



Minimum requirements for a mobile unit:

Mobile food service facility means a food service facility that is a mechanically, electrically, manually, or otherwise propelled vehicle operating on land or water that moves as part of its routine operation to: change location for sales, obtain food and other supplies, fill potable water supply holding tanks, empty wastewater holding tanks, or provide for the cleaning and sanitization of equipment and utensils.

Equipment must be commercial NSF – National Sanitation Approved, ETL sanitation approved, or UL sanitation approved.

3 compartment sink must be provided with drain boards on each end. Size of bowls of the sink required is determined by the largest piece of equipment to be washed.

Handsink- a separate hand sink must be provided.

All sinks must be supplied with hot and cold running water at each sink compartment.

Potable water is obtained from a water supply system that complies with Environment Article, Title 9, Annotated Code of Maryland, and COMAR 26.04.04; potable water tanks are provided that meets all applicable laws, ordinances, and regulations; and with sufficient water capacity, pressure, and hot water generation and distribution to meet peak demands throughout the facility, and installed in a manner that prevents backflow or back siphonage.

Wastewater tanks are used to hold wastewater pending disposal at a facility in a manner that conforms with State and local laws, regulations, and ordinances. All water-carried sewage is disposed of by a public sewerage system; or an approved sewage disposal system constructed and operated in conformance with applicable State and local laws, ordinances, and regulations.

A ventilation hood is provided if grilling or frying inside of the mobile unit, in compliance with NSF Standard 2, provided with 80% make-up air, and must be inspected by the state fire marshal. Outdoor grilling, frying, or smoking must be covered in accordance with existing regulations.

Floors, walls, and ceilings must be of smooth, durable, and easily washable surfaces. Juncture of where the floor meets the walls must be coved.

Lighting provides artificial light at 50 footcandles, and light bulbs and tubes are shielded to prevent broken glass from falling onto food and utensils.

Note - A food service facility may operate with its outer doors and windows open unless, while the food service facility is operating with the outer doors or outer windows open, the approving authority: Finds evidence of vermin in food preparation or food storage areas; or finds evidence of flying insects in food preparation or food storage areas that pose a significant threat to sanitation or public health.

For approval, the mobile unit must be in compliance with COMAR 10.15.03 "Food Service Facilities", and also note the application process.