

BASIC REQUIREMENTS FOR A FOOD TRUCK

Refer to the NE Food Code for exact regulations. This list is only a guide.

Unit

Food trucks should be designed to be readily movable. They should be constructed of corrosion-resistant, durable materials which are nonabsorbent in areas subject to moisture; and easily cleanable. It is recommended that the driver/passenger seating area be partitioned from the actual food prep area to maintain being an easily cleanable area and prevent contamination. It is recommended that the outside of the truck be clearly identified with your business name. The unit should be completely enclosed with solid, tight-fitting doors and windows to protect against pest entry.

Floors, Walls and Ceilings

Floors, walls, and ceiling must be smooth, durable, easy to clean, and non-absorbent; and they must be free of holes, cracks, or other damage.

Lighting

Light bulbs must be shielded, coated, or shatter resistant.

Sinks

Food truck staff need a steady water supply for cleaning and sanitizing and washing hands when preparing and serving food. A hot water heater needs to be sufficient in size based on water usage needs, and it must provide hot water of at least 110° F.

A designated handsink must be equipped with hot water (100° F minimum) through a mixing valve or combination faucet and provided with handwashing soap and paper towels. A sign reminding employees to wash their hands must be posted at the hand sink. A three-compartment sink with drainboards is required to wash, rinse, and sanitize utensils. The basins of the sinks must be large enough to accommodate the largest utensil or piece of equipment used.

Water Tank

Water systems are required to be completely enclosed and sloped to an outlet that allows complete drainage. Water must be obtained from a public potable water source or from a private well if the well is tested at least once a year, for nitrates and coliforms and have acceptable levels of nitrates and coliforms. Inlet shall be ¾ inch in diameter or less and provided with a hose connection of a size or type that will prevent its uses for any other purpose. If provided, the water tank vent should be pointed downward and covered with approved mesh screen. The tank must be sanitized between extended period of use. The hose used to fill the water tank must be a food grade hose. Potable water tank size should have enough capacity to get through a complete meal prep, service, and cleanup.

Waste Holding Tank

The waste holding tank must be 15% larger in capacity than the water storage tank, sloped to a drain that is 1 inch in diameter or greater, and equipped with a shut-off valve. Waste retention tank for

liquid waste must be 15% larger than the potable water tank, leak proof, and be permanently installed. Covered facilities must be provided for solid wastes. Sewage/liquid waste must be disposed of through an approved sanitary sewage system. Sewage/liquid waste cannot be disposed of in street drains, on the ground, etc.

Countertops, Tabletops

Countertops and tabletops must be smooth, non-absorbent, easy to clean, and in good repair.

Storage

Food must be stored in a manner that protects it from dirt, overhead leakage, temperature abuse or any other contamination.

If the truck is not returning to a commissary, proper storage for food and equipment should be considered in the construction and operation of the truck.

Refrigeration Equipment

We recommend using commercial NSF-approved refrigeration equipment because of its rapid recovery capability; however, refrigerators capable of maintaining foods at 41° F or below, and cooling foods rapidly when applicable are approved. Freezers must maintain foods frozen. Thermometers are required for all warmers and cold units.

Cooking/Hot Holding Equipment

We recommend commercial NSF-approved cooking and holding equipment; however, stoves, ovens, steam tables, etc., capable of cooking and/or holding the food at safe temperatures (hot holding at 135° F minimum for Time/Temperature Control for Safety foods), may be approved.

If preparing food outside, the food must be protected from contamination (including overhead coverage above prep areas) and the ground must be covered or otherwise protected from food spills and debris – concrete or rubber cow mats are suggested.

A digital or dial probe thermometer must be used and calibrated regularly to ensure attainment and maintenance of proper food temperatures. If the thermometer is a dial probe thermometer, it must have a range of 0-220° F and be in increments of 2° F.

All foods must come from an approved source and be prepared at a licensed establishment. Foods prepared in a private home may not be sold or served from the food trucks.