

Fremont County
Department of Public
Health and
Environment
201 N. 6th Street
Canon City CO 81212
719-276-7361



Starting a Mobile Food Unit or Food Pushcart

TYPES OF VENDORS NOT REGULATED

Vendors selling only coffee, tea, and packaged non-potentially hazardous foods are not regulated. This includes espresso, cappuccino, café latte, and café mocha, etc. These are units that do not serve ice for beverages and only sell non-perishable pastries obtained from approved commercial sources.

Licenses Required

- Retail Food Establishment License from Health Dept.
- Colorado State Sales Tax License from Dept. of Revenue
- City of Florence Peddler's License
- City of Canon City Food Truck Permit from City Hall
- City of Canon City Sales/Use Tax License from City Hall
- Mobile Food Operational Permit from the Canon City Fire District

TYPES of MOBILE FOOD UNITS

Self Contained Mobile Food Unit: These mobile units are capable of being maintained in a sanitary condition and have adequate storage areas for food, dry goods, single service articles and cleaning supplies.

Non-Self Contained Mobile Food Unit: These mobile units have restricted operations and must operate from a commissary. These operators shall report at least daily to that location for all supplies and for all cleaning and servicing operations.

Pre-Packaged Item Mobile Food Unit: This type of mobile food unit has restricted operations and usually only sell prepackaged potentially hazardous foods.

Food Pushcart: Pushcarts have restricted operations, and they usually sell hotdogs or prepackaged ice cream.

EQUIPMENT

- 3 basin sink
- Handsink(s)
- Water heater
- Water pump
- Generator
- Propane tank(s)

Not all equipment may be required for all types of units.

Adequate exhaust may be required to remove smoke, obnoxious odors, fumes, heat and grease vapors.

Home style equipment and enamelware pots, pans, and utensils are not allowed. No home storage of food or home preparation of food will be approved.

What is a commissary and when is it necessary?

A commissary is an approved restaurant or other approved place in which food, containers, or supplies are kept, handled, prepared, packaged or stored. A commissary must be approved in advance by the Health Department.

Businesses with restricted operations must utilize a commissary. Commissary equipment requirements shall be dependent on equipment provided on the mobile unit and the type of food being served. A three compartment sink, adequate refrigeration and food storage, and food preparation equipment may be necessary at the commissary.

Requirements for Licensing

- Unit must have hot water for utensil and hand washing.
- Unit must have soap and paper towels for hand washing.
- Unit must have a food probe thermometer 0° - 220° F if appropriate for food served.
- All refrigeration units must have an accurate, conspicuous thermometer.
- Unit must have approved sanitizer set up (about 100 ppm for chlorine; 200 ppm for quaternary ammonia) - scented bleaches are not allowed.
- Unit must have test strips for the type of sanitizer used.
- If utilizing a commissary, unit must provide authorization letter from commissary.

EXAMPLE PLAN OF A SELF-CONTAINED MOBILE FOOD UNIT

1. Grill/Stove - griddle and two burners (NSF approved stainless steel exhaust hood is above).
2. Steam Table - NSF approved with two wells.
3. Work table with shelves, hot dog warmer, and nacho cheese dispenser on top.
4. Three basin sink with drain boards (an extra drain rack is located above the sink.)
5. Hand sink - stainless steel with shelf underneath to store chemicals.
6. Work table with shelves and a soda dispenser on top.
7. Sandwich prep table refrigerator - NSF approved.
8. Refrigerator/freezer - NSF approved.
9. & 10. Service counters with screens on windows.

Items not shown:

- There are shelves below ceiling for storage of paper goods and dry foods.
- Water pump and water heater are located under the three basin sink.
- The propane tanks are located outside the unit.

