

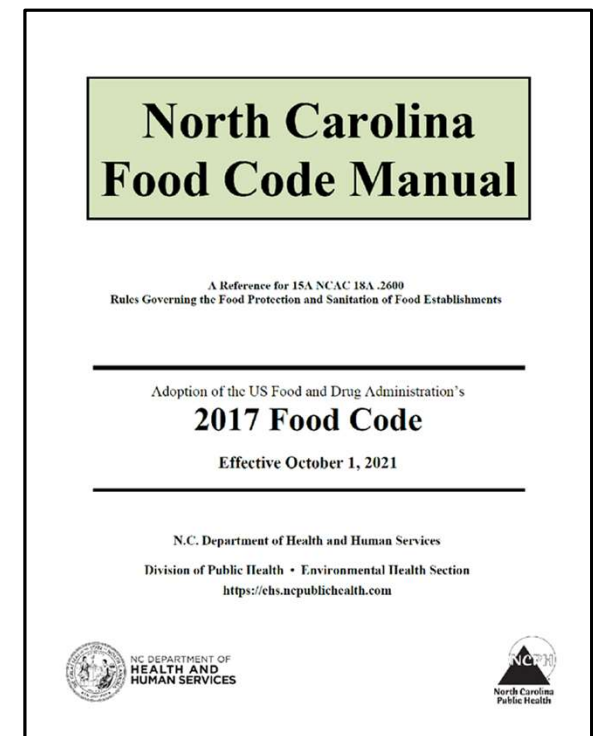


Regulation of Mobile Food Units & Pushcarts in NC

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Regulatory Authority

- **Regulatory authority granted by NC General Statutes**
- **Regulations through**
 - **15A NCAC 18A .2600**
 - **NC Food Code**
- **Enforcement by counties through Delegation of Authority**



General Requirements

Mobile food units and pushcarts must:

- Operate in conjunction with a commissary
- Meet plan review requirements
- Follow operational requirements in the NC Food Code



Commissary

- **Serves as the base of operations for the unit**
 - Permitted food service facility
 - Adequate space/equipment
 - Approved utilities
- **Unit must report at least daily when in operation**
- **Permit issued by local jurisdiction**



Plan Review

- **Requirements listed in the NC Food Code:**
 - Equipment & utensils
 - Physical facilities and lighting
 - Water supply and wastewater disposal
- **Local jurisdictions responsible for plan review and permitting**



Food Protection

- **Requirements listed in the NC Food Code**
 - Employee health & hygiene
 - Cooking & holding of TCS foods
 - Cleaning & sanitizing of food contact surfaces
 - Approved sources
- **Evaluated during routine inspections**

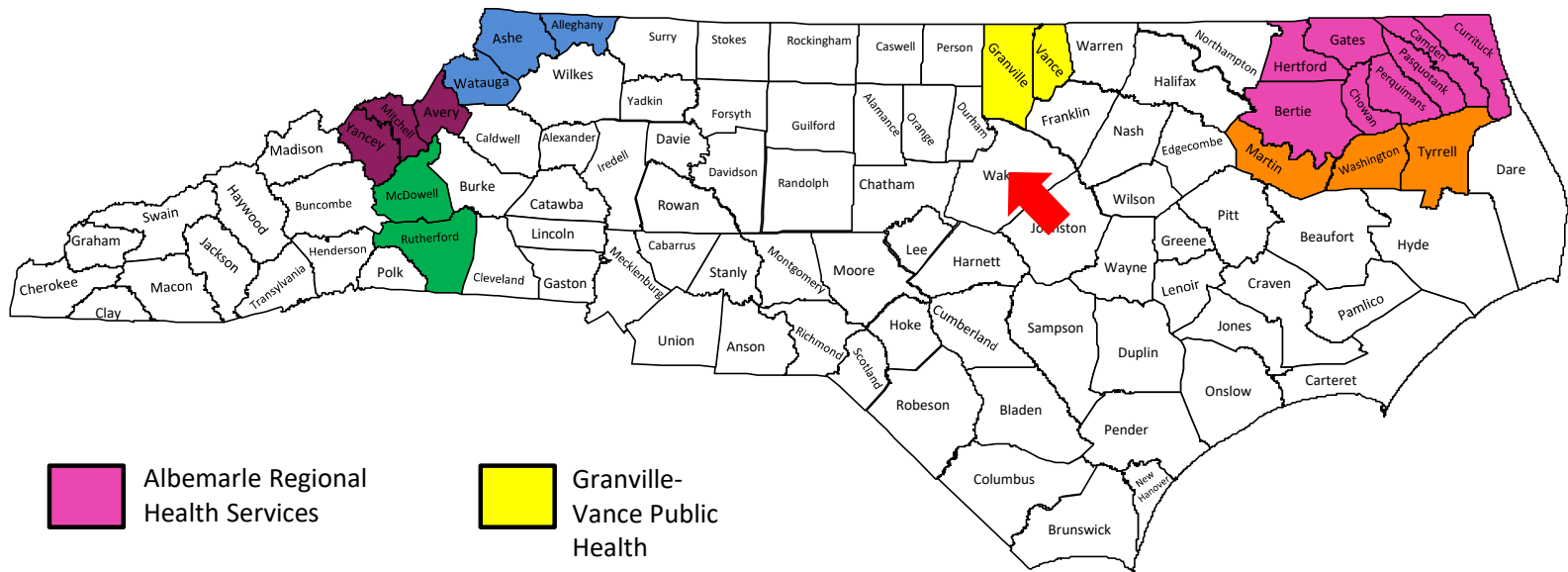








Challenges

- **Mobile food units are MOBILE!**
 - Cross jurisdictional lines
 - Disappear
 - Changes to menu
- **Inspections & Enforcement**
 - EH staff cannot cross jurisdictional lines
 - Show me the \$\$\$
 - Staffing issues
 - Legal stuff



District Health Departments in North Carolina



- | | |
|--|--|
|  Albemarle Regional Health Services |  Granville-Vance Public Health |
|  Appalachian District Health Department |  Martin-Tyrell-Washington District Health |
|  Foothills Health District |  Toe River Health District |

Challenges

- **General Statutes**
- **Fee system**
- **Staffing issues**





Local Food Truck Challenges

Melissa Lombardi

New Hanover County, NC Food Supervisor



Lack of Commissaries

- Units needs a home base to operate
- Ability to dump waste, fill with water, prep, clean dishes
- Very few large commissaries designed for this use
- Restaurant owners hesitant to share space





Zoning Issues

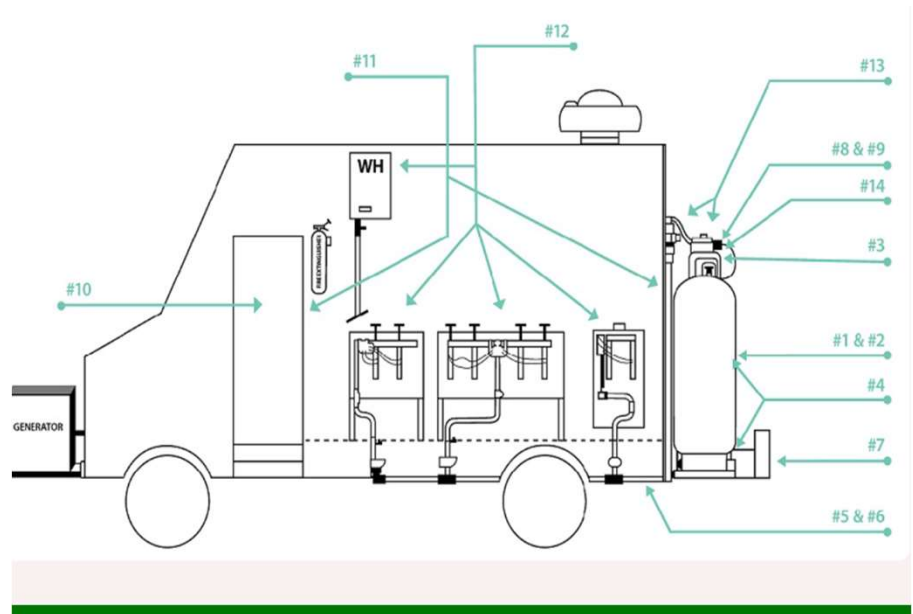
- Where can the trucks vend food?
- How often do they have to move?
- Multiple jurisdictions that regulate zoning even within one county





Gas Inspections

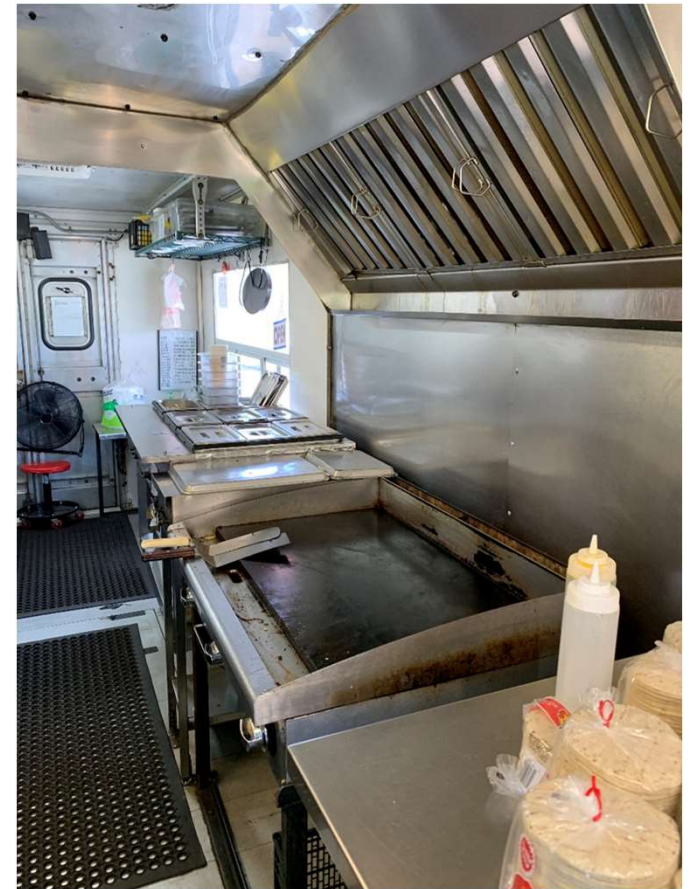
- NC does not have a regulation requiring gas inspections
- NC Dept. of Agriculture does inspect the trucks and we request that this is completed prior to permitting





Fire Inspections

- NC law does not require a hood on a mobile food unit just adequate ventilation.
- No fire inspections are conducted on the units
- We encourage a commercial hood for fryers and cooktops
- Educate them on the safety of these items for themselves and their customers.





Local Health Food Trucks vs NCDA

- Some trucks start out under regulation of NCDA
- These trucks do not meet the same standards
- Trucks with NCDA permit selling items outside of their approved menu

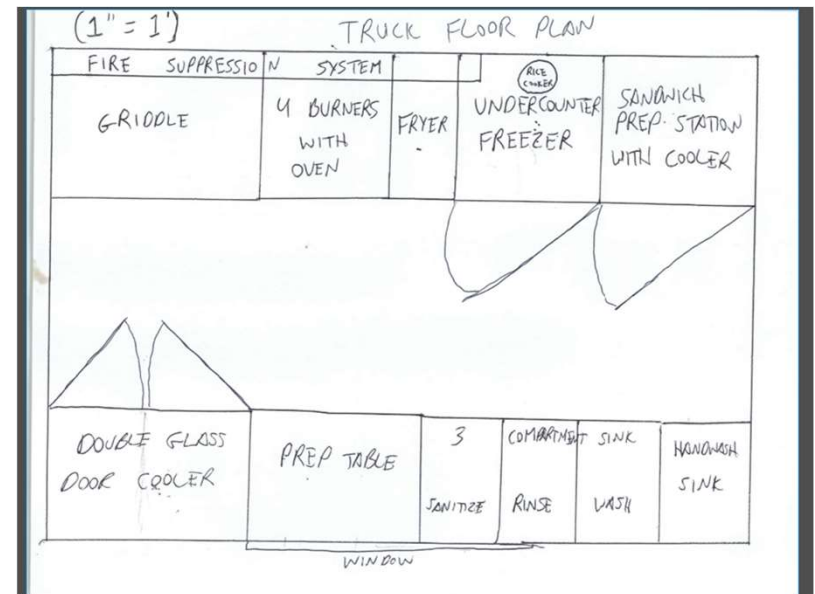


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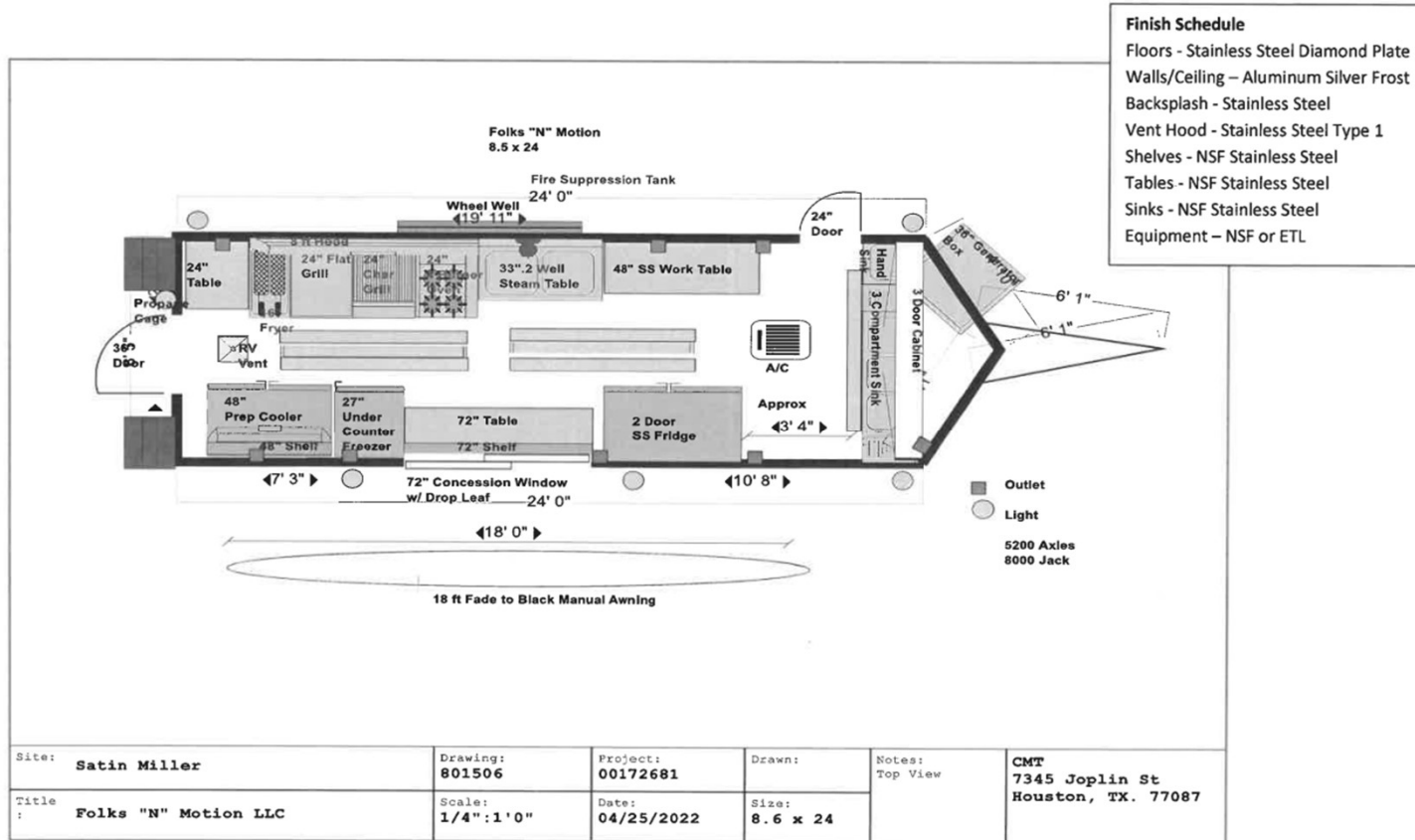
Plan Review

- Trucks already purchased or built
- Application process
- Plans drawn to scale. How do I do that???





Plan Review





Plan Review Issues

- Water tanks too small
- Tanks not NSF for water storage
- Water inlet same size as waste inlet





Construction Issues

- Equipment not NSF
- Equipment held in place by wood or homemade metal
- Household equipment





Construction Issues





Construction visits



- Waste tank switched with water tank
- Waste tank shall be 15% larger than water tank



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Contact Information

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Mobile Food Service in GA

AFDOSS/ Shaun Bryant, MPH / August 2023

Mobile Food Service Operations

“Mobile food service establishment” (MFSE) means a mobile food service unit operating from a single base of operation and under the managerial authority of one permit holder.

“Mobile food service unit” (MFSU) means an independent trailer, motor driven or manually propelled pushcart, food truck, watercraft, movable portable structure, vehicle vendor or any other similar conveyance which is not connected to a permanent water supply or sewer disposal and from which food is offered for sale or service.

Permitting a Mobile Operation (Past)

- MFSU that wants to vend food in GA:
 - Initial permitting inspection of base/unit conducted by county of origin (COO)
 - Permitting information communicated through phone, email, fax; inspection database doesn't allow access to permitting information outside jurisdiction
 - Additional permits required for MFSU(s) in all other counties of operation
 - Inspections conducted by all counties that hold permits

Legislation

- Food truck legislation passed in May 2022
 - HB 1443 – Allows food trucks to operate on a single permit (statewide)
 - Effective Jan 1, 2023
 - Active permits for both base of operation & mobile food service units
 - County boards of health (CBOH) shall recognize permits that are in “good standing”
 - Issue “authorization to operate” within county
 - County has jurisdiction to perform inspections
 - Mobiles must return to base of operations (permitting county) daily
- Chapter 511-6-1 has been revised and updated to align with the new law (Feb 2023)

Permitting a Mobile Operation (Present)

- MFSU that wants to vend food in GA:
 - Initial permitting inspection of base/unit conducted by COO.
 - Permitting information shared via inspection database; 159 counties has access to information
 - CBOH must authorize MFSU(s) in counties outside the COO
 - Inspections conducted by all counties that hold permit/authorization

Authorizing a MFSU in Outside Counties

- MFSE must be already permitted in the county of origin (any county in GA)
 - Base of operation
 - MFSU(s)
- Outside county shall be notified by county of origin that MFSU intends to operate in such county
- Complete an application for authorization
- Permits must be in good standing with the county of origin
- No public health or safety concerns

Local Challenges

- Statewide database access
 - 3 counties required migration
 - 4-6 months to complete
- Inspections (MFSU)
 - Determining how EHS will conduct inspections across district/jurisdictional lines
 - County of origin (COO)
 - Permitting inspections and routine inspections
 - Outside counties
 - Law authorizes CBOH to conduct inspections
 - Coordinate with COO to conduct routine inspections not completed
 - Inspections as a result of a complaint investigation
 - Law states fee must be paid for inspections

Contact Information

For additional information, please contact:

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