



PLAN REVIEW CHECKLIST & SUPPLEMENTAL INFORMATION SHEET FOR MOBILE FOOD UNIT

Please note a Master Plumber is required to pull permits on all commercial businesses.

You may view the new Food Code, download a Plan Application or see the requirements for a **Mobile Food Unit** at:
<http://www.louisvilleky.gov/Health/Environmental/FoodHygiene.htm>

Checklist

1.	Plan Application form -- All sections must be completed.	<input type="checkbox"/>
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Floor Plan:

The following requirements must be met before a permit can be issued. Essential equipment requirements that must be shown and labeled on the floor plan.

1.	Three (3) compartment sink	<input type="checkbox"/>
2.	Hand sink(s), at least one (1) hand sink must be accessible to all work station areas, i.e. dish wash area, food prep, food service, bar etc	<input type="checkbox"/>
3.	Hot and cold water under pressure.	<input type="checkbox"/>
4.	Toilet facilities are to be available near the area of operation.	<input type="checkbox"/>
5.	Kitchen waste tanks must be 50 % larger than the fresh water tank.	<input type="checkbox"/>
6.	Kentucky State standards for water heaters.	<input type="checkbox"/>
7.	Isometric drawing (riser diagram) to meet Kentucky State Plumbing Code. Riser diagram must show all sinks, tanks & water heater.	<input type="checkbox"/>

Supplemental Information for Health & Wellness Review:

Please provide an email address or fax #. This information will reduce delays in the process if additional information is needed.

- a) E-mail address _____
- b) Fax # _____
- c) Secondary phone # _____

*Once approved mobile must be brought to the Department of Public Health and Wellness for inspection before operation Monday-Friday between 8 A.M. and 10 A.M. The inspector must be able to verify all necessary fixtures are working properly which includes: hot and cold running water and refrigeration units. Questions please call 574-6650.