

ENVIRONMENTAL HEALTH FOOD PROGRAM

MOBILE FOOD HANDOUTS



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A division of Adams County Health Department

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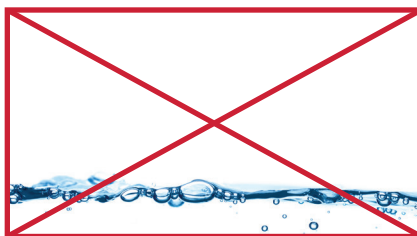
OPERATIONAL REQUIREMENTS

FOR MOBILE FOOD UNITS



You cannot store, prepare, or cook any food items, or wash dishes in your home. You must use an approved commercial kitchen as your main base for your mobile food unit.

Ensure your hand sink is always working. The hot water temperature must be able to reach **85°F.**



Keep your water tank full. It should never be empty or frozen.



Do not operate your mobile unit if the water tank is empty or frozen.



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REQUIRED EQUIPMENT

FOR MOBILE FOOD UNITS



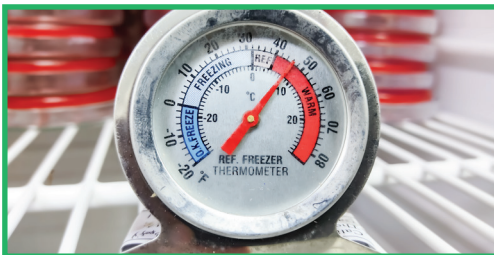
▶ HOT AND COLD
RUNNING WATER



▶ SANITIZER AND
TEST STRIPS



▶ SOAP AND PAPER TOWELS



▶ THERMOMETERS INSIDE
ALL REFRIGERATION UNITS



▶ FOOD THERMOMETER



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COMMISSARY KITCHEN USE

FOR MOBILE FOOD UNITS

A commissary kitchen is an approved commercial kitchen where you prepare food for your mobile food business. When choosing a commissary, consider these points:



FOOD PREPARATION

Your chosen commissary should have all the equipment you need for your menu, like a stove, oven, preparation table, and required sinks.



STORAGE

Food, equipment, and single-use items must be stored safely to avoid contamination, and temperature-sensitive foods must be stored correctly.



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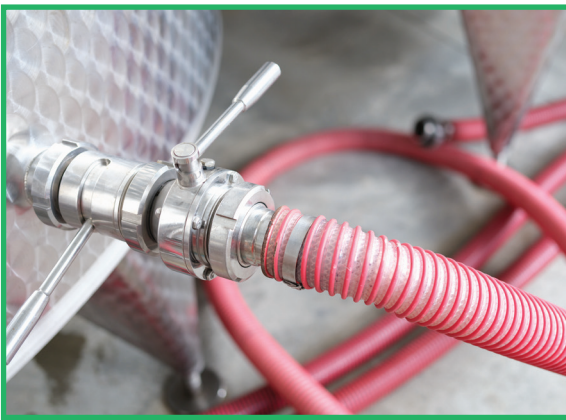
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COMMISSARY KITCHEN USE

FOR MOBILE FOOD UNITS

CLEANING EQUIPMENT AND UTENSILS

Your commissary kitchen should have a three-compartment sink or dishwasher to wash, rinse, and sanitize all equipment and dishes.



WATER AND WASTEWATER DISPOSAL

The commissary kitchen must provide drinkable water through a food-grade hose to your unit and have a floor drain or service sink for wastewater disposal.

IMPORTANT: DO NOT DUMP WASTEWATER OUTSIDE OR DOWN A STORM DRAIN



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CLEANING

FOR MOBILE FOOD UNITS

- ▶ KEEP FOOD CONTACT SURFACES CLEAN AND READY TO USE.
- ▶ STORE WIPING CLOTHS IN A SANITIZER SOLUTION. NEVER LEAVE THEM ON SURFACES.
- ▶ WASH, RINSE, AND SANITIZE FOOD CONTACT SURFACES EVERY 4 HOURS, INCLUDING CUTTING BOARDS AND UTENSILS.
- ▶ KEEP THE HOOD VENT FREE OF GREASE.
- ▶ KEEP COOKING SURFACES CLEAR OF DEBRIS.



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FAQS HANDOUT

FOR MOBILE FOOD UNITS

WHAT IS A COMMISSARY KITCHEN AND WHY MUST I USE ONE?

A commissary kitchen is an approved commercial kitchen where food can be prepared. It's essential for food truck operations since cooking and storing food at home is not permitted.

These kitchens ensure that food is prepared safely and comply with health department regulations, helping to maintain a clean environment. Always check with your local health department if a commissary is approved before contracting with a new commissary or changing commissaries.

UNDER WHAT CIRCUMSTANCES SHOULD I STOP OPERATIONS SO THAT I CAN BEST PROTECT MY CUSTOMERS?

You should stop operations as a food truck if there are any serious health risks. This includes situations like not having water in your storage tanks or hot water for handwashing (**AT LEAST 85°F**), power for refrigeration, leaking wastewater, or if your food license isn't up to date.



I RECEIVED MY MOBILE FOOD LICENSE FROM ANOTHER COLORADO COUNTY. CAN I OPERATE IN OTHER COUNTIES?

If you have a mobile food license from any county in Colorado (**CITY AND COUNTY OF DENVER STARTING 1/1/2026**), you can operate in other counties. However, some places may have additional rules or require a city sales tax license, so always check the local regulations before you start selling.



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I MOVED AND I WANT TO GET INSPECTED BY ANOTHER COUNTY. WHAT DO I NEED TO DO?

If you've moved and want your mobile food unit inspected by a new county, start by calling the local health department. Be prepared for a plan review to ensure your unit meets code and begin this process at least 2 months before you want to start operating.

WHAT IF I WANT TO SELL MY MOBILE UNIT TO ANOTHER PERSON? IS MY LICENSE VALID FOR THEM TO USE?

If you're selling your mobile unit to someone else, remember that your food license cannot be transferred. The new owner will need to contact the health department to set up their own inspection.

WHAT DO I NEED TO PREPARE FOR MY INSPECTIONS?

FOR A SUCCESSFUL INSPECTION, MAKE SURE YOUR MOBILE UNIT IS READY WITH THE FOLLOWING:

- ▶ Refrigerators at or below **41°F**
- ▶ Steam tables at **135°F** or above, with water to measure temperature
- ▶ Hot and cold water at your handwashing sink (**HOT WATER MUST REACH 85°F**) along with hand soap and paper towels
- ▶ Test strips for your sanitizer
- ▶ A food probe thermometer
- ▶ Good condition of floors, walls, and ceilings (**NO HOLES OR GAPS**)
- ▶ Self-closing service windows
- ▶ Working vent hoods
- ▶ Adequate lighting throughout the unit
- ▶ Fresh water inlet equipped with a **3/4"** or smaller hose connection
- ▶ Waste water outlet with a **1"** or larger pipe and a shut-off valve
- ▶ Name and contact information on at least one side of the unit
- ▶ Signed commissary form
- ▶ Signed restroom affidavit (**IF OPERATING AT A FIXED LOCATION**)
- ▶ Certified food protection manager certificate



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