



An Interpretive Guide To Inspection Criteria For Mobile Food Premises

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Department of Health
Public Health Branch



An interpretive guide to inspection criteria for mobile food premises

This document is to be used to supplement the [Public Health Inspector Guide to Food Premises Inspections](#) to address particularities concerning mobile food premises requirements and operations.

All mobile food premises must follow the *Food Premises Regulation*.

Mobile food premises are limited to class 3 and class 4 operations.

Mobile Food Premises

A mobile food premises is defined as a self-contained itinerant (travelling) food premises from which food is prepared and offered to the public (with or without charging a fee).

It must be:

- capable of being readily pulled or driven from place to place such as a trailer, cart, or vehicle-mounted premises.
- able to be moved without the assistance of a tow truck, flatbed, or any other similar commercial vehicle.
- a permanently assembled/built facility with little to no assembly required to operate.
- able to prepare all food within the mobile food premises. Cooking equipment (e.g., barbeque, flat top grill) that is not permanently attached to the mobile food premises may be used to supplement existing equipment, provided:
 - a hand washing station is located adjacent to or within reasonable proximity to the cooking station (e.g., 4.5m/15ft).
 - Health Protection Services has approved the use of the auxiliary equipment.
- capable to function independently of any service connections*.
 - e.g., power source
 - separate on board potable water supply and wastewater storage tank both equipped with easily readable gauges or be transparent, so that the level in tanks can be determined.

***Mobile food premises may temporarily be connected to service connections for an event or a specific location, however, it must always be able to function independently of any connections if needed.**

****Mobile food premises that would be considered food premises that do “limited handling” include:**

- **Limited Food Handling/Dispensing Only** - a mobile food premises that dispenses pre-packaged products or prepares and dispenses unpackaged, non-potentially hazardous products such as popcorn, cotton candy, mini-donuts, nachos (chips and cheese sauce), pretzels, churros **OR** that only dispenses (i.e., do not prepare) unpackaged hot and cold foods and beverages, such as pizza and baked goods.
- **Restricted Menu/Limited Processing and Food Handling** - a mobile food premises that prepares and dispenses non-potentially hazardous foods and potentially hazardous foods such as hot dogs, smokies, precooked hamburgers, sandwiches, soups, chilies, falafels, wraps, and specialty coffee. No cooking of raw proteins (e.g., meat).

Application – Mobile food premises additional information

In addition to the “**APPLICATION FOR FOOD PREMISES LICENCE**” and “**Food Premises Application - Attachments**” a mobile food premises applicant must submit the following additional supporting documents with their application. Applications will not be reviewed until all the information has been submitted.

- Floor Plan of the mobile food premises must also include:
 - the location of the potable water and wastewater storage tanks.
 - the hot water system location and mechanical water pressurization system.
 - locations for additional dry storage, food storage and chemical storage areas, if applicable.
- Location of where the mobile food premise will be safely stored and where it's cleaning will be carried out, if applicable.
- Date, time, and locations of intended operation for the mobile food premises.
- Planned consecutive hours of operation (How long the premise stays open in one day).
- Licence plate number of the mobile food premises.
- Details of how the mobile food premises can be being readily pulled or driven.
- Details on the mobile food premises hot and cold potable water supply system.
 - tank holding capacity.
 - proof the tank(s) is approved for potable water storage.
 - how the tank is refilled.
 - tank cleaning and sanitization.
 - how the tank level is easily determined.
 - hot water heating unit type.
- Details on the mobile food premises wastewater storage system.
 - tank holding capacity.
 - proof the tank(s) is approved for the storage of wastewater.
 - how the tank level is easily determined.

- overflow prevention system.
- how and where its content will be disposed in an approved and sanitary manner and frequency.

Note: Due to the infrastructure (e.g., size of kitchen, refrigeration, etc.,) limitations on the type and volume of food that can be prepared in the mobile food premises can be imposed by a public health inspector (PHI). Should additional menu items be observed which were not part of the application approval, if the PHI believes this could create a health risk, the PHI may use appropriate measures to mitigate risks.

The following outlines the additional areas from Appendix B that apply to mobile food premises:

Assessment Criteria

1 FOOD		
1.1 Approved Source (Mobile food premises)		
Food must be prepared within the licensed mobile food premises. <ul style="list-style-type: none"> ○ Cooking equipment (e.g., barbeque, flat top grill) that is not permanently attached to the mobile food premises may be used to supplement existing equipment. 	Ma, Cr	23(a)(b)
2 FOOD STORAGE		
2.5 Refrigerated Storage (Space) (Mobile food premises)		
Mobile food premises refrigeration type and capacity must be sufficient to meet the needs of the mobile food premises. (Function while in motion)	Ma, Cr	31 (a) (b) 28
7 FOOD EQUIPMENT AND UTENSILS		
7.1 Food Equipment (Design, Construction, Installation and Maintenance) (Mobile food premises)		
Mobile food premises must be permanently assembled/built premises with little to no assembly required to operate.	Mi, Ma,	17(a)
Mobile food premises must be maintained to effectively control the entrance of insects and pests.	Mi, Ma,	36(a)
The mobile food premises construction and openings to the outsides must be able to be tightly closed and sealed with solid material to prevent the entrance of dust and fumes into the food preparation area when in motion.	Mi, Ma,	28 36(a) 26(a)
Mobile food premises (e.g., hotdog cart) or cooking equipment (e.g., barbeque, flat top grill) that are not permanently attached to the mobile food premises must include overhead protection to protect food from weather elements and the risk of contamination from birds or other overhead risks.	Mi, Ma	26(a)
Mobile food premises (e.g., hotdog cart) or cooking equipment (e.g., barbeque, flat top grill) that are not permanently attached to the mobile food premises shall have	Mi, Ma	26(a)

additional barriers, if required, to prevent the risk of food contamination from dust, flies, or other contaminants.		
Mobile food premises, when required, must be able to sustain its operations with an independent power source (e.g., generator/battery) of sufficient capacity based on the nature of the food service, size of the mobile food premises, and length of operation.	Mi, Ma, Cr	17(c) 31(b)
7.5 Eating Utensils/Dishes (Mobile food premises)		
Mobile food premises must only provide single service articles, eating utensils and dishes to their customers.	Mi, Ma,	34
9 SANITARY FACILITIES		
9.2 Handwashing Stations (Mobile food premises)		
For cooking equipment (e.g., barbeque, flat top grill) that is not permanently attached to the mobile food premises, a hand washing station must be located adjacent to or within reasonable proximity to the cooking station (e.g., 4.5 m/15 ft).	Cr	17(i)
11 WATER SUPPLY AND WASTE DISPOSAL		
11.1 Water (Quality and Quantity) (Mobile food premises)		
All water used and on-board of a mobile food premises operation must be potable.	Ma, Cr	17(d)
The size of the potable water storage tank of mobile food premises must be able to supply hot and cold potable water in a quantity sufficient to meet the needs of the operation. General Guidance for sizing as follows: <ul style="list-style-type: none"> ○ Normal operation 130 L ○ Limited handling** 36 L 	Ma, Cr	17
The potable water storage tank of mobile food premises must be filled with potable water from an approved source. Must be able to be drained from outside the mobile food premises.	Ma, Cr	17(d)
The potable water storage tank for mobile food premises needs to be on-board of the mobile food premises.	Ma, Cr	17(d)
The potable water storage tank of a mobile food premises must be non-corrosive and food grade.	Ma, Cr	17(a)(b)(d)
The potable water storage tank of mobile food premises must have easy-to-read gauges or be transparent, to determine liquid levels.	Mi, Ma	17(d)
The potable water storage tank of mobile food premises must be able to be easily drained and cleaned.	Mi, Ma	17(b)(d)
Mobile food premises units must be equipped with a hot water heater or similar device that provides active heating of the hot water supply in quantities to meet the needs of the operation.	Ma, Cr	17(d)
Cap or fill spout of the potable water storage tank must be tamper proof, locked, or otherwise protected from vandals.	Ma, Cr	26(a)
All hoses and water lines used to fill the potable water storage tank for mobile food premises must be designated for potable water use (National Sanitation Foundation-NSF) and stored in such a manner as to prevent contamination.	Mi, Ma	17(c)(d)
Hoses must be equipped with backflow preventers.	Ma, Cr	17(j)

11.2 Sewage Disposal (Mobile food premises)		
Mobile food premises wastewater storage tank must be enclosed and be 25% larger than the capacity of the potable water tank. General guidance for sizing: <ul style="list-style-type: none"> ○ Normal operation 163 L ○ Limited handling** 45 L 	Mi, Ma	17(d)
Mobile food premises wastewater storage tank must be stored on-board the mobile food premises.	Ma, Cr	17(e)
Mobile food premises wastewater storage tank must be non-corrosive.	Mi, Ma	17(a)(e)
Mobile food premises wastewater storage tank must have easy-to-read gauges or be transparent, to determine liquid levels.	Mi, Ma	17(d)
Mobile food premises wastewater storage tank must be equipped with a drain suitably located to allow for easy draining and cleaning into a sanitary sewer or other approved wastewater collection point. Must be able to be drained from outside the mobile food premises.	Mi, Ma, Cr	17(b)(e)
All wastewaters generated by mobile food premises shall be disposed into an approved location.	Ma, Cr	17(e)
When mobile food premises units are connected directly to an approved water system, instead of potable water holding tanks, the unit must also be connected directly to a sanitary sewer or have other means of preventing backup or overflow of wastewater.	Mi, Ma, Cr	17(e)
Wastewater from mobile food premises shall not create a health hazard.	Ma, Cr	6 <i>Public Health Act (PHA)</i>