

# Food Truck Pre-Opening Requirements

Davis County Environmental Health Services Division



**All items must be completed prior to establishment opening. Any incomplete items may hinder permitting process and result in a delay in opening the establishment.**

## **Structure:**

- Establishment must conform to the plans approved by the Davis County Health Department (DCHD)
- Business name must be posted on at least two sides with minimum 4" permanent lettering, business name must match the DBA provided in the application
- Floors, walls, and ceilings are smooth and non-absorbent with a washable finish in areas where food is stored, prepared, served, or held under temperature control
- All gaps are sealed (i.e. fixed equipment, hood vents, floor and wall junctures, pipe fittings, etc.)
- Lights are shielded, coated or otherwise shatter-resistant
- Adequate lighting is available in all food preparation areas (50 foot candles) and food storage areas (20 foot candles)
- All openable windows must be equipped with screens (16 mesh to 1 inch)
- All doors and windows must be solid and tight-fitting and remain closed during operation (unless approved by local health officer)
- Exterior walls and roof are constructed of weather resistant materials and are able to protect the interior of the truck from external sources of contamination

## **Sanitation:**

- Establishment is equipped with a hand wash sink, installed in a manner that does not contaminate food or equipment (equipped with a splash guard or spaced apart from food prep areas)
- Hand wash sinks are equipped with soap, a sanitary means to dry hands, a waste receptacle, and a sign that notifies employees to wash their hands
- Establishment is equipped with a three-compartment warewashing sink, filled by a faucet installed in the food truck
- Warewashing sink, drain boards, and drying racks are large enough to accommodate all soiled and clean utensils
- Chemicals are stored in a manner that does not contaminate food or equipment
- Chemicals and sanitizers are approved for use in food service facilities and are properly labeled (may use single-use disposable sanitizer wipes in compliance with manufacturer's label use instructions)
- Appropriate sanitizer test kit or measurement device is available
- Garbage disposal containers outside the facility are leak proof with fitted lids
- All food, equipment, clean dishes/utensils, and single-use items are stored in a manner that protects from sources of contamination at least 6" off the floor
- Designated area is provided for employee personal belongings that is separate from food preparation and storage areas
- Plumbing, equipment, and general facility are in good condition

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## **Equipment:**

- Equipment used for storing Temperature Control for Safety (TCS) food are able to maintain required temperatures (i.e. refrigerator  $\leq 41^{\circ}\text{F}$ ; steam table  $\geq 135^{\circ}\text{F}$ )
- All cold holding equipment has working and accurate thermometers
- Temperature measuring devices are readily accessible during operation, calibrated, and easily readable
- Food contact surfaces of equipment are constructed to be safe, corrosion-resistant, nonabsorbent, smooth and cleanable, and are capable of withstanding repeated washing
- Non-food contact surfaces of equipment are constructed of corrosion-resistant nonabsorbent, and smooth materials

## **Plumbing:**

- Clean water tank can hold a minimum of 30 gallons
- Waste water tank is at least 15% larger than clean water tanks
- Clean water tanks used exclusively for beverage service machines that are not connected to a wastewater tank are not considered when calculating the required wastewater holding tank volume
- Water tanks must be constructed of material that is safe, durable, corrosion resistant, smooth and cleanable, and intended for use with potable water
- Water tanks must be capped when not in use
- Potable water must be supplied using a dedicated food-grade hose
- Wastewater must be emptied using a dedicated waste water hose
- Potable water hose and wastewater hose must be stored separately
- Hot and cold water (under pressure) is available at all hand wash sinks and warewashing sinks

## **Other:**

- Documentation of Certified Food Safety Manager training for at least one employee (Tier 2 Food Trucks only)
- Documentation of Food Handler Training for all employees
- An adequate electrical power source must be available during hours of operation to ensure uninterrupted service
- All applications and fees have been submitted at the time of inspection
- Commissary agreement must be submitted to and approved by the DCHD
- Route schedule or another approved means of tracking operations must be submitted to the DCHD
- Establishment cannot serve food which was prepared in a private home or any other unapproved location
- Food, equipment, and supplies may not be stored at a home residence, storage unit, garage, or any other unapproved location
- Facility cannot prepare food using specialized processing methods
- Facility cannot be equipped with a shower or living quarters