

Food Trucks

Food Safety and Protection Program
Environmental Health
Louisville Metro Public Health & Wellness
6 / 2021



“Kitchen on Wheels”

- One yearly fee of one of the following:
 1. Self Contained Food Service Mobile Unit- \$280
(State Fee \$200 + Local Fee \$80)
 2. Restricted Food Concession - \$150
(State fee \$125 + Local fee \$25)
 3. Mobile Retail Food store- \$110
(State fee \$60 + Local Fee \$50)
- May operate statewide
- All food must be prepared onsite with the food truck unless a permitted commissary kitchen is utilized (no food may be prepared at home)
- Restrooms must be available near the area of operation.

Steps to Operate a Food Truck

1.

Submit plans for review to:

Lynn Hannon
Louisville Metro Public Health &
Wellness
400 E Gray St
Louisville, KY 40202
Danetta.Hannon@louisvilleky.gov
(502) 574-6598

Floor plan apps that may be used:

- *Floorplanner.com*
- *Roomsketcher.com*
- *Smartdraw.com*
- *MagicPlan App (iOS/Android)*

Must be Included in the plans:

- 1) Plan application form-Which can be found [HERE](#)
- 2) 4 sets of floor plans with required equipment labeled
- 3) Riser diagram to meet Kentucky State Plumbing Code
 - Include: sinks, tanks and water heater
 - Refer to Chapter 5 of the 2013 FDA Food Code for specifics

Plans Approved!!!

2. Kentucky State plumbing inspector will make contact to set up final plumbing approval appointment.

- **GREEN STICKER!!!**
- Contact The Food Safety and Protection program (574-6650) to schedule an opening inspection appointment with an Environmental Health Specialist.
- The food safety inspector must be able to verify all required equipment is working properly without an electrical outlet
 - Hot and cold running water
 - Refrigeration units...etc.

Required Truck Equipment

3. Includes:

- 3-compartment sink
- Hand sink(s)- that are accessible
- Water heater
 - Hot and cold running water under pressure with sufficient capacity
- Waste tank
 - 50% larger than potable water tank
- Screening or air curtains to prevent entrance of flying insects
- At least one 2A-40BC Fire extinguisher

Required Food Safety Equipment

4. Includes:

- Sanitizer and Dish soap
 - Chlorine (Bleach)
 - 3-compartment sink= 50-100 ppm
 - Wiping cloth solution= 100-200 ppm
 - Quaternary Ammonium (Quat)
 - 3-compartment sink= 200-400 ppm (150 ppm!!)
 - Wiping cloth solution= 200-400 ppm
 - Test strips
- Metal stem thermometer (0-220 degrees F)
- Thermometer in each refrigeration unit (includes coolers)
- Hand soap and disposable paper towels
- Hair restraints
- Gloves and/or utensils to prevent bare hand contact with ready-to-eat foods

Certified Food Manager

- Pursuant to LMCO Chapter 118, There **must** be a certified food manager on duties at all times for a self-contained food service permit.
- A certified food manager course is offered through the health department at the cost of \$35 and is valid for 3 years.
- Apply and pay online for our in person food manager course [HERE.](#)

OR

- Apply and pay online for our online food manager course [HERE.](#)

**If you are currently certified in ServSafe, Certified Professional food manager, or National Registry for Food Safety you will need to pay \$35 and transfer your certificate over to Louisville Metro.

Restricted Food Service

The following low-risk foods may be sold from a stand or pushcart that is either fixed or mobile:

- Pre-cooked, commercially processed hot dogs, frankfurters, and similar meats such as bratwurst and Italian sausage
- Roasted peanuts, almonds, pecans, and walnuts without the shell
- Pre-packaged, commercially processed snack foods; shelf stable, pre-packaged baked goods
- Shaved ice, flavored ice, and snow-cones that use commercially prepared prepackaged flavor dispensers that are replaced when empty, pre-packaged ice cream and popsicles
- Pre-packaged sandwiches, nacho chips and cheese, pork rinds, and cotton candy

Food Safety Foodborne Illness Risk Factors

- All foodborne illness risk factors are **critical violations** per the Kentucky State Food Code.
- Foodborne Illness Risk Factors:
 - Time/Temperature for hot and cold holding
 - Employee Hygiene
 - Cross-contamination/Sanitization
 - Source/Condition of food items
 - Cooking temperatures

Other Critical Violations

- Employee Health Policy followed- good hygienic practices
- Vomiting and diarrhea cleanup procedures
- Knowledge and demonstration of food safety principles
- No bare hand contact with ready to eat food
- Food not re-served
- Food obtained from approved source
- Proper date marking of food
- Proper use of time as a public health control
- Food contact surfaces properly constructed and maintained
- Hot and Cold running water
- Sewage and waste disposal
- Hand sink(s) properly constructed and maintained
- Insect, rodent and animal protection
- Food Additives, approved and properly used
- Toxic items properly stored, labeled and used
- Compliance with variance, specialized process and HACCP Plans
- Consumer advisory provided for all raw and/or undercooked foods.

Mobile Truck Waste Disposal Sites

B&H Environmental Services

3610 Camp Ground Rd,
Louisville, KY 40211
(502) 447-3000

Chef Space

1812 W Muhammad Ali Blvd
Louisville, KY 40203
(502) 992-9436

Headden Septic & Environmental Service, Inc.

3111 Dixie Highway
Louisville, KY 40216
(502) 448-1493

Roto Rooter

1600 S. Preston Street
Louisville, KY 40217
(502) 583-1550 (Call for Appt)

Waste Management

2673 Outer Loop
Louisville, KY 40219
(800) 963-4776

Vendor Permit & ID

- Once your opening inspection is complete, you may obtain a vendors permit and ID through the Codes and Regulations Department.
- This permit allows you to operate on public and private property in Jefferson County.
- Additional permits are required for vending in Metro Parks and within Waterfront Park
- More information can be found [HERE](#).
- **Contact Louisville Metro Codes and Regulations to discuss any potential city permit requirements!!!**
502-574-3321

Contacts

- Dept. of Public Health and Wellness and Plan Review
400 E. Gray Street
Louisville, KY 40202
502-574-6650
- Louisville Metro Codes and Regulations
444 S. 5th Street
Louisville, KY 40202
502-574-3321
- Kentucky Division of Plumbing
502-429-4441

For more information or to set up an opening inspection:

Call:

Food Safety Program – Environmental Health

502-574-6650