



FIRST DISTRICT HEALTH UNIT

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Public Health
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OFFICES IN:

Minot, Bottineau, Bowbells, Garrison,
Kenmare, McClusky, Minot AFB,
Mohall, Towner & Washburn

GUIDELINES FOR MOBILE FOOD UNITS

The First District Health Unit (FDHU) licenses and inspects mobile food units in Bottineau, Burke, McHenry, McLean, Renville, Sheridan and Ward Counties. If you plan on operating in any other counties, you need to contact the State Department of Health Division of Food and Lodging to inquire about licensure for those counties. The FDHU food code can be found on the First District Health Unit web site at www.fdh.u.org. The FDHU food code contains the requirements for licensure, inspection and operation of all types of food establishments. The following are the requirements for a mobile food unit to meet in order to apply for and receive a license to operate. In order to apply for and receive a license, a mobile unit must:

1. Prior to building a mobile food unit, submit design plans and a list of foods that will be made and served and equipment that will be in the mobile unit for review. An application for Plan Review must be completed and submitted with the plan and the proper fee. For existing units that have been licensed in another jurisdiction, the mobile unit must be inspected and approved prior to the issuance of any licenses.
2. Have all food employees take and pass the FDHU Food Safety for Food Service Employees course. The food employees must have their cards on their person while working in the mobile unit.
3. Have a three-compartment sink for equipment washing.
4. Have a separate, dedicated hand wash sink with soap and towel dispensers.
5. Have a fresh water tank for potable water, and a hot water heater to provide hot water at all sinks.
6. Have a wastewater tank that is at least 15% larger than the fresh water tank.
7. Designate an approved location for wastewater disposal.
8. Have adequate refrigeration equipment.
9. Have adequate cooking equipment for the foods that will be cooked.
10. Have a ventilation hood over the cooking equipment.
11. Have an approved, built-in fire suppression system in the hood.
12. Have adequate hot holding equipment, if needed for hot holding of foods.
13. Have all openings to the outside screened or protected.
14. Have an electric generator for powering the refrigeration equipment when power is not available.
15. Detail a list of vendors from which supplies will be purchased. No products made or processed in a private home may be used.
16. Submit the location of the commissary/base of operations from which the mobile unit will operate.

Contact the Environmental Health Division at 837-5121 if you have any questions.