

Mobile Food Guidelines

INTRODUCTION

It is unlawful for any person to operate a food establishment within the Washoe County Health District (WCHD) unless that person possesses a valid permit to operate. Any person desiring to operate a food establishment shall submit a written application for a permit on forms provided by the Health Authority. Permit application forms can be obtained in person at the WCHD Environmental Health Services located at 1001 East Ninth Street Reno, NV or online at <https://www.washoecounty.us/health/forms-applications.php>. These guidelines are intended to provide an overview of the requirements associated with the permitting of a Mobile Food Unit.

Please be advised that a permit to operate issued by the WCHD will not be the only permit/license required to operate within Washoe County. A list of other agencies you should contact is attached to this guidance.



WASHOE COUNTY
HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

**Washoe County Health District
Environmental Health Services
1001 East 9th Street
Reno, NV 89512
(775) 328-2434
www.washoecounty.us/health**

DEFINITIONS

Mobile Unit – means any motorized vehicle operating from an approved servicing area in which food, beverages, frozen desserts, or dairy products and mixes are prepared, processed, or converted for human consumption and which is used to sell and dispense food and beverages to customers. The term includes full service “hot” trucks and limited service “ice cream” trucks.

Portable Unit for Service of Food – means a food establishment on wheels, easily conveyed from a servicing area to one or more approved locations where food is served, and clearly identified in the permit application (i.e., coffee carts, hot dog carts, trailer units, etc.).

Servicing Area – means a location approved by the Health Authority and used by operators of mobile units and portable units for service of food for such things as food and supply storage, warewashing, food preparation, vehicle and equipment cleaning and maintenance, discharging liquid or solid wastes, and refilling water tanks and ice bins.

****Mobile Units and Portable Units for Service of Food will be collectively referred to as Mobile Food Units throughout these guidelines****

GETTING STARTED

1) Familiarize Yourself With Regulations (Chapter 190 – Mobile Food Units) attached

- Review the *Washoe County District Board of Health Regulations Governing Food Establishments* - <https://www.washoecounty.us/health/regulations.php>

2) Submit Plans Prior to Building or Remodeling

Plans must be reviewed and approved by the Health Authority prior to the construction or remodel of a mobile food unit. Submitting plans in advance will help to avoid costly changes to the mobile food unit.

Please review section 190.025 of the regulations for details of what information must be included for plan review.

190.025 Mobile unit and portable unit for service of food, plan review

Properly prepared plans and specifications of the mobile unit, portable unit for service of food, or servicing area must be submitted to the Health Authority for approval before the mobile unit, portable unit for service of food, or servicing area is constructed or remodeled. The plans must include but are not limited to:

- A. Menu and food preparation procedures;*
- B. Plot plan, including but not limited to, the location and elevation drawing of all food equipment, plumbing, electrical services and mechanical ventilation, potable water and wastewater holding units;*
- C. Equipment specifications, including but not limited to, make and model numbers of all food equipment;*
- D. Material type and color to be used on all surfaces including but not limited to floors, walls, ceilings and counters;*
- E. Lighting intensity to be installed;*
- F. Proposed itinerary or sites to be served;*
- G. Source of potable water;*
- H. Site used for sewage and wastewater disposal;*
- I. Availability of public restrooms; and*
- J. The site of the servicing area.*

3) Basic Requirements

The intended menu, construction of the unit, and available equipment will determine the capacity in which your mobile food unit will be permitted to operate. The following items are basic requirements that will apply to most mobile food units:

- Hot and cold running water under pressure from an approved source
- Dedicated handwashing sink (may not apply to sale of prepackaged items only)
- Potable water tank
- Waste water tank (15% larger capacity than water tank)
- Durable/Cleanable floor, wall, ceiling, and food preparation surfaces
- Mechanical ventilation where cooking is conducted
- Mechanical refrigeration
- Name of business on two sides of the unit

Please be advised that this list does not include all construction/equipment requirements and the regulations should be reviewed for additional detail.

4) Servicing Area (formerly referred to as a Depot)

All mobile food units are required to work out of an approved servicing area. **There are no exceptions to this requirement.** Servicing areas are intended to support the mobile food unit with services vital to a food establishment operator that the unit itself cannot provide. These services include but are not limited to:

- Obtaining potable water
- Disposal of waste water
- Disposal of garbage
- Storage of food and other items
- Backup refrigeration
- Food preparation
- Utensil cleaning and dishwashing

Most servicing areas are located at existing permitted food establishments (i.e. restaurants, commercial kitchens, etc.); however any facility that meets requirements may be considered as an acceptable location. Please note that the servicing area is treated as a permitted food establishment and will be subject to inspection by WCHD personnel. Contact the WCHD to discuss additional servicing area details and requirements.

Servicing areas are a vital component to the operation of a mobile food unit. Mobile food units are prohibited from operating without a current servicing area. If you wish to change your servicing area you must immediately notify the WCHD and cease operations until proper paperwork has been submitted, applicable fees have been paid, and an inspection has been conducted.

The WCHD does not maintain a list of available servicing area locations.

5) Apply for WCHD Permits

- <https://www.washoecounty.us/health/forms-applications.php>

Scroll down to **Mobile Food & Food Trucks** - Complete and submit the following:

- Application
- Mobile Food Supplemental Application
- Mobile Food Service Area Authorization

6) Inspection Appointment

Once all application forms have been completed and applicable fees have been paid, you will be contacted by an inspector to schedule an inspection. This inspection will cover the mobile food unit as well as the servicing area. Once approved, the inspector will provide a permit sticker to be clearly posted on the outside of the mobile food unit. The business must not operate until given approval by the designated inspector.

OPERATING AT SPECIAL EVENTS

The operation of mobile food units at special events has been increasingly noted by the WCHD. It is a requirement that mobile food operators notify this agency when operating at a special event. **All mobile food units are required to return to their designated servicing area daily to perform the services noted above.** If a mobile food unit cannot return to the servicing area daily, as is commonly the case during a special event, it may be necessary to obtain a temporary food permit to operate during a multiple day special event. Temporary food permitting may be unnecessary if a mobile food unit operator can demonstrate that the mobile food unit can be operated safely and completely self-sustainable for multiple days, however, prior arrangements must be made in advance with WCHD personnel. **Please note that you may be subject to additional permit and late fees if arrangements are not made in advance.**

AGENCY CONTACT INFORMATION

Washoe County Health District (775) 328-2434 1001 East 9th Street Fax (775) 328-6176 Reno, NV 89512 https://www.washoecounty.us/health/	Reno Business License (775) 334-2090 1 East First Street Fax (775) 334-1212 2 nd Floor Reno, NV 89501
Washoe County Business License (775) 328-3733 1001 E. Ninth Street Fax (775) 328-6133 PO Box 11130 Reno, NV 89520	Reno Environmental Control (775) 334-2168 Sparks Business License (775) 353-2360 431 Prater Way Fax (775) 353-7802 Sparks, NV 89431
	Sparks Environmental Control (775) 861-4152 Nevada State Health Division (775) 684-4200 4150 Technology Way Fax (775) 684-4211 Carson City, NV 89706

CHAPTER 190

MOBILE UNITS, PORTABLE UNITS FOR SERVICE OF FOOD, AND SERVICING AREAS

GENERAL; MOBILE UNITS AND PORTABLE UNITS FOR SERVICE OF FOOD

190.005 Mobile unit, portable unit for service of food, and servicing areas, applicable requirements

Mobile units, portable units for service of food, and servicing areas must comply with all applicable requirements of these regulations. When facilities or equipment are inadequate to protect the public health, the Health Authority may impose operational and/or menu restrictions on a mobile unit, portable unit for service of food, or servicing area to protect against potential health hazards.

190.010 Mobile unit and portable unit for service of food, identification

A. Every mobile unit and portable unit for service of food must be readily identifiable by the business name being printed, permanently affixed and prominently displayed upon at least two (2) sides of such units, in letters not less than three (3) inches (7.62 centimeters) in height, and of a color contrasting with the background color of the unit.

B. A current health permit sticker must be displayed and be clearly visible from the rear of the unit during any mode of operation.

190.015 Mobile unit and portable unit for service of food, health permit not transferable

The health permit is not transferable from unit to unit or vehicle to vehicle.

190.020 Mobile unit and portable unit for service of food, operation at special event

A. The Health Authority must be notified in advance any time a mobile unit or portable unit for service of food participates at a special event.

B. If the mobile unit or portable unit for service of food is used at a temporary event where it does not or cannot return to the servicing area, the mobile unit or portable unit for service of food must be permitted and regulated as a temporary food establishment.

190.025 Mobile unit and portable unit for service of food, plan review

Properly prepared plans and specifications of the mobile unit, portable unit for service of food, or servicing area must be submitted to the Health Authority for approval before the mobile unit, portable unit for service of food, or servicing area is constructed or remodeled. The plans must include but are not limited to:

A. Menu and food preparation procedures;

B. Plot plan, including but not limited to, the location and elevation drawing of all food equipment, plumbing, electrical services and mechanical ventilation, potable water and wastewater holding units;

C. Equipment specifications, including but not limited to, make and model numbers of all food equipment;

D. Material type and color to be used on all surfaces including but not limited to floors, walls, ceilings and counters;

E. Lighting intensity to be installed;

F. Proposed itinerary or sites to be served;

G. Source of potable water;

H. Site used for sewage and wastewater disposal;

I. Availability of public restrooms; and

J. The site of the servicing area.

190.030 Mobile unit and portable unit for service of food, food protection

A. During operation, food must not be stored, displayed, or served from any place other than the mobile unit or portable unit for service of food.

B. During transportation and storage, food and food-contact surfaces must be protected from contamination.

190.035 Mobile unit and portable unit for service of food, food equipment

A. Cold holding of potentially hazardous food (time/temperature control for safety food) must be accomplished by use of mechanical refrigeration. Ice may be used when all food is prepackaged in sealed waterproof containers.

B. Hot and cold holding equipment must be capable of maintaining food at safe temperatures in all climatic conditions, including subfreezing and extremely hot weather.

C. Mobile units and portable units for service of food must provide only single-service articles for use by the consumer.

D. Materials that are used in the construction of a mobile unit or portable unit for service of food water tank, and appurtenances must be:

1. Safe;

2. Durable, corrosion-resistant, and nonabsorbent; and

3. Finished to have a smooth, easily cleanable surface.

E. All food compartments must be provided with a tightly fitted cover or lid sufficient to protect the interior surfaces from dust, debris and vermin.

F. All food compartments and food-contact surfaces must be:

1. Sufficiently large enough to permit food assembly and service operations;

2. Constructed so as to be smooth, easily accessible and easily cleanable.

190.040 Mobile unit and portable unit for service of food, handwashing and toilet facilities

A. Except as provided for portable banquet bars in subsection A(3) of Section 190.125 a separate handwashing sink must be provided and accessible to food handlers and other employees at all times and include the following:

1. An adequate amount of warm, running, potable water under pressure from an approved source;
2. Pump soap; and
3. Individual paper towels.

B. Requirements for handwashing may be waived or modified when only prepackaged foods are served.

C. Toilet facilities for food employees must be available and readily accessible along the route.

D. Documentation that such facilities are available must be submitted to the Health Authority upon request.

190.045 Mobile unit and portable unit for service of food, filtering compressed air

A filter that does not pass oil or oil vapors must be installed in the air supply line between the compressor and potable water system when compressed air is used to pressurize the water tank system.

190.050 Mobile unit and portable unit for service of food, water supply protective cover device

A. A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device must be provided for a water inlet, outlet, and hose.

B. If not in use, a water tank and hose inlet and outlet fitting must be protected using a cover or device as specified in Subsection A of this section.

190.055 Mobile unit and portable unit for service of food, water storage tank design

A potable water storage tank must be designed to facilitate draining and cleaning by:

- A. Being readily removable and easily handled to permit use of a drain located on a side of the tank; or
- B. Having a bottom sloped to a drain located at the lowest point in the tank.

190.060 Mobile unit and portable unit for service of food, liquid waste retention and disposal

A. Liquid waste must be stored in a waste retention tank that has at least 15 percent more capacity than the water tank. The bottom of the waste retention tank must be sloped to a drain.

B. All liquid waste must be retained on the mobile unit until emptied and flushed into an approved sanitary sewer system or dump station, in a manner approved by the Health Authority.

C. The contents of the waste retention tank must be gauged unless the water level can be easily observed. A waste retention tank with an outlet for overflow is prohibited.

D. The wastewater system must be operable under all climatic conditions, including subfreezing temperatures.

190.065 Mobile unit and portable unit for service of food, personnel

A. Only employees and those persons authorized by the Health Authority may be present in food preparation areas of the mobile unit or portable unit for service of food.

B. The operator of a mobile unit or portable unit for service of food must be in attendance at all times when the unit is open for business.

190.070 Mobile unit and portable unit for service of food, garbage

A. Refuse containers must be of sufficient design, size and capacity to accommodate the daily accumulation of customer foodservice garbage and trash.

B. A refuse container with a cover or lid must be installed inside a mobile unit.

190.075 Mobile unit and portable unit for service of food, storage

Storage of portable units for service of food and mobile units at private homes or garages is allowed provided that the following activities occur at a permitted servicing area:

- A. Obtain all potable water supplied to the mobile unit or portable unit for service of food;
- B. Disposal of all garbage and refuse from the mobile unit or portable unit for service of food;
- C. Storage of all food except that which is stored on the mobile unit or portable unit for service of food;
- D. Disposal of all grey water accumulated on the mobile unit or portable unit for service of food; and
- E. Preparation of all food, except that which is prepared directly on the mobile unit or portable unit for service of food.

190.080 Mobile unit, portable unit for service of food, and servicing areas, compliance and enforcement

Operators of mobile units and portable units for service of food are subject to enforcement actions outlined in these regulations and NRS 446.

SERVICING AREAS

190.085 Servicing area, approval and operation

A. Mobile units and portable units for service of food must operate from an approved servicing area and must report daily to that location for supplies, cleaning and servicing operations unless otherwise approved by the Health Authority.

B. If the mobile unit or portable unit for service of food operator is not the permit holder of the servicing area, authorization from the permit holder allowing use of the facility must be provided to the Health Authority. The authorization must be submitted on forms provided by the Health Authority.

C. A written agreement, signed by the permit holder of the servicing area must be provided before the mobile unit or portable unit for service of food being operated. The written agreement must state that the approved food establishment is willing to allow the mobile unit or portable unit for service of food to:

1. Store food products inside the food establishment;
2. Use the facilities of the food establishment for the cleaning and/or maintenance of utensils and equipment;
3. Deposit used cooking grease and refuse in the food establishment trash disposal and grease rendering facilities;
4. Prepare food items that will be served from the mobile unit or portable unit for service of food; and
5. Be allowed full access to the food establishment during hours or days in which the food establishment might not otherwise operate.

D. In the event that the servicing area lessens its scope of food preparation, changes ownership, or is out of business for any reason the mobile unit or portable unit for service of food must cease operations and immediately advise the Health Authority.

E. A servicing area that is located outside the jurisdiction of the Health Authority may be approved if the operator of the mobile unit or portable unit for service of food:

1. Satisfies the requirements of these regulations and obtains a permit issued pursuant to the provisions of NRS 446.875;
2. Provides a copy of a valid health permit issued by the Health Authority which has jurisdiction; and
3. Provides a copy of the most recent health inspection.

F. There must be a location provided for the flushing and drainage of liquid waste separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.

G. Food storage and preparation in a servicing area must be separated from the area used for mobile unit or portable unit for service of food servicing operations such that no contamination of food storage or preparation areas occurs.

H. Unit cleaning and in-place cleaning of nonfood-contact surfaces of equipment not requiring sanitization must be done with potable water and must be done in a manner which will not contaminate the food storage or food preparation areas or equipment of the mobile unit or portable unit for service of food.

190.090 Servicing area, construction

Servicing areas for mobile units or portable units for service of food must be constructed and operated in compliance with all applicable food establishment requirements of these regulations.

190.095 Servicing area, change in location

A. Any proposed change in servicing area, location, equipment or operation must receive prior approval from the Health Authority.

B. A mobile unit or portable unit for service of food permit shall become invalid should the permit holder change servicing areas without prior approval from the Health Authority.

190.100 Servicing area, fee for change in location

The Health Authority may assess a fee for a change of servicing area location. The fee for changing a servicing area location shall be in accordance with the fee schedule adopted by the Board of Health.

MOBILE UNIT

190.105 Mobile unit, food and food preparation

A. Prepackaged food must be properly labeled, except when prepared on the mobile unit, for immediate service.

B. Preparation of potentially hazardous food (time/temperature control for safety food) on the mobile unit must be accomplished daily, for service that same day.

C. Cooling of hot prepared potentially hazardous food (time/temperature control for safety food) on a mobile unit is prohibited.

D. When potentially hazardous foods (time/temperature control for safety food), which have been cooked and cooled at the servicing area are to be served hot, they must be reheated to 165°F (74°C) and either immediately served to the customer or held hot at a temperature of 135° F.

E. Hot and cold holding equipment must be preheated or pre-chilled to appropriate holding temperatures before loading potentially hazardous food (time/temperature control for safety food) onto the mobile unit.

F. Thermometers must be carried on the mobile unit and used to monitor the temperature of potentially hazardous food (time/temperature control for safety food). Refrigerators must have indicating thermometers, accurate to within plus 2°F (1 C°).

190.110 Mobile unit, water supply

A. When a mobile unit has a water system, the source and system design must be approved by the Health Authority.

B. The tank, pump and hoses must be flushed and sanitized before being placed in service after construction, repair, modification and periods during which they were not used.

C. The system must be of sufficient capacity, but not less than 40 gallons to furnish enough hot and cold water under pressure for each of the following procedures, if they occur on the mobile unit:

1. Food preparation;
2. Utensil cleaning;
3. Sanitizing;
4. Handwashing sink, or
5. Mobile unit cleaning

D. The water inlet must be located so that it will not be contaminated by waste discharge, road dust, oil or grease, and it must be capped. The water filler hose must be equipped with an approved backflow prevention device.

E The filler hose must be of an approved material and stored with the ends connected or covered when not in use. This hose must not be used for any purpose other than supplying potable water to the mobile unit.

F The filler hose must be identified either by color-coding or tagging.

G The water system must be operable under all climatic conditions, including subfreezing temperatures.

H If a tank is designed with an access port for inspection and cleaning, the opening must be in the top of the tank and flanged upward at least one-half (1/2) inch (13 mm), equipped with a port cover assembly that includes a gasket and a device for securing the cover in place, and flanged to overlap the opening and sloped to drain.

I Tank vents must be terminated in a downward direction and be covered, screened, or equipped with a protective filter if not otherwise protected from windblown dirt and debris.

190.115 Mobile unit, construction requirements

All mobile units must comply with the following:

A. All interior wall, floor and ceiling surfaces must be constructed of a light-colored, durable and completely washable material such as stainless steel, galvanized steel, aluminum or plastic and must be free of open joints or cracks.

1. Floors must be finished with an impervious, skid resistant material.

2. Junctures of floors, walls and adjoining fixtures must be watertight and coved.

B. There must be adequate ceiling height in the mobile unit so that food handling can be conducted in a safe manner.

C. The interior of the mobile unit must be completely enclosed with the exception of the service openings. The service openings must be open only when serving food.

D. Doors, windows and covers must close tightly and must be closed when the vehicle is being moved.

E. Where cooking is conducted mechanical ventilation must be provided.

F. Lighting within the mobile unit must provide at least 50 foot-candles of light on all working surfaces at all times during use.

Lights must be shielded or shatterproof.

G. Warewashing sink:

1. A three (3)-compartment sink with hot and cold running water under pressure to wash, rinse and sanitize utensils is required when equipment and utensils are reused on a mobile unit.

2. The warewashing sinks must be large enough to immerse utensils and equipment requiring intermittent cleaning. This requirement may be waived or modified when limited food preparation is done or additional clean utensils are available and utensil washing can take place at the servicing area.

3. The warewashing sink must have a swivel faucet which is capable of depositing water into each sink compartment and which is equipped with a mixing valve.

H. All connections on the vehicle used for servicing the mobile unit waste disposal facilities must be of a different size or type than those used for supplying potable water to the mobile unit.

I. The waste connection must not be located above the potable water inlet connection.

J. Compressed gas bottles must be securely fastened to a wall or other stationary object in such a manner as to prevent damage to the valve mechanism.

PORTABLE UNIT FOR SERVICE OF FOOD

190.120 Portable unit for service of food, menu restriction by type of unit

A portable unit for service of food may be used to serve only food items that have been approved by the Health Authority. Menu restrictions apply to the following types of portable units for service of food:

A. Any type of portable unit for service of food may serve prepackaged non-potentially hazardous food (time/temperature control for safety food) or beverages, including alcoholic beverages.

B. Portable banquet bars may only serve beverages and drink garnishes.

C. Any type of portable unit for service of food, except portable banquet bars, may serve prepackaged non-potentially hazardous food (time/temperature control for safety food).

D. Golf cart-style food units may serve only prepackaged, non-potentially hazardous food (time/temperature control for safety food) and if designed, constructed, and approved by the Health Authority to do so, prepackaged low-risk food that is either commercially packaged, or prepared and wrapped, in the portable unit for service of food's approved servicing area.

E. Indoor and outdoor/indoor foodservice carts may serve any non-potentially hazardous food (time/temperature control for safety food) and, if designed, constructed, and approved by the Health Authority to do so, serve low-risk food. Those foods need not be prepackaged but shall require only minimal handling at the cart. Heating procedures not traditionally classified as cooking are allowed, including:

1. Heating of hot dogs, to at least 135°F and subsequent hot holding until serving at a temperature of at least 135°F.

2. Steaming of pasteurized milk or similar fluid dairy products for immediate use in the preparation of espresso-type beverages.

3. Warming of non-potentially hazardous food (time/temperature control for safety food) or low-risk food by use of a microwave oven.

4. Equipment intended or capable of cooking food including but not limited to, burners, griddle tops, grill tops, barbecue grills, and deep-fat fryers shall not be present on indoor and outdoor/indoor, or foodservice carts.

F. Pushcarts and foodservice trailers may serve any type of food including potentially hazardous food (time/temperature control for safety food) for which they have been designed, constructed, and approved by the Health Authority. Raw or undercooked potentially hazardous food (time/temperature control for safety food) may be served only if an approved food safety advisory is properly posted.

190.125 Portable unit for service of food, food handling and preparation restrictions

Food to be sold or served at a portable unit for service of food is restricted as follows:

A. Portable banquet bars:

1. May serve only beverages and drink garnishes including but not limited to lemons, limes, and other garnishes.
2. Must operate in conjunction with a banquet or private function.
3. Must have a handwashing sink that is:
 - a) An integral part of the portable banquet bar;
 - b) An approved portable handwashing sink that is accessible and located within 25 feet (7.62 m) of the portable banquet bar; or
 - c) Wall-hung, accessible, and located within 25 feet (7.62 m) of the portable banquet bar.

B. Golf cart-style food units

Only sealed, non-potentially hazardous beverages and pre-packaged non-potentially hazardous food (time/temperature control for safety food) may be sold from golf cart-style food units. Potentially hazardous food (time/temperature control for safety food) ordered from an approved kitchen may be immediately transported to a customer.

C. Indoor and outdoor/indoor foodservice carts

Except as provided in Section 190.120 no potentially hazardous foods (time/temperature control for safety food) may be cooked or served.

D. Pushcarts and foodservice trailers

Any food may be served, if the facility has been designed, constructed, and approved by the Health Authority for the food's storage, preparation, and service. Raw or undercooked potentially hazardous food (time/temperature control for safety food) may be served only if an approved food safety advisory is properly posted.

190.130 Portable unit for service of food, water supply

A. A supply of potable water must be present on any portable unit for service of food where water is required for food preparation or handwashing.

B. The tank which supplies potable water, pump and hoses must be flushed and sanitized before being placed in service after construction, repair, modification and periods during which they were not used.

C. A potable water storage tank must have at least a five (5)-gallon capacity, except that a foodservice trailer that is equipped with a three (3)-compartment sink must have a potable water storage tank of at least 40-gallons capacity, or be connected to an approved potable water supply system when set up for operation.

D. The water inlet must be located so that it will not be contaminated by waste discharge, road dust, oil or grease, and it must be capped. The water filler hose must be equipped with an approved backflow prevention device.

E. The filler hose must be of an approved material and stored with the ends connected or covered when not in use. This hose must not be used for any purpose other than supplying potable water to the portable unit for service of food.

F. The filler hose must be identified either by color-coding or tagging.

G. The water system must be operable under all climatic conditions, including subfreezing temperatures.

H. If a tank is designed with an access port for inspection and cleaning, the opening must be in the top of the tank and flanged upward at least one-half (1/2) inch (13 mm), equipped with a port cover assembly that includes a gasket and a device for securing the cover in place, and flanged to overlap the opening and sloped to drain.

I. Tank vents must be terminated in a downward direction and be covered, screened, or equipped with a protective filter if not otherwise protected from windblown dirt and debris.

190.135 Portable unit for service of food, wastewater handling

The operator of a portable unit for service of food that requires water for handwashing or food preparation shall:

A. During draining and cleaning of wastewater tanks, protect all food and food-contact surfaces from spills, splashes, or aerosols of wastewater.

B. Cease all food handling operations whenever the wastewater storage tank is filled to capacity.

C. Dispose of wastewater in a manner approved by the Health Authority.

190.140 Portable unit for service of food, operation on pool decks

The following requirements must be met for all operations on pool decks and within pool barriers:

A. No glass or breakable items shall be allowed except that glass liquor and mixer bottles under the control of a food handler are acceptable.

B. Portable units for service of food shall be located remotely from the edge of the pool on the raised rear deck area if available.

C. Work stations shall not obstruct access to the pool deck, or to necessary fixtures, including but not limited to showers and water fountains.

D. Work stations shall not be placed in any location where there is standing water.