

**PUBLIC HEALTH & WELLNESS PLAN REVIEW  
CHECKLIST & SUPPLIMENTAL INFORMATION SHEET  
FOR MOBILE FOOD TRAILERS**

**CHECK LIST**

<b>REQUIRED</b>	Completed Plan Review Application: ALL sections must be completely filled out.	<input type="checkbox"/>
<b><i>FLOORPLAN</i></b>		
<b>REQUIRED</b>	<ul style="list-style-type: none"> <li>Detailed floor plan of entire mobile unit, indicating all essential equipment requirements for handsink(s), three (3) compartment sink, fresh water holding tank &amp; waste tanks. This must include equipment layout with equipment labeled or a legend.</li> <li>Kitchen waste tanks must be 50 % larger than the fresh water tank.</li> </ul>	<input type="checkbox"/>
<b>REQUIRED(if applicable)</b>	Kentucky State Plumbing standards for water heaters.	<input type="checkbox"/>
<b>REQUIRED</b>	Isometric drawing (riser diagram) to meet Kentucky State Plumbing Code. Riser diagram must show all sinks, tanks & water heater.	<input type="checkbox"/>
<b><i>SUPPLEMENTAL INFORMATION FOR HEALTH &amp; WELLNESS REVIEW</i></b>		
<b>OPTIONAL</b>	Please provide an email address or fax #. This information will reduce delays in the process if I need additional information.  _____	
<b>➤ Please note a Master Plumber is required to pull permits on all commercial businesses.</b>		

The following requirements must be met before a permit can be issued:

- Three compartment sink
- Hand sink
- Hot and cold water under pressure
- Toilet facilities are to be available near the area of operation.
- Plans are approved by The Department of Public Health and Wellness and The State Plumbers
- Layout of equipment including: refrigeration units, cooking equipment (stoves, ovens, fryers, etc.), and steam tables for hot-holding
- Screening or air curtains to prevent entrance of flying insects
- Shielded light fixtures

\*Submit plans to Metro Development located at 444 S. 5<sup>th</sup> St.

\*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.



DEPARTMENT OF  
**PUBLIC HEALTH  
AND WELLNESS**