Mobile Unit/Food Truck Guideline

1. A mobile unit may operate at public events (fairs, festivals, etc.) by applying for a Temporary Food Service Permit for each event. Requirements are less restrictive than annually licensed units that operate on a more regular basis.

2. A mobile unit operating on a routine basis requires an annual Food Service License and the mobile unit must be in full compliance with Maryland’s Food Service Regulations (COMAR 10.15.03). Operating as an annually licensed mobile unit in Garrett County will also allow you to participate at public events in Garrett County without the need of additionally obtaining Temporary Food Service Permits.

In order to obtain annual licensure for a mobile unit, an operator can:

A) Have a mobile unit constructed. This option requires submitting plans to be reviewed and approved by the Garrett County Health Department Food Program prior to the start of any construction. (Plan review fee is required.)

B) Purchase a pre-owned mobile unit that is already outfitted with necessary equipment. This option is more risky to the operator because mobile units licensed in other jurisdictions may not be automatically licensed in Garrett County. It is recommended that when shopping for pre-owned mobile units, pictures of the mobile unit (including equipment, sinks, and plumbing detail, etc.) are submitted for evaluation prior to purchase.

- Mobile units require a “Base of Operations” in order to comply with COMAR 10.15.03. This is where the mobile unit will get potable water, dispose of gray water, dispose of grease from fryers (if need be), use the larger 3 compartment sink for cleaning and sanitizing equipment on the mobile unit, and where the mobile unit may have storage as needed. If a currently licensed food service facility is going to allow a proposed mobile unit to use its facility as a base of operation that licensed food service facility must provide a letter on letterhead indicating permission for the mobile unit operator to use the facility as its Base of Operations.

- If the licensed facility to be utilized is not located within Garrett County, a copy of the facility’s current Food License is also required.
- A menu must also be submitted for review and a HACCP plan will most likely be required.
- Additional license may be required for the “Base of Operations”.
- Waste water tank must be larger than the potable water tank.
- Operable windows require screens.