

Self-contained Mobile Unit Guidance

A self-contained mobile unit (food truck or trailer) is a unit that contains all necessary equipment for the operation to function in compliance with the [Denver Food Establishment Rules and Regulations](#) and without reporting to a brick and mortar location for additional needs. A self-contained mobile unit **is not required** to report to a commissary for food preparation, but **is required** to report to an approved location (see options below) to obtain clean water, dispose of waste water and dispose of grease, if applicable, daily. If your mobile unit does not meet the necessary requirements to be designated as a self-contained unit, you shall report to a commissary daily for all tasks that cannot be done safely on the mobile unit itself. Note that the items below may not be all inclusive based on your menu and/or design and may vary from unit to unit. If you think your unit would qualify as self-contained or have questions regarding your unit, please contact the Department (720-913-1311 or phicommments@denvergov.org) prior to beginning construction to verify.

Required Sinks

- Three compartment sink
- Hand washing sink
- Utility/mop sink
- Food preparation sink (if applicable)

Water Supply

- Three compartment sink: Enough water to completely fill each compartment, every 4 hours of operation
 - Ex: if using a sink that has basins that measure 24x24x24, 120 gallons of water would be required
 - Hand sink: 3 gallons of water for each hour of operation
 - Utility/mop sink: 2-5 gallons per fill
 - Food preparation sink: Adequate water to wash all produce including fruits and vegetables, daily
 - All water must be potable and come from an approved source such as a retail food establishment, commissary or RV park
 - The mobile unit shall dispose of all gray water at an approved commercial location
- Note: An [affidavit of commissary](#) is required for the location where the unit will be obtaining and disposing of water.*

Menu

- All food must be purchased daily and cannot be stored in the unit overnight.
- Specialized processes such as curing, sous vide, or reduced oxygen packing are prohibited on the unit, unless otherwise approved by the Department prior to engaging in the activity.
- Cooling and reheating of previously cooked potentially hazardous foods are prohibited on the unit.
- Defrosting or thawing (except when done as part of the cooking process, i.e. putting a frozen hamburger patty on the grill) is prohibited on the unit.

Additional Equipment

- Adequate refrigeration to maintain all potentially hazardous food at proper temperature
- Adequate cooking equipment to cook, maintain and/or heat food to proper temperature
- Adequate dry storage to maintain nonpotential hazardous foods, single-use wares, and cooking equipment/utensils
- Adequate chemical storage

Grease Disposal (if applicable)

- If the unit has fryers, or other grease using equipment, it is required to dump the grease at an approved location such as a commissary or a licensed retail food establishment, unless otherwise approved by the Department.
- Note: An [affidavit of commissary](#) is required for the location where the unit will be dumping grease*

*****The Department of Public Health and Environment may revoke or deny the privileges to operate as a self-contained unit for any mobile retail food establishment should the facility fail to meet any criteria either outlined above, in the Denver Retail Food Rules and Regulations or at any point in the future.*****