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PLAN REVIEW – MOBILE UNITS

Checklist:

- _____ Complete set of plans and specifications drawn to scale, including location and placement of equipment.
- _____ Specify the type of finish schedule of walls, floors and ceilings
- _____ Detail the plumbing specifications of equipment
- _____ Specify the source of water supply and method of grey water disposal
- _____ Supply hand sink with soap/paper towels/trash can and hot/cold running water
- _____ Supply 50 footcandles of lighting throughout
- _____ Provide the make and model numbers of all equipment, including a grease interceptor (if applicable). All equipment must be NSF approved or equivalent.
- _____ Specify the size of the fresh water, grey water, and hot water tanks
- _____ Complete specifications of hood and filter systems, include total CFM, shop drawings, cooking equipment placement, where hoods are required, including make-up air provisions. Most dishwashing machines require hoods.
- _____ Specify the type of storage shelving (if applicable)
- _____ Supply the appropriate sanitizer and test strips at the 3-compartment sink
- _____ Submit specifications on a grease interceptor (if applicable)
- _____ Specify the source of power for the mobile unit
- _____ Completed HACCP plan review packet and menu
- _____ Specify the location of the commissary to be used for storage
- _____ Submit \$100.00 plan review fee and \$75.00 HACCP review fee
- _____ Fill out appropriate license application and workers compensation forms

GUIDELINES FOR MOBILE UNIT PLAN REVIEW

1. Seal all adjacent perimeters of cabinet-type equipment.
2. Place all counter items not readily movable, weighing over 80 pounds, on legs or feet at least four inches high.
3. Elevate floor-mounted equipment at least six inches above the floor, or make mobile.
4. For three-compartment sinks, EACH sink compartment is to be individually drained and provided with an air gap over the floor drain.
5. Ventilation hoods must meet the Maryland Food Establishment Ventilation Criteria. This includes NFPA 96 and NSF criteria.
6. Overshelves above cooking surfaces are NOT permitted because of the disturbance of air currents under the ventilation hood and the forming of liquid condensation on the underside of these shelves.
7. All new equipment must meet the design standards of COMAR 10.15.03 Regulations Governing Food Service Facilities.
8. All joints, annular spaces, or openings into hollow or inaccessible areas are to be closed to 1/32 inch or less.
9. The walls, subject to splash shall have smooth, easily cleanable grease resistant surfaces up to the highest level reached by splash or spray. Epoxy or oil-based enamel paint is acceptable; latex paint is not.
10. All hose bibs are required to have proper back-flow preventers where hoses are attached and left unattended.
11. Metal stem-type, numerically scaled indicating thermometers accurate to 2 degrees Fahrenheit must be provided and used to assure attainment of proper internal cooking temperatures of all potentially hazardous foods.
12. Service windows and exterior doors shall be provided with proper screening to allow minimum access for vermin. The exterior doors must be self-closing.
13. Equipment which is not easily movable must be sealed to the wall or placed on casters.
14. Test strips are needed to check the concentration of the sanitizer at 3-compartment sinks.
15. Three compartment sinks must have compartments of sufficient size to allow the largest item being washed to be submerged half-way.
16. No new equipment or food shall be brought onto the mobile unit without Health Department approval.
17. Grease interceptors may be required depending on the types of food products that are served. These specifications will be reviewed by Carroll County Permits and Inspections Plumbing Department. An approval must be submitted to this Office that will allow the disposal of this waste through a public sewer system.
18. A “semi-permanent” food service facility mobile unit is a unit that is (a) built at a location other than where it operates, (b) is transported as a complete unit that does not require a building permit to install on the location at which it operates, (c) has no indoor seating for patrons, (d) when serving and cooking food, serves only food cooked for immediate service, and (e) is not a mobile unit that is moved daily. For a semi-permanent mobile unit, the unit must meet the specifications set forth for a mobile unit, as well as provide connections to potable water and properly sized sewage disposal systems that meets applicable State and Local laws, regulations, and ordinances.
19. Call for a final several days prior to target opening date to allow for any corrections that are needed and a re-inspection to take place.

Please contact the Carroll County Health Department Bureau of Environmental Health (410-876-1884) prior to purchasing a mobile unit! Each state has different requirements, and most mobile units are manufactured in different states.

