

CONTINUED...

- *Be Advised:* Take necessary steps to winterize the mobile unit by insulating pipes (chemical additives are not allowed). Temperatures in Summit County frequently drop below 32°F year round and may cause water tanks and hoses to freeze resulting in lack of running water and/or damage to the system. Ensure pipes, water heater, and storage tanks in the unit are completely drained nightly during cold weather months, unless a heated space is used. **A full service mobile unit may NOT operate without water.**
- *Other Approvals may be needed:* Multijurisdictional approval is required. Inquire with town licensing, [department of revenue](#), planning departments, fire departments, etc., for required approvals. The mobile unit must have permission from the landowner to park, operate and sell food.
- *Cottage Foods:* Some simple foods that do not require refrigeration (such as baked goods), may meet the allowances of the Cottage Foods Laws. In these cases, a person may prepare food in their private home and sell direct to the consumer without a retail food license as long as labeling, food safety certification, disclaimer labels, etc. are met. Visit the CDPHE [Cottage Foods webpage](#) for more information.

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Starting a Mobile Food Business in Summit County



TYPES OF MOBILE FOOD VENDORS

Prepackaged Food Only

All food is prepared, packaged and labeled at a commissary kitchen.

Example: Selling individually prepackaged turkey sandwiches. Sandwiches may be purchased from an approved source or made at an approved commissary kitchen. Foods need to be kept hot or cold in the unit. Packaged foods will need to have a proper food label.

Full Service: Open or Onsite Food Preparation

Food is prepared in mobile unit or stored/served unpackaged.

Example: Preparing an egg and sausage breakfast burrito to order in unit.

FOODS FOR A LICENSED FACILITY MAY NOT BE PREPARED OR STORED IN A HOME KITCHEN

REQUIRED DOCUMENTS

- [Mobile Plan Review Packet](#) will need to be completed and submitted for review and approval (Full Service only)
- Certified Food Protection Manager Training (if applicable)
- [Commissary Kitchen Agreement](#)
- Restroom Affidavit (for staff and for customers if seating is provided)
- Colorado Sales Tax License from the [Department of Revenue](#)
- Obtain a Retail Food License from Summit County Environmental Health

WHAT IS A COMMISSARY AND WHY ARE THEY REQUIRED?

Because of limited capacity in the vehicle, a mobile unit's menu needs to be relatively simple, restricted to cook/heat and serve and simple assembly. Therefore, mobile units are expected to operate from a commissary or base kitchen for advanced food preparation, servicing, restocking, acquiring water/dumping wastewater, and maintenance each day they operate. Commissary kitchens are commercial kitchens that meet the Retail Food Regulations and are available to rent for food preparation (typically a licensed kitchen). They are considered an integral part of mobile food operation.

PREPACKAGED FOOD LABELING

1. Product Name
2. Net Weight
3. Ingredient List
4. Major Food Allergens
5. Manufacturer's Name and Contact

OTHER CONSIDERATIONS

- Refrigerators & hot holding units
- Probe Thermometers (0-220F)
- Ventilation System when cooking
- Hot and cold running water can be a challenge in below freezing temperatures
- *Clean water tank*: Must be a minimum of 10 gallons or 3 gallons per hour of operation, whichever is greater. For example, if you are operating for five hours, 15 gallons of clean water must be provided just for the hand washing sink
- *Wastewater Tank*: A mobile retail food establishment or cart must provide a single wastewater tank. The wastewater tank must be at least 15 percent larger than the clean water tank. Liquid waste must be discharged from the retention tank to an approved sewage disposal system and flushed as often as necessary to maintain sanitary conditions. Discharge onto the surface of the ground is strictly prohibited.
- *Water Systems and Heating*: The heating system must be adequate to fill the ware washing sink, if present, with 110°F water without interruptions. Hand sinks must have a flow of hot (100°F) and cold water at a flow rate of at least three gallons per hour at all times.
- *Water source*: How will hot water be provided to plumbing fixtures on the unit? What plumbing fixtures will be present on the mobile unit (3-comp sink, handwashing sink, prep sink)?