A-52: Mobile Food Businesses and Vendors

Stormwater runoff (rainwater and snow melt) is the largest source of pollution to our lakes, streams and Puget Sound. King County requires businesses to implement measures to protect our shared waters. If the requirements below do not prevent pollution, additional measures are necessary.

The following best management practices (BMPs) apply to food businesses that operate or perform a service in a manner where the business can be mobilized and moved to different locations. Mobile food businesses include mobile food units, food carts, trailers, trucks, seasonal food stands, and food kiosks.

The BMPs below are a summary of actions required by mobile food businesses and vendors. In addition to the BMPs below, please refer to A-51: Mobile Businesses and Vendors. For specific BMPs related to your business' activities, please refer to the *Stormwater Pollution Prevention Manual*, Chapter 3: Commercial and Multifamily BMPs.

Required BMPs

- Do not dump or drain any substance, ice for cold holding, wash water from food preparation, hand washing, or ware washing (including biodegradable soaps) or any other liquid waste onto the pavement, ground or into the stormwater drainage system. If wash water cannot be discharged to a sanitary sewer onsite, store the wash water in a bucket with a tight-fitting lid and properly dispose of it offsite the registered commissary.
- All reusable ware items (e.g., tongs, spoons, hotel pans, etc.) must be washed and sanitized at the commissary.
- The waste water tank must be emptied or drained at the commissary, or an approved disposal site, never on the street, ground, or used to water plants or grass. If RV dump sites are used, documentation must be stored with the mobile food unit.
- Discharge logs from wastewater tank must be stored with the mobile food unit.
- A solid waste container must be provided to store waste generated by the mobile food unit.
- Vendors are responsible for the disposal of fats, oils, and grease (FOG) used/generated onsite. Proper disposal is required. FOG shall not be dumped in waste receptacles or restrooms.
- Canopies shall be clean and maintained, without visible grease build up.

Supplemental BMPs

- Vendors are encouraged to reduce single use service ware when possible. Styrofoam food service ware is not allowed, per Washington State law.
- It is highly encouraged for staff to watch the *Mobile Food Business and Farmer's Market Training Videos* at the Washington Stormwater Center. A few minutes

invested in the videos can save you hundreds to thousands of dollars in potential fines for non-compliance. Topics include:

- proper waste management,
- setup,
- staff training, and
- pollution prevention.

https://www.wastormwatercenter.org/permit-assistance/municipal/farmers-market-food-trucks/

Additional Information

- *Stormwater Pollution Prevention Manual*, Chapter 3: Commercial and Multifamily BMPs
  - A-3: Storage of Liquid Materials in Portable Containers
  - A-7: Food and Beverage Manufacturing and Storage
  - A-8: Storage of Solid Waste and Food Wastes (Including Cooking Grease)
  - A-12: Cleaning or Washing of Food Service Areas and Equipment
- Food business permits are required by Public Health Seattle-King County for:
  - Permanent food business
  - Mobile food business
  - Temporary event food business
  - Farmers market
  - Catering and home-based food business
  - Beverage-related business
  - Commercial commissary kitchens

  For information, please visit https://kingcounty.gov/en/dept/dph/certificates-permits-licenses/food-business-permits
- State regulations for food service can be found at Washington Administrative Code 246.215 (https://app.leg.wa.gov/wac/default.aspx?cite=246-215)
- *Mobile Food Business and Farmer's Market Training Videos,* Washington Stormwater Center, https://www.wastormwatercenter.org/permit-assistance/municipal/farmers-market-food-trucks/