kW (or equivalent).
  - g. Waste tank must have storage capacity of 15% or greater than total combined potable water storage including hot water heater tank.
  - h. If the waste water tank cannot be manually carried from unit to its approved waste water disposal site, a dump station shall be required.
  - i. Finishes must be smooth and easily cleanable and unit is to be protected from contamination by means of proper screening or fly fans.
  - j. **Proper identification** is required. **Outside unit:** sign possessing the name and address of the owner, the operator and permit number in letters of 2 inches or higher.  
**Inside unit:** inspection sheet & mobile unit permit to be posted protected in public view.
  - k. Waste water must be properly disposed of in the base-of-operation's utility sink or dump station as applicable.
  - l. Approved toilet within 200 feet for food service workers.
  - m. **PERMITS ARE NOT TRANSFERABLE FROM COUNTY TO COUNTY:** A separate Mobile Food Unit permit is required to be obtained from the health authority of jurisdiction for each county that the mobile will be operated in.

NOTE: This is only a guide to the basic requirements for obtaining a mobile food unit permit. The type of operation will determine the particular requirements that are necessary. The following documents may be accessed at <http://dph.georgia.gov/environmental-health>: *Rules and Regulations, Design and Construction Manual, and the Food Service Interpretation Manual.*