

## MOBILE FOOD UNIT GENERAL REQUIREMENTS AND LIMITATIONS

A mobile unit can serve menu items in its own classification and those to the left of it on the chart. For example, a Class III unit may also sell items allowed under Class I and II. Please See Mobile Food Unit Rules for full requirements.

	Class I	Class II	Class III	Class IV
<b>Water Supply Required</b>	No	Yes	Yes	Yes
<b>Handwashing System Required</b>	No	Yes – Minimum five gallons <sup>1</sup>	Yes – Minimum five gallons <sup>1</sup>	Yes – Minimum five gallons <sup>2</sup>
<b>Dishwashing Sinks Required</b>	No	No <sup>3</sup>	No <sup>3</sup>	Yes – Minimum 30 Gallons
<b>Assembly or Preparation Allowed</b>	No	No	Yes	Yes
<b>Cooking Allowed</b>	No	No	Yes <sup>4</sup>	Yes
<b>Barbecue Operation Allowed</b>	No	No	Yes – Reheating of foods only	Yes
<b>Restroom Required</b>	Yes	Yes	Yes	Yes
<b>Examples</b>	Prepackaged sandwiches/ Dispensed soda without ice/Canned & bottled beverages	Service of unpackaged food items	Bento espresso hot dogs	No menu limitations

<sup>1</sup> The handwashing system may consist of a container which provides flowing water.

<sup>2</sup> The handwashing system must be plumbed to provide hot and cold running water.

<sup>3</sup> Must provide a minimum of 30 gallons of water for dishwashing, if provided.

<sup>4</sup> May cook only foods which are not potentially hazardous when raw (rice, onions, pasta, etc...).