SEUHD MOBILE FOOD REQUIREMENTS

A. Mobile food vendors cannot be parked in a manner that impedes vehicular and pedestrian traffic flow or public safety. A minimum clearance of 15 (fifteen) feet must be kept between the mobile food vendor and any fire hydrants, utility boxes, handicapped ramps or building entrances. The mobile food vendor may not operate on any parking strip or other landscaped area and must be parked on a hard surface such as asphalt, concrete, or a graveled surface.

B. Mobile food vendors must be parked a minimum of 150 (one-hundred fifty) linear feet from residential property measured along the lot frontages or must provide written notice a week ahead of time to all residential property owners within the 150 foot area.

C. Mobile food vendors cannot park within 100 (one-hundred) feet from the front door of a restaurant or must have the permission of the business owners within the prohibited area.

D. Mobile food vendors must provide written notice to the management of a public park or public facility a week ahead of time in order to operate in or adjacent to such a location.

E. Mobile food vendors cannot be parked for more than 12 (twelve) hours in a day in any one public location.

F. At no time may the mobile food vendor serve food to vehicles in a drive through manner or while the mobile food vendor vehicle is in motion.

G. Mobile food vendors are not subject to Section 12.040 (A), Permit Duration Requirements.

H. A permit from the Southeast Utah Health Department must be obtained prior to opening for business.

I. All mobile food vendors must have a bathroom agreement with a business that is easily accessible from their proposed service location.

J. Proof of living arrangements must be provided. No one may live within a mobile food facility.

K. Culinary water source and wastewater disposal plan must be provided.

L. All mobile food vendors must meet the following minimum standards

- **All Inclusive Trucks:**
  - Minimum 30 gallons of water/45 gallons of holding for wastewater
  - Sanitary Hose
  - Demonstrate culinary water/wastewater plan
  - Facility to maintain temperature
  - 3 compartment sink
  - Proper ventilation
  - Hand wash sink
  - Preferred to hook up to water
  - No pre-prepared menu items
  - Single service items
  - Certified Food Safety Manager
  - Available for inspection

- **Carts**
  - Hand-washing ability
  - Proper water disposal
  - All food prep must be visible or conducted in an inspected commissary
  - Maintain temperature
  - Food must be covered when not being prepared
  - Single service items
  - Certified Food Safety Manager
  - Prepared food discarded or placed in a prepared commissary fridge if no facility to maintain temperature overnight
  - Available for inspection