

Rules and Regulations for Food Trucks in Suffolk County



Presented by:

Suffolk County Department of Health Services

Bureau of Public Health Protection

360 Yaphank Avenue, Suite 2A

Yaphank, NY 11980



Public Health
Prevent. Promote. Protect.

Why regulate food trucks and food establishments?

To prevent foodborne illness



What is a food truck?

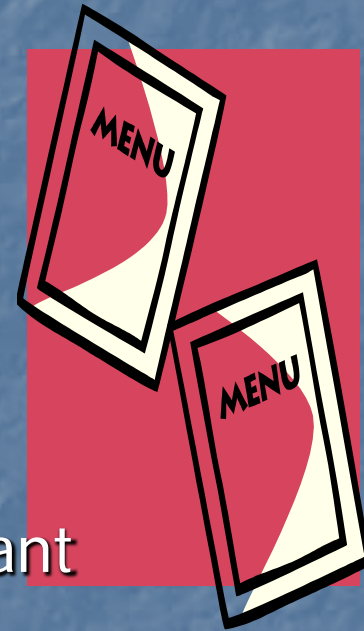
- A food truck is a mobile food establishment with a menu restricted to foods that require limited preparation and handling. Most food trucks require written Health Department review and approval before operating.

Best Food Truck Advice Ever !!!

- Contact the Department before purchasing or building a food truck to make sure that it is able to meet Suffolk County Health Department requirements
 - Do your homework !!

Types of Food Trucks

- Pushcart
- Coffee Truck
- Hot Dog Truck
- Frozen Dessert Truck
- Mobile Dining Vehicle
- Special Event Truck / Mobile Fast Food Restaurant
- Off-Premises Catering Vehicle
- Dinner Cruise Vessel



Different categories are based largely on menu

Pushcart

- A pushcart must be readily movable and operated in a protected environment
- Operates in conjunction with and within 300 ft. of an approved commissary
- Limited to pre-packaged, individually portioned food items
- Beverages must be commercially sealed, single-service or dispensed by approved equipment



Coffee Truck

- A coffee truck is a vehicle with a menu limited to individual servings of pre-packaged foods prepared at an approved food establishment or commissary
- No food handling or preparation allowed
- "California" truck
- Operates in conjunction with an approved commissary
- The only type of "food truck" that does not require plan review, just a pre-operational inspection



Hot Dog Truck

- A hot dog truck must be an enclosed vehicle
- Operates in conjunction with an approved commissary
- Limited to pre-packaged, individually portioned food items and pre-cooked foods (hot dogs) that require minimal handling



Frozen Dessert Truck

- A frozen dessert truck must be a self-contained frozen dessert operation in an enclosed vehicle, equipped to produce frozen desserts and milk products
- Operates in conjunction with an approved commissary or depot
- Trucks that sell only commercially pre-packaged, single-serve frozen desserts do not require a permit, i.e., Good Humor® trucks



Mobile Dining Vehicle

- A mobile dining vehicle is an enclosed vehicle in which foods prepared at an approved food establishment are served for on-vehicle consumption.
- A "cafeteria on wheels", some have vending machines, used for temporary or emergency food service
- Operates in conjunction with an approved commissary that is accessible during all hours of operation.



Special Event Vehicle / Mobile Fast Food Restaurant

- Self-contained vehicle used as a temporary food establishment, e.g., a "sausage & peppers" truck
- Food preparation is restricted to minimize food handling on the vehicle
- Special event vehicle provides an itinerary of events
- Operates in conjunction with an approved commissary



Off-Premises Catering Vehicle

- An off-premises catering vehicle is a self-contained vehicle used for preparation, delivery and/or service of foods prepared as part of a catering operation
- Food handling on the vehicle is minimized
- Operates in conjunction with an approved commissary
- Does not include vehicles used for local delivery of prepared foods

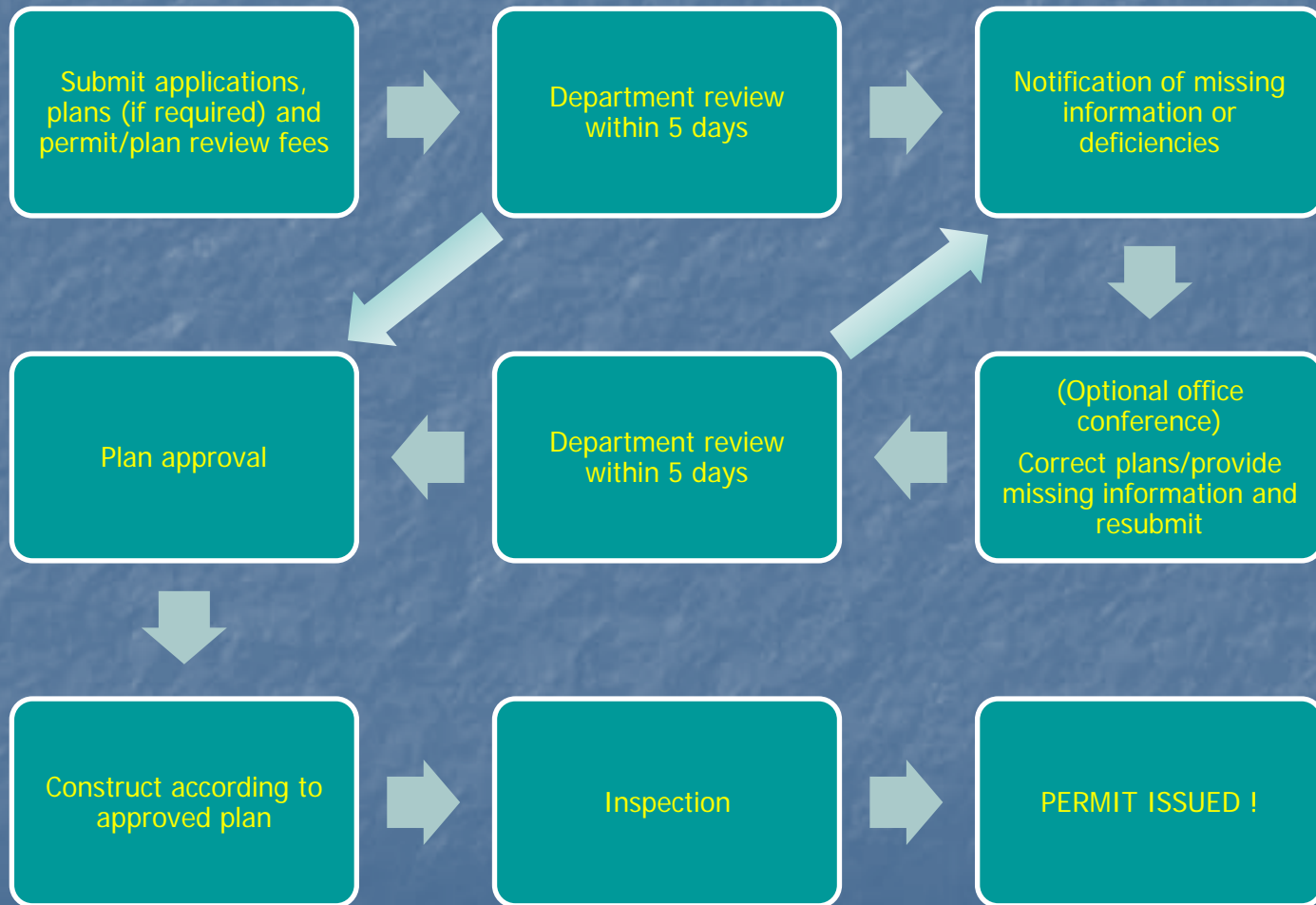


Dinner Cruise Vessel

- A self-contained watercraft in which foods prepared in an approved food establishment are served
- Operates in conjunction with an approved commissary/docking facility
- Food handling on the vessel is minimized



The Permit Process



Plans May Not Be Required !

- If your vehicle has held a permit to operate in Suffolk County within the previous 2 years as the specific vehicle type for which you are applying, PLAN REVIEW IS NOT REQUIRED.
- Applications/forms must be submitted, all fees must be paid and the truck must still be inspected in order for a permit to be issued
- Inspections conducted Monday – Friday between 9:00 am and 11:00 am at SCDHS, 360 Yaphank Ave., Suite 2A, Yaphank (631) 852-5999



Completing Applications and Forms

- Identify the truck type for which you are applying
- Complete all forms in the plan review "package" for the specific truck type
<http://www.suffolkcountyny.gov/home/onlineforms.aspx>
- Gather copies of requested business documents
- Review the regulations for the truck type
- Plans
 - 2 copies of a top down view, showing all equipment
 - 2 copies of a side view, showing water, waste and hot water supply
- Submit

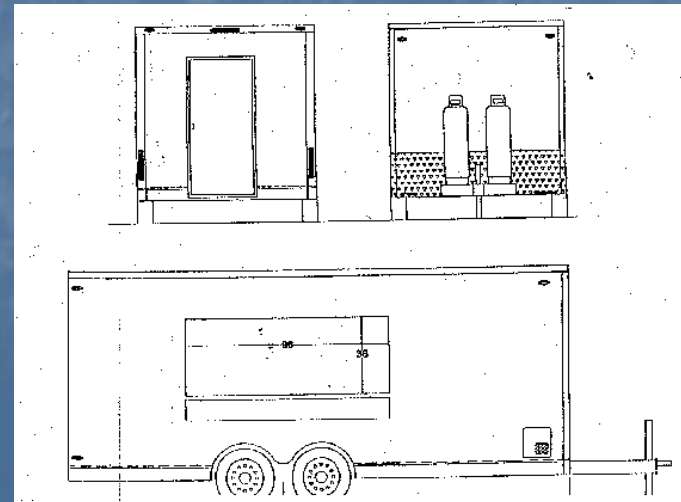
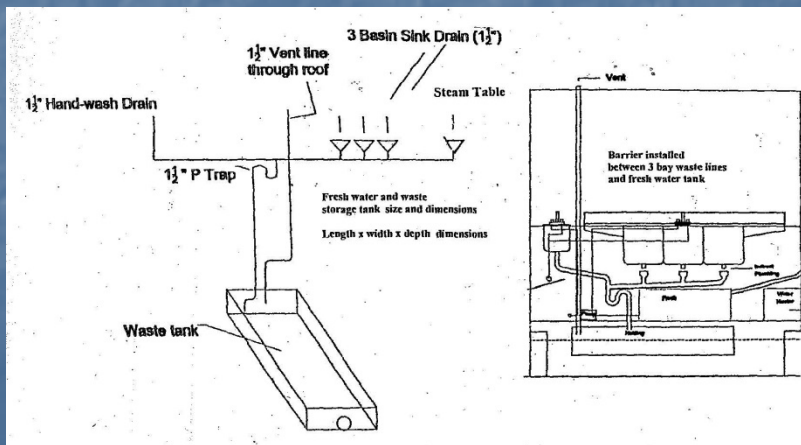
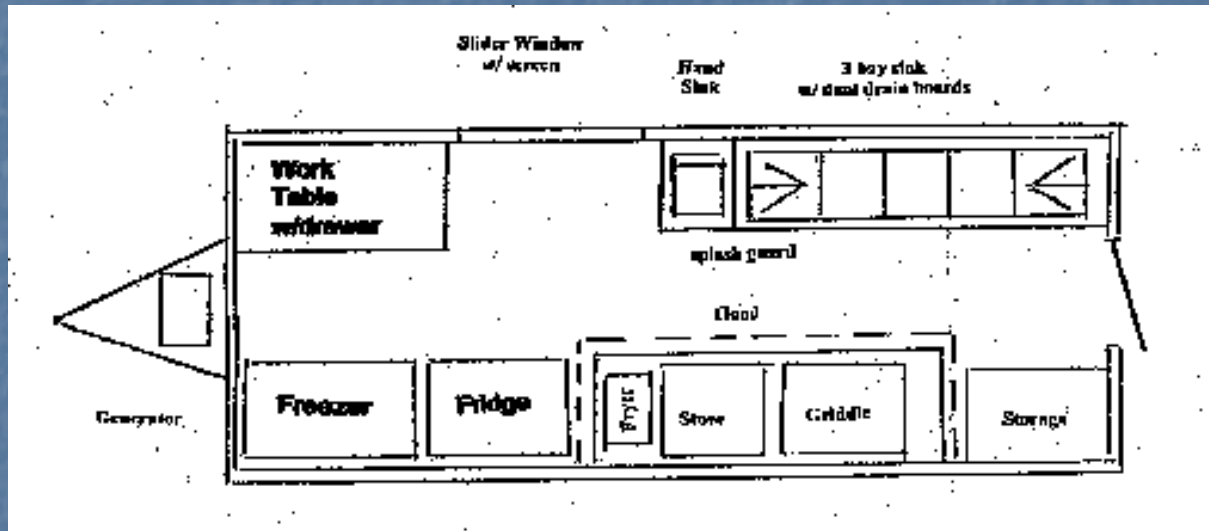


What's A Commissary?

- A food establishment or facility permitted or licensed by SCDHS or other agency
- Location where food trucks are cleaned, supplied with water, food, single-service items, and where waste water is properly disposed
 - Commissary functions MAY be provided at multiple locations



Sample Plan Drawings



Most Common Plan Deficiencies

- No menu submitted
- Incomplete forms
- Plans drawn incorrectly, not to scale, not all equipment shown
- Schedule a meeting!
 - If plans need revision, meet with plan reviewer to ensure success next time



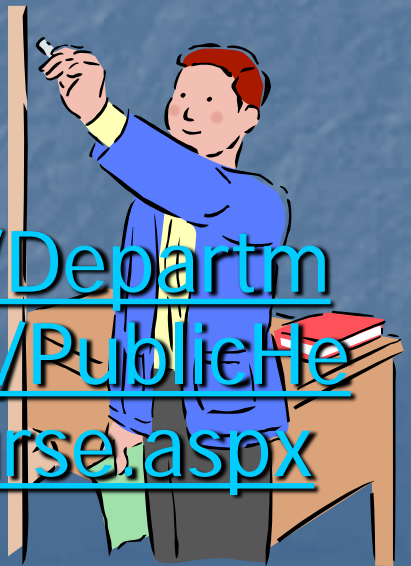
Once Plans Are Approved....

- Construct, build, modify, purchase according to approved plans
- Make sure all equipment is working properly, especially refrigeration
- Schedule a pre-operational inspection
 - Monday – Friday between 9:00 am and 11:00 am at SCDHS, 360 Yaphank Ave., Suite 2A, Yaphank (631) 852-5999



Food Handler Training

- A person-in-charge who possesses a food safety certificate from an approved authority must be on board during all hours of operation
- Menu determines type of certificate required
- Recertification every 3 years
- <http://www.suffolkcountyny.gov/Departments/HealthServices/PublicHealth/PublicHealthProtection/FoodManagersCourse.aspx>



Where Can I Sell My Food?

- Roadside peddling and vehicle storage/parking regulations are determined by Towns and Villages, not SCDHS
- Routes/territories (frozen dessert, coffee trucks)
- Private businesses
- Fairs, festivals, carnivals



Questions

- Contact the Bureau of Public Health Protection

- General (631) 852-5999
- Food Truck Plan Review (631) 852-5854
- Food Manager Training (631) 852-5997

- Bureau Website

<http://www.suffolkcountyny.gov/Departments/HealthServices/PublicHealth/PublicHealthProtection/FoodControl.aspx>

