



Mobile Food Truck Commissary Guidelines

Commissary –A permitted Food Service establishment, which provides a facility for operators to prepare, heat, process, store, package, food that will be sold offsite direct to the consumer. The food truck operator will maintain a separate food service permit for a commissary.

When does a Mobile Food Truck need a commissary?

1. When an operation has a Complex Food Preparation Process:

For Example:

Receive – Store – Prepare – Cook – Cool – Reheat – Hot Hold – Serve

Complex Food Preparation

- Foods prepared in large volumes or in advance for next day service usually follow an extended process flow. They pass through the temperature danger zone (41F-135 F) more than one time; the potential for the growth of bacteria is greater in this process. **Failure to control food product temperatures is one of the most frequently encountered risk factors contributing to foodborne illness.** Food handlers should minimize the time foods are at unsafe temperatures.

2. Food is prepared in large quantities for next day service and/or food is purchased and stored in bulk quantities.

- The commissary will have the minimum equipment requirements that will ensure food is stored properly and at safe temperature. Equipment that will assist the operation include cooling units running at all times, larger 3-compartment sinks to warewash large equipment, facility to properly dispose of waste water, constant availability of water.

3. A preparation process that takes more than 4 hours?

- All food must be prepared on the permitted mobile food truck for the day of operation at the location the food will be served. If this is not applicable for the menu items, food must be prepared from a commissary kitchen then transported in a safe manner to the location it will be served.

*A mobile food unit shall not operate for more than fourteen (14) consecutive days at one (1) location.

*After the fourteen (14) consecutive days has expired, a mobile food unit shall not operate at the same location until a period of thirty (30) days has elapsed.

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Food safety management system should focus on active managerial control over the following:

- **Cooking** to destroy bacteria and parasites
- **Cooling** to prevent the outgrowth of bacteria
- **Hot and cold holding or using time alone** to control bacterial growth and toxin formation.
- **Date marking** of ready-to-eat PHF held for more than 24 hours to control the growth of *Listeria monocytogenes*
- **Reheating** for hot holding

What types of foods can be served?

Any type of food may be served but dependent upon the cooking process will determine if a commissary is required. All foods shall be obtained from sources that comply with all the laws relating to food and food products. Only USDA inspected meats shall be used, no food shall be cooked at home and no home canned foods are permitted.

How are foods required to be protected (temperature requirements)?

Cooking temperatures vary on the product type. Once the product has been cooked it shall be maintained at the proper temperature:

- Cold holding potentially hazardous foods are to be maintained at an internal temperature of 41 °F or below.
- Hot holding potentially hazardous foods are to be maintained at an internal temperature of 135 °F or above.

The Food truck operator shall submit a menu for review and complete the attached questionnaire before an opening inspection can be conducted on the mobile food unit. The Food Safety Inspection Officer will determine if a commissary is required per the guidelines.

What gives the Dept. of Public Health the authority?

902 KAR 45:005, KRS 217.005 to KRS 217.215 per 2013 FDA Food Code:

8-102.10 Preventing Health Hazards, Provision for Conditions not Addressed.

(A) If necessary to protect against public health hazards or nuisances, the regulatory authority may impose specific requirements in addition to the requirements contained in this Code that are authorized by LAW.

(B) The regulatory authority shall document the conditions that necessitate the imposition of additional requirements and the underlying public health rationale. The documentation shall be provided to the permit applicant or permit holder and a copy shall be maintained in the regulatory authority's file for the food establishment.