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, toilet use agreement, photos of unit, and route sheet/location of operation), and permit fee electronically to the Maricopa County Environmental Services Department (Department). The Department will review the information provided and if approved, will mail back the permit card and permit plate that is to be affixed to the permitted vehicle. A commissary agreement may still be required within Maricopa County based 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, you plan to purchase commercially processed BBQ from the store, you may open the commercially processed food, reheat it, 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 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.

Plan review submittal requirements

If the cart/unit has a current issued permit in another county in Arizona in accordance with state licensing requirements or has had a permit in Maricopa County within the last 3 years then a plan review is not needed, provided the cart/unit has not been modified and is operating within the limitations of this permit type.

If the cart/unit is custom built or if it has not had a permit in Maricopa County, then the following will need to be provided for review to the Department:

- ◊ Complete set of plans to scale that are legible on 8.5"X11" paper
- ◊ 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)
- ◊ Waste Water Tank Dimensions (15% greater than the fresh water 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 ¾ inch
- ◊ Waste Water drain valve greater than 1 inch
- ◊ If adding a 3-compartment sink
  - ◊ 30-gallon fresh water tank
  - ◊ 6-gallon basin capacity
  - ◊ Minimum flow rate of ½ gallon per minute
  - ◊ Water temperature at least 100°F
  - ◊ 2-integral metal drain boards that are sized at least at 144 square inches
  - ◊ Waste water tank 15% greater than the fresh water tank
- ◊ All plumbing connections shall be different sizes
- ◊ Waste water tank on drain at lowest point of tank
- ◊ Water continuous & evacuated by opening 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 and detail any modifications/additional information that may be required. Once all items have been received, an inspection can be scheduled at the Mobile Food/Special Events office.

Prior to the issuance of the permit, the inspector will verify that the construction of the unit/cart meets code requirements in addition to reviewing/verifying that the following have been provided:

- ◊ Business Name on 2 sides and rear (3" high x 3/8 wide)
  - ◊ If owner has more than one permitted unit, each unit must bear a unique identifier (e.g. Ice Cream Cart #1, etc.)
- ◊ Commissary Agreement
- ◊ Toilet Use Agreement
- ◊ Route Sheet/Location of Operation
- ◊ Certified Manager Certificate
- ◊ Thermometers
- ◊ Generators/Power Source
- ◊ Pictures of unit

♦ Note: An in-office pre-approval inspection is not required for those units that are currently permitted under the state licensing requirements.

Permit renewal information

- ◊ Renewals are done at the Mobile Food/Special Events Office
  - ◊ Appointments may be scheduled between 8AM-11AM, Monday – Friday
  - ◊ Inspections are conducted (without appointment) between 12PM-5PM
- ◊ The following must be brought to office for renewal:
  - ◊ Permitted cart/unit
  - ◊ Commissary Agreement
  - ◊ Route Sheet/Location of Operation/Farmers' Market Calendar
  - ◊ Thermometers
  - ◊ Generators/Power Source
  - ◊ Updated menu

♦ Note: Please contact the Mobile Food/Special Events office to confirm that an in-office renewal inspection is required.

Inspection information

- ◊ Inspections are conducted at the Mobile Food/Special Events Office
  - ◊ Appointments may be scheduled between 8AM-11AM, Monday – Friday
  - ◊ Inspections are conducted (without appointment) between 12PM-5PM
- ◊ A permit will be issued once all items have been verified and approved for use.

Permit fees

- ◊ Permits are issued for 1 year
  - ◊ 1 year - $240

Menu:

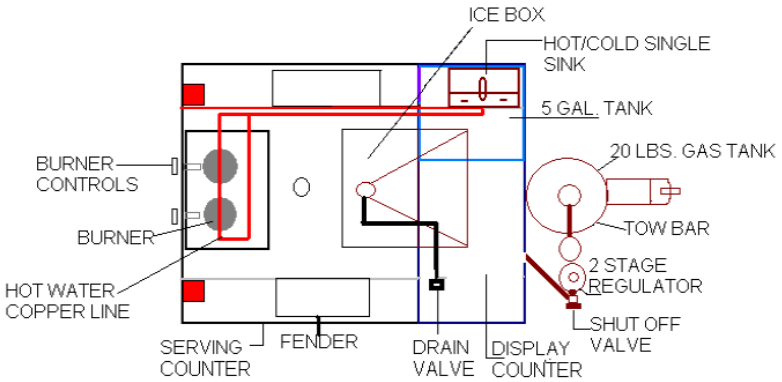
- Hot dogs w/ condiments (onions, tomatoes, relish, ketchup, mustard, and canned beans)
- Soda, Bottled water
- Prepackaged Soda, Chips, Candy

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

Picture compliments of Vending Carts International

MODEL 2000 VENDING CARTS INTERNATIONAL



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