



MINIMUM REQUIREMENTS FOR ALL MOBILE UNIT OPERATORS

To obtain a permit to operate a new mobile food unit you must:

- 1) Provide a plan detailing the layout of your vehicle. The plan must be drawn to scale and include all sinks and equipment. Please include size (gallons) of freshwater and wastewater holding tanks, and equipment providing hot water. A copy of the menu is also required including the source – i.e., name and address of supplier for each food item. These documents will be reviewed, and the operator notified of any deficiencies before moving on to the application phase.
- 2) Submit a completed mobile unit application with the annual permit fee of \$435. There is a \$25 fee for those units with a frozen dessert fee (NYS regulation). The following documents are **required** at time of application submission: corporate seal or copy of filing receipt (if applicable), copy of vehicle registration* (State DMV), worker's compensation (C-105.2) and disability insurance certificates (DB-120.1) or exemption certificate (CE-200). **ALL fees are made payable to Nassau County Department of Health by certified check or money order. NO cash, personal checks, business checks or credit cards.**
- 3) Provide a route slip showing each stop – where and when – for each day [if applicable].
- 4) Ensure D/B/A name is prominently displayed on both sides of the vehicle (minimum 4 inch letters or larger). The D/B/A name must match that supplied on the permit application.

For Example:

**“JIM’S CATERING”
09612**

- 5) Supply Information on where the vehicle is garaged, cleaned and waste water holding tanks are discharged.

In addition to the above requirements, you must be aware of the following:

- 6) Food can only be purchased from a licensed commissary.
- 7) All pre-packaged foods must be labeled [label to include the name and address of the source and a description of the products] with a pre-printed or stamped label [no handwritten labels].
- 8) Mobile units must be equipped with appropriate equipment for the food products being sold. For example, potentially hazardous cold food **must** have a temperature less than 45°F [measured] and potentially hazardous hot food **must** have a temperature more than 140°F [measured] **at all times** during holding periods.
- 9) All food preparation is to be done in either a licensed commissary or inside of vehicle. Foods are to be served by passing them through a window or other opening on vehicle. **NO Home Prepared Foods.**

If the above is not followed, the Nassau County Department of Health cannot issue a permit. Operating a mobile unit without a permit will force formal legal action to be taken by this Department against the owner of the mobile unit. In addition, the Nassau County Police Department may ticket and impound the vehicle. **Call the Health Department at 516-227-9717 to make an appointment for an inspection of the vehicle.

NOTE: Mobile food vending trucks are subject to New York State motor vehicle laws. Nassau County Department of Health does not assign operation locations for mobile food vending units. Please check with the various municipalities for details regarding regulations and permits for peddling.

Vehicle registration must be available upon request during inspection at all times

Requirements for food preparation vehicles:

- 1) Three (3) compartment stainless steel sink with hot and cold running water – 12” x 12” x 8” minimum dimensions of each compartment. Hot water at sinks should be 140°F.
- 2) Hand washing sink supplied with hot and cold running water, soap and paper towels.
- 3) Water supply commensurate with type of operation, i.e.:
 - a) 40-gallon minimum [hot dogs in steam table, etc.]
 - b) 50-gallon minimum for grill operation [hamburger, etc.]
 - c) 70-gallon minimum full service
 - d) 75-gallon minimum for a dipper well

Water tank must be of suitable material acceptable to Health Department; that is, a material designed to hold drinking water.

- 4) Waste holding tank must be 15% larger than water supply (e.g., a 50 gallon water tank requires a 57.5 gallon waste tank). Wastewater tanks must be made of a corrosion resistant material. The tank should be able to be cleaned out via a portal and installed so as to allow complete drainage of wastewater. The discharge valve should not be homemade but rather a commercial valve that will prevent leakage.
- 5) Mechanical refrigeration is required. Refrigerated plates or shelves are unacceptable for use in mobile units. Ice is acceptable when used in soft drinks or in well type units where foods can be placed into the well, on top of the ice. All refrigerators must have permanent ambient air thermometers.
- 6) Hot holding unit [steam table, steam cabinet, etc.] should be designed to hold the particular food you are serving.
- 7) Product thermometer must be available to measure hot and cold foods at all times [product thermometer’s range of measurement should be at least from 0°F through 220°F].
- 8) Ventilation is to be provided as needed. If any frying is done [fryers, grills, fry pans, etc.] a hood and mechanical ventilation [electric fan] must be provided.
- 9) All equipment to be so constructed and installed as to be washable and cleanable, and can be commercial equipment – NSF or equivalent [no rugs or carpets in food service area].

Pre-packaged foods trucks: (commercially prepared/packaged from supplier): Items 4 through 9 [all food items on vehicle being wrapped, boxed, packaged – no unwrapped or loosely stored foods] are required.

Soft Ice Cream: Items 1 through 9 are required.

Pushcart/Bicycle Cart Pre-packaged Hard Ice Cream: [Hot dog pushcarts are not acceptable in Nassau County]. Items 8 and 9 are required. Dry ice or mechanical refrigeration is acceptable.

Once obtained, permits and permit stickers are NON-TRANSFERABLE to another owner. Mobile Food permits are to be renewed annually with the submission of a renewal permit application and a permit fee.

If you have any questions about the above requirements and/or other policies, please contact 516-227-9717.