

Promoting and protecting the health of Northern Kentucky by providing public health services essential for a safe and healthy community.

October 31, 2012

Re: Mobile Food Vending

To Whom It May Concern:

The laws and regulations governing Kentucky's Retail Food Code requires mobile food vending units to be inspected and permitted by the local health department prior to operating and periodically throughout the year.

Mobile food vending vehicles are equipped with a variety of fixtures based upon individual business needs.

Mobile vendors selling only pre-packaged potentially hazardous (perishable) or non-potentially hazardous food items are required to obtain food products from an approved source and maintain cold foods at 41F or less and hot foods at 135F or greater. Thermometers are required in holding units to verify temperature. Food preparation or reheating is not permitted.

Mobile vendors preparing food are required to be in an enclosed unit equipped with a 3 compartment sink, hand sink, hot and cold running water under pressure meeting Kentucky state plumbing requirements, and a waste retention tank 50% larger than supply. Additional policies and procedures regarding safe food storage, preparation, and serving also apply.

Please contact me directly at 859-363-2027 with any questions or concerns.

Sincerely

Ted Talley

Environmental Health Manager