

# Mobile Unit Information

Please be advised that **Plan Review** approval must be obtained from the Clarke County Environmental Health office before a mobile unit is purchased or constructed.



## Mobile Unit Requirements

### **Mobile Food Unit**

A “mobile food unit” is a unit permitted by the Health Department that operates off premise of a permitted Base of Operation or permitted food service establishment, and reports daily to this permitted Base of Operation for supplies and cleaning. The owner of the food service establishment and or base of operation must have complete managerial control over the operation of the mobile food service unit and or extended food service unit so that these units operate as part of the base of operation or food service establishment. This means the owner of the food service establishment must be the applicant and have control over what is served on these units, and how they are to be operated and maintained. In addition, the menu of mobile food service units must reflect what is served within the permitted food service establishment or from the base of operation. A mobile unit is limited to two pre-approved locations. If you will be traveling to multiple counties, you must obtain a permit from each county.

**Pushcart or Pull-Behind-A-Vehicle Units-** Its menu will be limited to potentially hazardous foods such as commercially processed foods, frankfurters, and precooked encased sausages that only require removal from its packaging and heating prior to service. All condiments will be commercially packaged in single servings and only single-use, disposable articles will be offered for consumer use.

### **All Mobile Food Units must meet the following requirements:**

1. Have a hand wash sink
2. Have a 3-compartment sink for warewashing.
3. Have a food preparation sink (dependant on menu and extent of food preparation).
4. Units must have fully enclosed food prep and service areas.
5. Have ANSI/NSF certified for commercial use electric cooler and/or freezer for storage of cold potentially hazardous foods (PHF) – Coolers with ice are not an approved cold storage method for PHFs.
6. Must have adequate equipment for the holding of hot PHFs at minimum safe temperatures.
7. Individually wrapped single-service articles must be provided for use by the consumer.
8. Must have a screened service window and door if these areas are proposed to be left open.
9. Must provide hot and cold water under pressure from an approved water source.
10. Floors, walls and ceilings must be smooth, non-absorbent and easily-cleanable (**enclosed mobile unit**).
11. Adequate storage facilities to store food and other items at least 6 inches off the floor.
12. If using a grill or stove, adequate ventilation must be provided along with proof of Fire Inspection.
13. Mobile unit location must be in a commercially zoned area and is limited to two addresses only. Evidence of approval from local governing authority (vending license, etc.) must be provided.
14. Thermometers must be provided in all coolers/freezers and an adequate thermometer to monitor food temperatures is required.
15. Letter of approval for use of premises where food vending will occur.
16. Letter of approval for employees to use toilet facilities within 200 feet of the mobile unit site if unit does not contain toilet facilities. If dining facilities are provided, must have toilet facilities for customers.
17. Report **DAILY** to permitted base of operation for servicing and storage (see Base of Operation requirements below). Unit **MAY NOT** be permanently fixed at the food service location.

### **Water Supply requirements:**

1. Appropriately sized and constructed potable water tank (meeting ANSI/NSF standards for drinking water) under pressure sized for one day's capacity. Must be filled with a direct connection at the base of operation with an NSF approved food grade hose.
2. Ability to supply water under pressure (No Gravity Tanks). Must submit specs on water pump.
3. Water heater with minimum capacity of 10 gallons.
4. Letter from State of Georgia certified plumber, that unit meets all state and local plumbing codes and requirements as detailed in the Food Service Design Manual.
5. Waste water tank must be 15% larger than total hot and cold water storage. Drain connection for waste tank must be a larger diameter than fresh water connection.

### **Base of Operation requirements:**

A 'base of operation' is defined as a facility permitted by the Health Department in which food containers or supplies are kept, handled, prepared, packaged, or stored for subsequent transport, sale, or service elsewhere. The base of operation is also where the mobile unit is cleaned, serviced and stored. An existing permitted food service establishment may qualify. The base of operation must have:

1. Outside servicing with the following provided:
  - a. Overhead protection extended to the base of operation for any supplying, cleaning or servicing operations.
  - b. Location with equipment supplied for the flushing and draining of liquid waste, in the form of a liquid waste dump station, that is separate from the location and equipment provided for water service and for the loading and unloading of food and related supplies. Please see enclosed Pages U12-U14 of "Food Service Establishment Manual for Design, Installation and Construction."
  - c. Concrete or asphalt ground covering.
2. All physical requirements detailed in Rules and Regulations governing food service regulations.
3. Hand wash sink, food preparation sink, mop sink, 3- compartment sink, proper cooking facilities, and hot/cold storage facilities may be required based upon the menu and the extent of food preparation.
4. Adequate storage facilities to store food and other items at least 6 inches off the floor.
5. Thermometers must be placed in all coolers/freezers.
6. All local zoning requirements must be met.
7. Must have restroom facilities at the base of operation.
8. Mobile unit must be stored at base of operation when not in use.
9. Approved sewage disposal whether on sewer or septic.

*Contact the Health Department for additional requirements and information at (number).  
The Food Service Rules, Food Service Interpretation Manual, and Design Manual are online at  
[www.georgiaeh.us](http://www.georgiaeh.us)*



**SECTION U**  
**SPECIAL FOOD SERVICE OPERATIONS**

**REFERENCES (Chapter 290-5-14)**

- .08 Special Food Service Operations. (1) (a) Compliance Required.
- .08 Special Food Service Operations. (1) (b) Exceptions to compliance.
- .08 Special Food Service Operations. (1) (c) Equipment and Supplies.
- .08 Special Food Service Operations. (1) (d) Water System.
- .08 Special Food Service Operations. (1) (e) Liquid Waste.
- .08 Special Food Service Operations. (1) (f) Operation.
- .08 Special Food Service Operations. (1) (g) Construction.
- .08 Special Food Service Operations. (1) (h) Identification.
- .08 Special Food Service Operations. (1) (i) Location.
- .08 Special Food Service Operations. (1) (j) Compliance with Other Regulations.
- .08 Special Food Service Operations. (1) (k) Home Prepared Foods Prohibited.

**I. Mobile and Extended Food Service Units:**

1. Submittal of Plans and Specifications for Mobile Food Service Units and Extended Food Service Units:

A. The plans and specifications for all Mobile Food Units shall include the following information in addition to that required for the base of operation:

- (1.) Proposed layout, mechanical schematics, construction materials, and finish schedules. The plans should be submitted with a 1/4-inch = 1 foot scale and must include the following:
  - (a.) Provide details in the plans such as the capacities, positioning, and placement of the potable water tank, wastewater tank, and hot water heater. In addition, the placement of the water inlets and outlets for the potable and wastewater tanks.
  - (b.) Provide specifications as to how potable water will be maintained under pressure (i.e., pump or air pressure) to provide adequate flow of potable water as determined by the Health Authority.
  - (c.) Provide specifications for water fill hose for potable water tank. In addition, provide plan for flushing and sanitizing potable water system and for flushing the wastewater-holding tank.
  - (d.) Number, types and location of all sinks and drain boards. In addition, provide the dimensions for all sink compartments and drain boards.



Listing of requirements for plans and specifications continued:

- (e.) Refrigeration and other cold holding equipment.
- (f.) Cooking and hot holding equipment.
- (g.) Thermometers used for product temperature control.
- (h.) Provide the dimensions of the serve out windows for food preparation and service areas. Provide specification for vermin control.
- (i.) Dry goods storage areas.
- (j.) Show the location of vents for the water tanks and the backflow prevention and over-flow devices in the plumbing system.
- (k.) Provide a finish schedule (i.e. stainless steel, FRP, etc.) for the floor, wall, and ceiling surfaces.
- (l.) Show the design, positioning and placement of the hood/ventilation system.

(2.) The following are other sources of information:

- (a.) Rules 290-5-14-.05, -.06, -.07 and -.08 in Georgia Rules and Regulations Food Service Chapter 290-5-14 for requirements concerning equipment and construction for both the base of operation and mobile food service units and extended food service units.
- (b.) Section B, Part-I and document K-5 in Section K of Part-II within the Interpretation Manual for the Georgia Rules and Regulations for Food Service for additional guidance.
- (c.) Sections A – T within this Manual

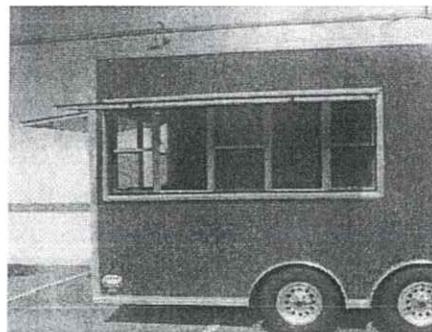
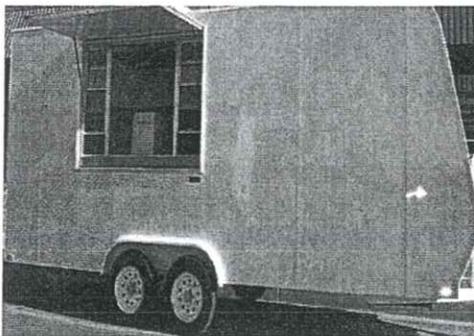
2. General Intent:

- A. Subsection (1) (a) requires that both mobile food service units and extended food service units be expected to meet the full requirements of Chapter 290-5-14. This means that not only must these units meet the operational requirements for handling, preparing and serving food within the Chapter; but, they must also comply with the equipment and installation and general physical facility (i.e., walls, ceilings, and floors, etc.) construction requirements that are found within the Chapter, as well as that found within Rule 290-5-14-.08.
- B. It is the intent that all potentially hazardous foods be prepared and served from within a fully enclosed mobile food service unit and or fully enclosed extended food service unit. There are some exceptions to this intent of potentially

hazardous food preparation and service found within Rule 290-5-14-.08 Subsection (1) (b) 1. through 3. However, under no circumstances can either a mobile food service unit or an extended mobile food service unit operate without meeting requirements for having sewage holding tanks and for operating from and reporting back daily to a fix permitted location. Both of these requirements can be found within subsections (1) (e) and (f) of Rule 290-5-14-.08.

- C. Mobile food service units and extended food service units along with their fixed permitted base of operations are considered as a whole food service establishment. It is their mobile food service units and or extended food service units that are the mobile part of the food service establishment, since they travel to other locations off from the permitted fixed food service establishment to serve its product to its consumers. Therefore, when doing a menu review to access hazards associated with processing food by a mobile or extended operation, the Environmental Health Specialist must both assess the base of operation and its units as one complete food service operation. This is why that when the EHS, working in the county of origin, is reviewing mobile food service operation plans and specifications must understand how the mobile operation will conduct its operation. The knowledge of menu items along with how and where food will be prepared and served determines how mobile and or extended food service units will be constructed and equipped.
- D. An example of a totally enclosed mobile food service unit is as depicted in *Example U-1*.

**EXAMPLE U-1**  
Fully Enclosed Type Mobile Food Service Units



3. Exception to Compliance:

- A. Vehicle-Vender Type Units: There are two exceptions to the general intent found within Subsection (1) (a) in regards to a fully enclosed mobile or extended food service units. These exceptions are found within subsection (1) (b) 1. through 3. of Rule 290-5-14-.08. Both mobile and extended food service units are exempted

from being constructed to be fully enclosed based upon their proposed menu. The menu must be restricted to serving only food that is prepared, prepackaged in individual servings, transported and stored under conditions meeting the requirements of the Chapter 290-5-14. In addition, all beverages must be nonpotentially hazardous foods and dispensed from covered urns. If these conditions are met, these units will not be required to have a hand sink nor warewashing sink onboard the unit as long as the base of operation is so equipped with this necessary equipment. These types of units consist most often of a motorized vehicle equipped to vend packaged food at stops along a given route such as that associated with construction work sites. For clarification, *see Example U-2* depicting one example of a vehicle-vender mobile food service unit.

**EXAMPLE U-2**  
Vehicle-Vender Mobile Food Service Unit

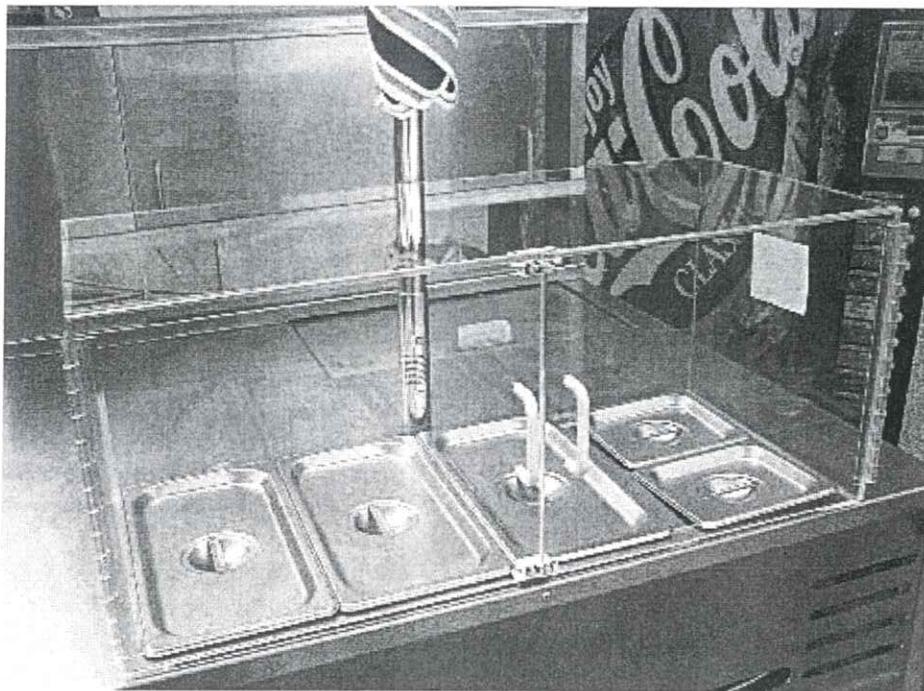


**B. Enclosed Type Units:**

- (1.) Potentially Hazardous Food Menu: The second exception to Subsection (1) (a) is the hot dog push-cart or hot dog trailer. Like the vehicle-vender, its limited proposed menu controls the unit's operation, equipment, and construction. If the unit's menu is limited to only potentially hazardous foods, such as hot dogs or precooked encased sausages, that are commercially processed from a permitted processor in the ready-to-eat form that require only reheating and seasoning prior to service, then these units are exempted from being fully enclosed. However, all food preparation and storage must take place from within a closable cabinet so that the food processing steps are shielded from being exposed to hazards from the

consumer and that from the environment is minimized. In addition, these units must have overhead cover, such as an umbrella large enough to completely cover the unit, its operator and consumers. They also must have installed a handwashing sink; a separately installed and properly sized warewashing sink, potable water storage tank sized for one days operation; waste water storage tank sized 15% larger than the potable water storage tank; and a potable hot and cold water system that is pressurized by pump or air pressure. For clarification, see *Example U-3* depicting an example of an enclosed-type hot dog mobile food service unit.

Example-U-3  
Hot Dog Cart Mobile Food Service Unit



- (2.) Notice the cabinet that encloses the food storage/preparation area. The handles at the front open the cabinet doors while the operator stands outside the unit and makes the hot dog or sausage dog from within the cabinet itself. The food preparation and storage area (s) must be protected in this way; hence, enclosed type mobile food service unit.
- (3.) Nonpotentially Hazardous Foods: Other types of mobile or extended food service units are units with menu items, such as popcorn or snow cones push carts, that are constructed to be enclosed type. These units are constructed so that the food is prepared within a closeable cabinet and the operator

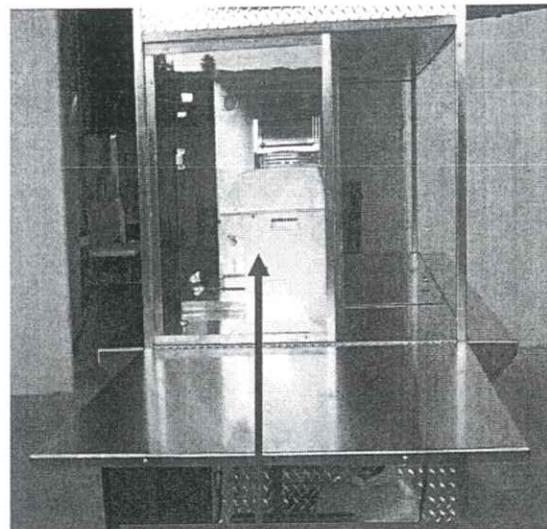
serves the food from outside the enclosed unit. To do so, the operator opens the cabinet, containerizes the food, and then, closes the unit's cabinet doors prior to the consumer receiving the product. For clarification, see *Example U-4* depicting two examples of an Enclosed Type Unit/Nonpotentially Hazardous Menu

#### EXAMPLE U-4

##### Enclosed Type Unit/Nonpotentially Hazardous Menu Snow Cone Pull Cart



Notice the cabinet doors



Notice enclosed cabinet

- (4.) Examples in *Example U-4* are given to point out enclosed type units only and are not inclusive in design. The point of interest being - notice the closeable cabinet construction. In addition, even though these units prepare and serve **nonpotentially hazardous foods**, Rule 290-5-14-.08 subsection (c) 3 on page 131 of the Chapter still requires both a handsink and separate properly sized warewashing sink. These sinks are required because soiled utensils and hands of employees can contaminate nonpotentially hazardous foods.
- (5.) Shielding: In the *Example U-4* above, the food preparation areas as noted by red arrows are protected from potential contamination from consumers and the environment. In addition, the mobile food service unit is afforded protection from contamination from weather and road debris by means of folding leaflets. When fully extended, they provide overhead protection during service and when closed, they protect the unit during travel to and from the base of operation.

4. Equipment and Supplies:

- A. Units that prepare potentially hazardous foods onboard the units must have food service equipment to control the food product temperature of these foods. The equipment must meet all of the requirements found within Rule 290-5-14-.05. Thermostats must control equipment so that product temperature can be constantly maintained, if cold,  $\leq 41^{\circ}\text{F}$  and if hot,  $\geq 135^{\circ}\text{F}$  until served to the consumer. See *Examples U-5, U-6, U-7, and U-8.*

**EXAMPLE U-5**  
Equipped Mobile Food Units



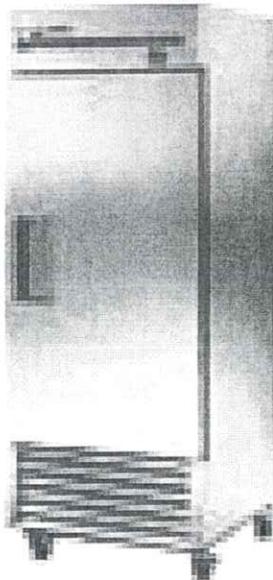
**EXAMPLE U-6**  
Counter-Top Hot Holding Equipment



**EXAMPLE U-7**  
Sandwich and Salad Preparation Cooler



**EXAMPLE U-8**  
Reach-In Freezer



- B. Thermometers are to be in all coolers and freezers. Make sure that all thermometers have been checked against a calibrated thermometer for correct readings. You are also required to use an indicating thermometer of a metal stem type for insertion into the food in order to monitor food safety temperatures during cooking, cooling, reheating, cold holding, and hot holding. Thermometers must be numerically scaled and accurate to plus/minus 2 degrees Fahrenheit and checked, to verify accuracy, daily and after they have been dropped. If the thermometer is not accurate, you must calibrate (adjust) it. Properly calibrating a thermometer adjusts the thermometer to display the correct temperature. See *Example U-9*.

**EXAMPLE U-9**  
Thermometers



Equipment Thermometer



Bimetallic Stem Thermometers



Thermocouple



- C. Each unit must have two separate sinks; one for hand washing and the other a three (3) compartmented sink for ware washing. Each of these sinks is considered as a separate unit of food service equipment dedicated for its specific use. Likewise, should the menu call for raw fruits and or vegetables to be prepared onboard these units, then a separate sink dedicated for washing these fruits and vegetables before preparation will be required to be installed. Like other sinks installed on both types of units, it too must have both hot and cold running potable water tempered by mixing faucet and be under pressure.
- D. Only *single service* and *single use* articles will be allowed. *Single service* articles such as, straws, plastic forks spoons and knives must be individually pre-wrapped from a commercially supplied source. Plates, cups, lids or bowls must be dispensed from their original packaging, taking care that they are completely covered by the original packaging at all times. *Single use* articles such as bulk food containers (ketchup, mustard and mayonnaise) wax paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tub or buckets, bread wrappers, pickle barrels ketchup bottles and number ten (10) cans are to be used once and then discarded.

5. Toilet Facilities:

- A. Approved toilet facilities must be available for employees. If toilet facilities are not onboard a mobile food service unit, they must be within 200 feet of the mobile or extended food unit.
- B. If dining facilities are provided are provided for consumers, toilet facilities must be available for consumers as well as employees of the mobile food service unit.
- C. If toilet facilities are owned by a person other than the operator or owner of the mobile food service unit or the extended mobile food service unit, then the owner or operator of the mobile food service unit must obtain written approval from the owner of the toilet facilities. This written permission, as stated, must be available for review and verification at the Health Authority's request.

6. Water Supply and Waste Water:

- A. Provide a permanently mounted potable water tank that can hold a minimum capacity of one day's storage in gallons. This potable water system must be directly and fully recharged when filled from a water inlet.
- B. The water heater shall be of adequate capacity and recovery rate to furnish a continuous supply of hot water whenever the vehicle is in operation. Minimum capacity is 10 gallons on any unit. See Section K, Part-I of this Manual for hot water supply requirements.



- C. Potable Water Storage Tank Capacity Determination: The Potable water capacity of a mobile food service unit and or extended mobile food service unit can be estimated by calculating the volume of water for each sink to be installed along with the approximate number of times each sink will be filled each day. Any other equipment water usage, according to manufacturer's specifications, and the number of the estimated times used per day would have to be added to the estimated sink volumes. The water heater capacity should be included in the potable water system capacity if the water from the water heater's tank can be fully discharged when the potable water tank is empty. Finally, potable water tanks must meet ANSI/NSF standards for drinking water. See requirements specified under Rule 290-5-14-.06 subsections (3)(a) - (n) of the Georgia Rules and Regulations Chapter 290-5-14 as it relates to materials, design, construction, installation, numbers and capacities, and operation and maintenance of these tanks.
- E. The potable water system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and handwashing to meet the requirements of Chapter 290-5-14.
- F. Provide a permanently installed wastewater storage tank that is 15% greater than the combined capacity of all tanks that can hold potable water. This would mean all potable water tanks plus the water heater tanks capacity. See Rule 290-5-14-.06 subsections (4) (a), (e), (f), (g), (h) and (i) of the Georgia Rules and Regulations Chapter 290-5-14 for specifications and requirements for wastewater storage tanks.

7. Identification:

- A. All mobile food service units and extended food service units shall be identified by a sign or lettering indicating the name and address of the owner, the operator and the permit number. Letters and number must be at least two inches (2") high.
- B. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.
- C. See (f) (*Subsection (1) (h)*): Identification: in "H. Rule 290-5-14-.08 Special Food Service Operations:" on page B161 of B189 in Section B, Part-I of the Interpretation Manual for the Georgia Rules and Regulations Food Service Chapter 290-5-14 for more information.

8. Servicing Area:

- A. The service areas requirements are as follows:
  - (1.) A mobile food service unit servicing area shall be available and shall include at least overhead protection for any supplying, cleaning, or servicing operations.



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- (2.) There shall be a location with equipment supplied for the flushing and draining of liquid wastes from the mobile unit that is separate from the location and equipment provided for water service and for the loading and unloading of food and related supplies.
- (3.) The facilities for conducting the flushing and draining of liquid wastes from mobile food service units will be in the form of a liquid waste dump station. Minimum design and specifications for dump stations shall be as follows:
  - (a.) *See Drawing U-1.* Each dump station shall be equipped with a concrete pad surrounding the drain. The concrete pad shall meet all of the following requirements:
    - (I) It shall be a minimum of six feet by six feet in size;
    - (II) It shall be a minimum of six inches in thickness;
    - (III) It shall have a drain opening which is at least four inches in diameter with a foot-operated, self-closing cap which forms a tight seal with the drain shall be provided. The drain opening shall be located outside of the wheel travel portion of the pad, and a minimum of 2 feet from any edge of the pad and curbing;
    - (IV) It shall have minimum four-inch tall curbing bordering the non-wheel travel area of the pad;
    - (V) All surface drainage must be diverted around and away from pad;
    - (VI) The surface of the pad shall slope at least .25 inch per foot from the edge to the drain;
    - (VII) Four-inch piping shall run from the drain to either an approved on-site sewage system or to an approved public sanitary sewer system;
    - (VIII) All plumbing must be in compliance with applicable state and local plumbing codes.;
    - (IX) A water supply outlet for wash down shall be provided with a water source which is protected from backflow and back-siphonage, and retractable, spring coiled water delivery device or other system approved by the Health Authority. Hoses used for flushing the dump station pad shall not exceed the length necessary to reach the entire pad.
    - (X) Drain must include ability to receive wash down water from the pad.



- (XI) Each dump station shall be designed to be easily accessible to the entrance and exit area of the servicing area and have safe, all weather access roadway that slopes away from the dump station pad.
  - (XII) Each dump station shall be properly sealed to prevent nuisances.
  - (XIII) Each dump station shall be posted with signs that are clearly and indelibly labeled stating instructions for use with minimum one inch tall lettering. These signs must be at least 2 feet from pad. The signs shall include the statement, “Georgia law prohibits dumping sewage from mobile food service units, and other holding tanks onto the ground.”
  - (XIV) Each dump station shall be maintained in a clean and functional manner by the mobile food service operation permit holder.
  - (XV) Prior to the release of this Manual and should there be any existing mobile food service base of operations with dump stations not in compliance with the design criteria as stated herein, the permit holder would be required to bring their dump station into compliance when the dump station is repaired or renovated, or at change of ownership. This exception does not exclude any requirement to maintain the dump station to prevent a public health nuisance or hazard.
- (b.) *See Drawing U-2.* Each dump station shall have an available water supply for the flushing of dump station areas and the following shall apply:
- (I) Each dump station shall be constructed and operated so as to protect the water supply and all other water outlets within the mobile food service operation from contamination due to backflow in accordance with Rule 290-5-14-.06 of Chapter 290-5-14.
  - (II) Each dump station shall be posted with signs that are clearly and indelibly labeled stating and that the water supply is to be used for flushing and cleaning purposes only, and that the water shall not be used for human consumption.
  - (III) Any hose or sprayer must be long enough to allow for a person to operate the drain opening while spraying the pad area.



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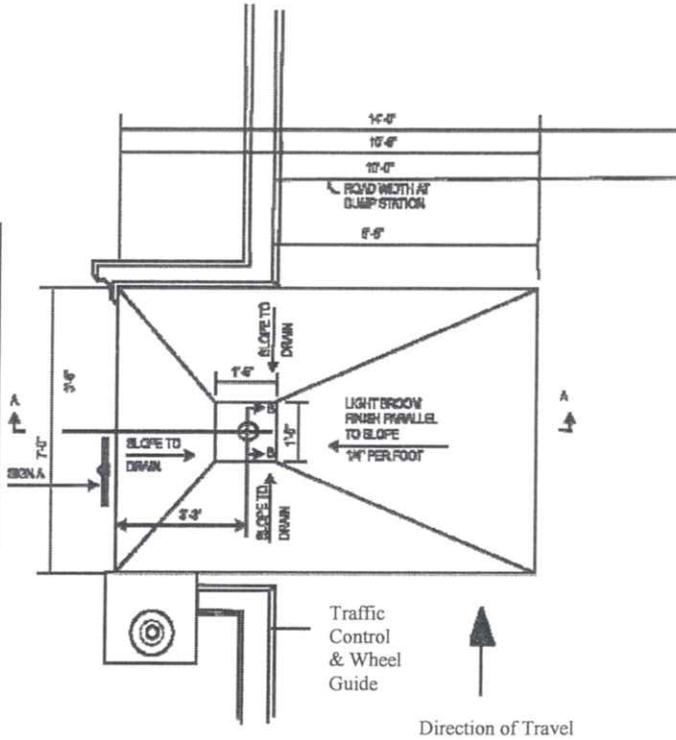
- (IV) The washing water supply towers, connections, hoses and other parts must be colored red. Under no circumstances shall the mobile food service establishment permit holder allow a hose that is long enough to reach a water outlet that is used for human consumption to be connected to a water service outlet at a dump station.
  - (V) Each dump station shall be located such that any water source or service outlet used for filling water tanks or other uses for human consumption is at least fifty feet away from the dump station facility.
- (4.) The servicing area will not be required where only package food is placed on the mobile food service unit or where mobile food units do not contain waste retention tanks.
  - (5.) The surface of the servicing area shall be constructed of a smooth, nonabsorbent material such as concrete or machine laid and sealed asphalt and shall be maintained in good repair, kept clean, and be graded to drain.
  - (6.) The construction of the walls and ceilings of the servicing areas is exempted from the provisions of Rule 290-5-14-.07 subsections (20)(a) – (f) the Georgia Rules and Regulations Food Service Chapter 290-5-14.
  - (7.) Sewage transport vehicles (carts) or waste water vehicles (carts) as mentioned within Rule 290-5-14-.06 subsection (6) (4) (e) may be used to transport waste water from mobile food service units such as a hot dog carts or extended food service carts to dump stations at the base of operations.
  - (8.) *See Drawing U-3* for an example of a typical base of operation.

**DRAWING U-1**

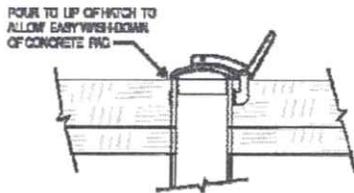
HOLDING TANK DISPOSAL INSTRUCTIONS

- CONNECT YOUR HOSE TO HOLDING TANK
- PLACE END SECURELY IN DRAIN OPENING WHILE HOLDING COVER WITH FOOT
- OPEN TRAILER TANK VALVE
- FLUSH TANK WITH WATER HOSE
- FLUSH AWAY ANY SPILLAGE INTO DRAIN

**SIGN 'A'**

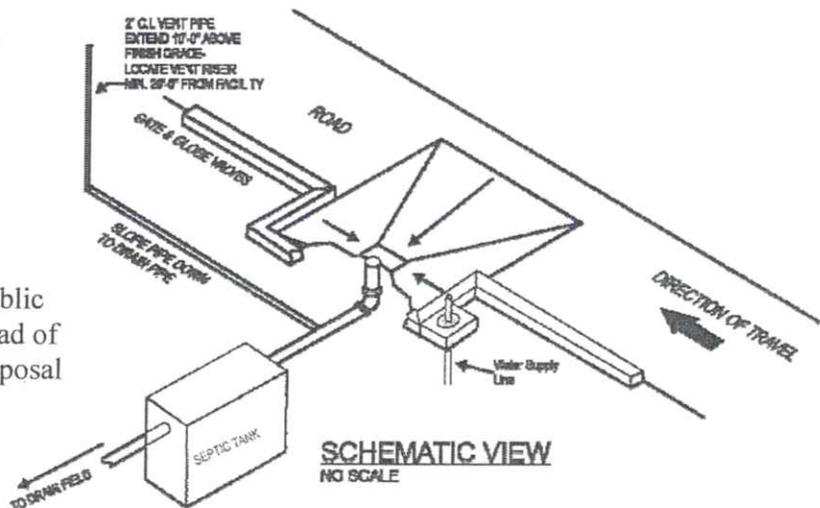


**PLAN VIEW**  
NO SCALE



**Drain Hatch Detail**

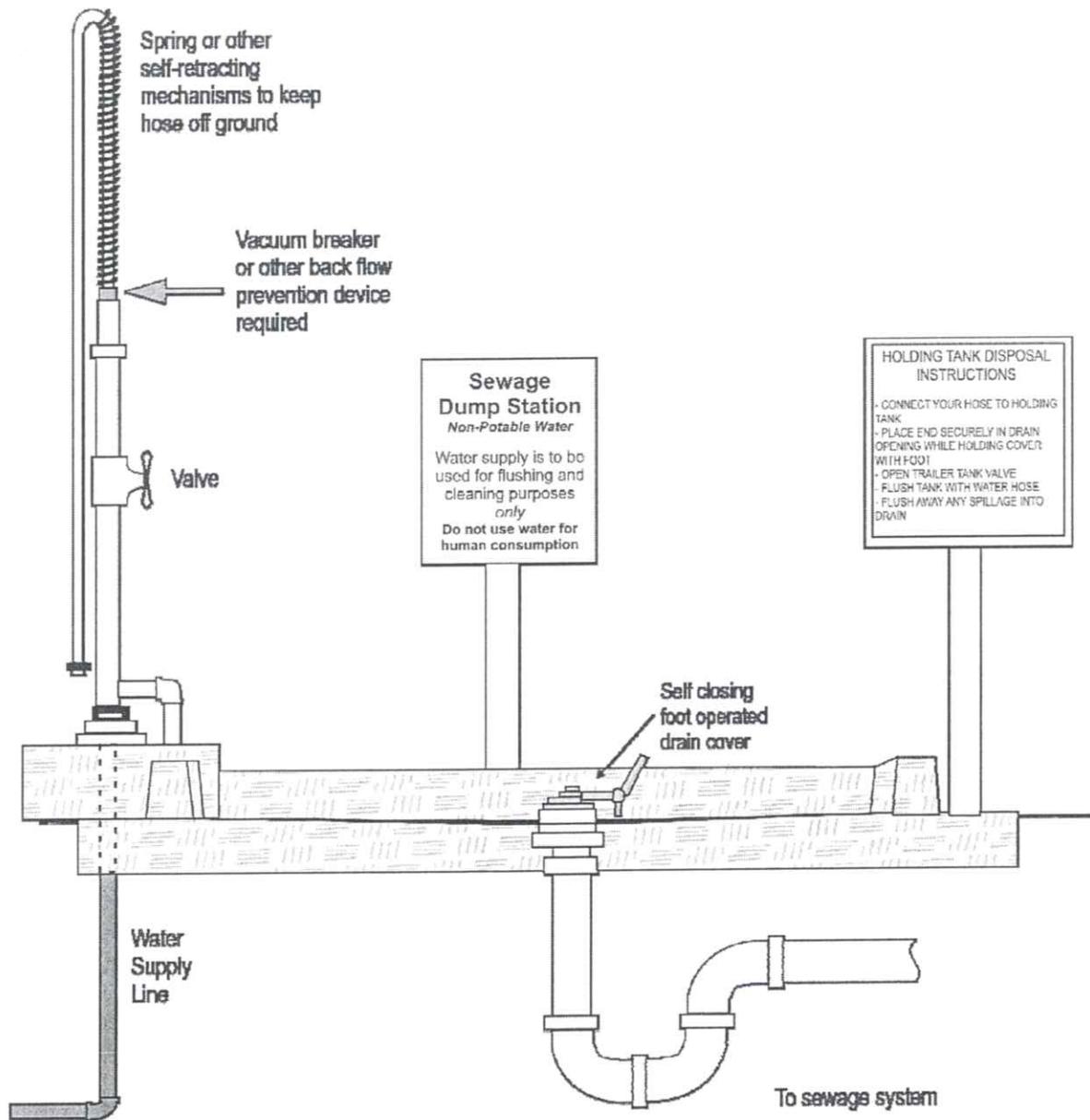
May connect to a public  
 sewage system instead of  
 an onsite sewage disposal  
 system.



**SCHEMATIC VIEW**  
NO SCALE

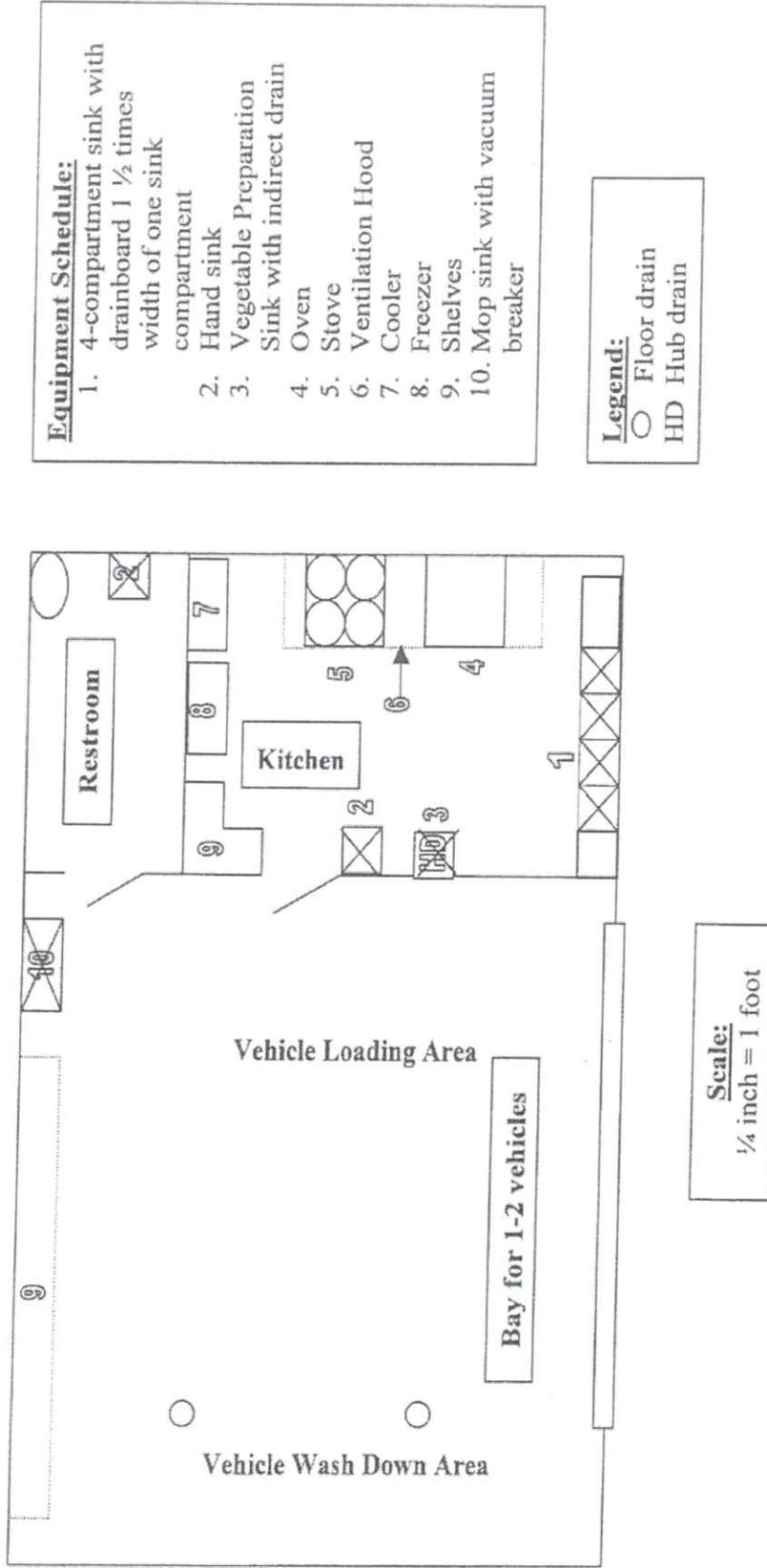
DRAWING U-2

Example Dump Station, Front View



Note: Waste piping will be not less than 4 inches in diameter unless specified by applicable law.

**DRAWING U-3**  
 Typical Mobile Food Service Unit and Extended Food Service Unit Base of Operation



Note that the layout of the kitchen facilities and other areas is dependant upon menu and method of operation for both the base of operation and their associated mobile and or extended unit(s).

