

# Keep Calm and Food Truck On

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Environmental Health Specialist

Wake County Environmental Health



# What is a food truck?

Food establishment designed to be readily moved and vend food



# What is a food truck?

- Drivable truck or pull behind trailer
- Used for preparation of food and/or service
- Self contained mini kitchen
- Associated with a commissary

# Not a food truck



# Who regulates food trucks?

- Local health department **or** North Carolina Department of Agriculture and Consumer Services
- Local health department regulations more stringent
- Jurisdiction determined by menu

# Food Truck Regulatory Authority

## NC Dept of Agriculture

- Snow cones and ice cream
- Lemonade/limeade
- Popcorn and peanuts
- Smoothies (made with commercial frozen fruit)
- Funnel cakes
- Candied apples
- Cotton candy
- Bakery goods (bread, cakes, cookies, brownies)
- Seafood markets (no cooking)
- Chocolate covered bananas
- Etc.

# Food Truck Regulatory Authority

## Local Health Dept

- Cooked meats, seafood, poultry, vegetables, pasta, etc.
- Smoothies made with fresh fruit
- Fresh cut fruit
- Seafood market (cooking on site)
- Facilities using multi-use eating and drinking utensils (silverware, plates, bowls, glasses)
- Etc.

# Food Truck Growth

- Increase late 2000's
- Large urban areas (i.e. Los Angeles, New York City)
- Recession had impact on brick and mortar restaurants
- Development of social media (i.e. Twitter, Facebook, Instagram)



# Food Truck Statistics

- 2009 Survey by IBS World
  - **1.2** billion dollars annual revenue
- 2017 Study by US Chamber of Commerce
  - **2.7** billion dollars annual revenue
- Revenue ***doubled*** in less than 10 years



Wake County Environmental Services Food Truck Presentation





Wake County Environmental Services Food Truck Presentation

# NORTH CAROLINA FOOD TRUCK PERMITS

PERMITS

700

600

500

400

300

200

100

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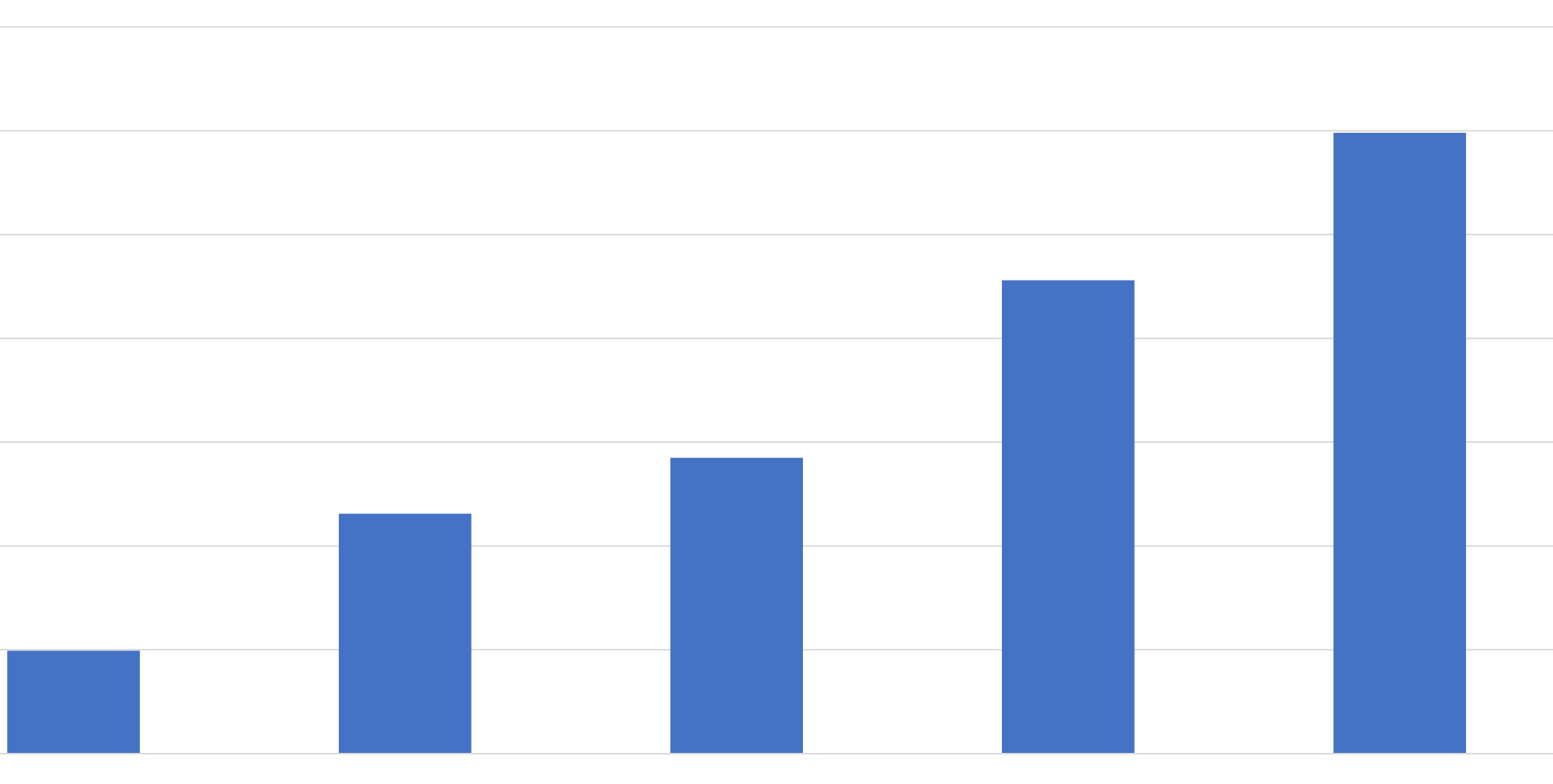
2000

2005

2010

2015

2018







# Food Trucks at NC State Fair

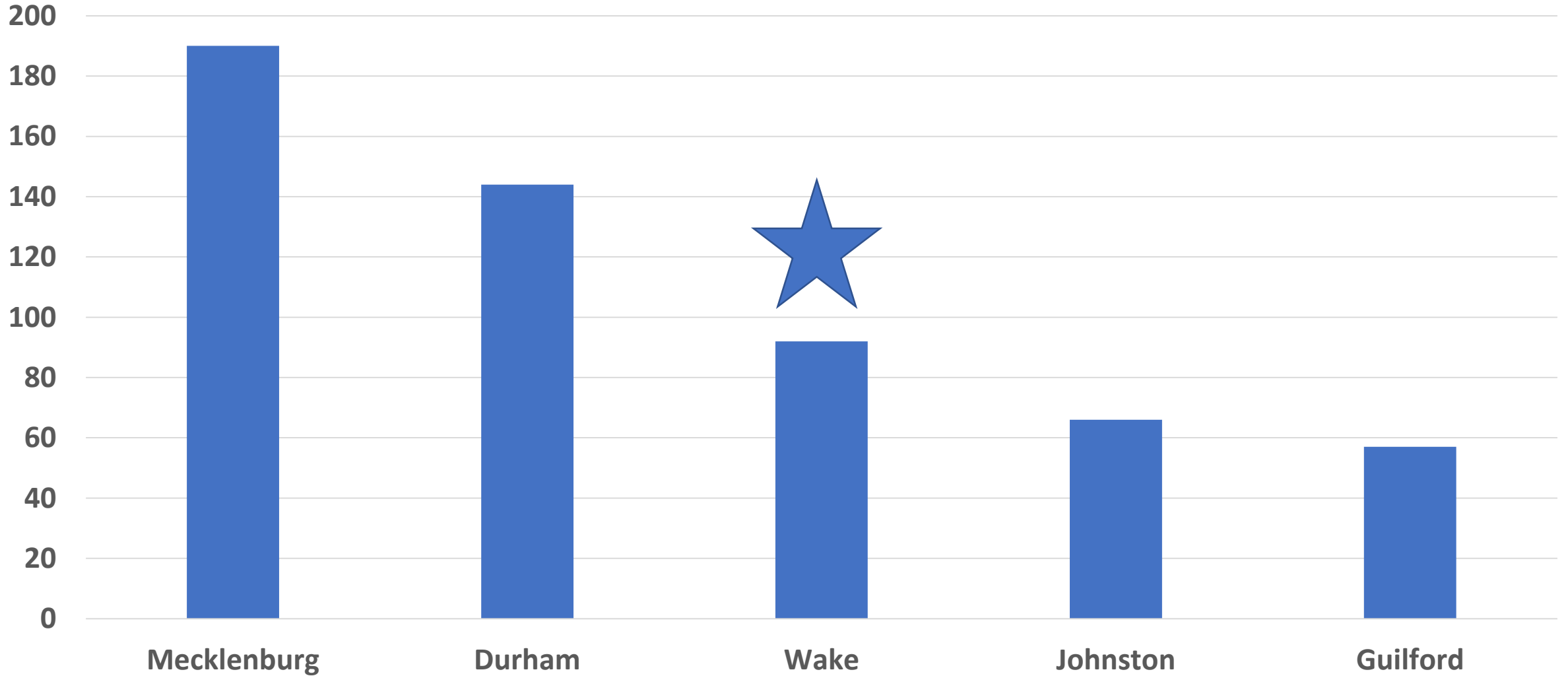
# “Great Food Truck Race”

- Food Network reality show
- Season six (2015)
- Pho Nomenal Dumpling truck (Wake County)
- Won \$50,000
- Opened “MoFu Shoppe” restaurant

# Food Truck Popularity



# FOOD TRUCKS PERMITS BY COUNTY







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# North Carolina Sanitation Grading System

- A 100 – 90.0 %
- B 80.0 – 89.5 %
- C 70.0 – 79.5 %



- 70.0 % or below is an automatic closure

# Inspection Challenges

- Food trucks required to report operational locations in advance
- Operational locations/hours change frequently
- County Inspectors work evening/weekends

# Inspection Challenges

- New York City (NYC) has 5,500 food carts/trucks
- 1/5<sup>th</sup> of NYC food carts/trucks go without inspection because inspectors can not find them
- NYC proposed to add GPS system to food trucks
- NYC would cover GPS costs
- Proposal met by resistance





GONZA  
TACOS Y TEGULA  
=NC=

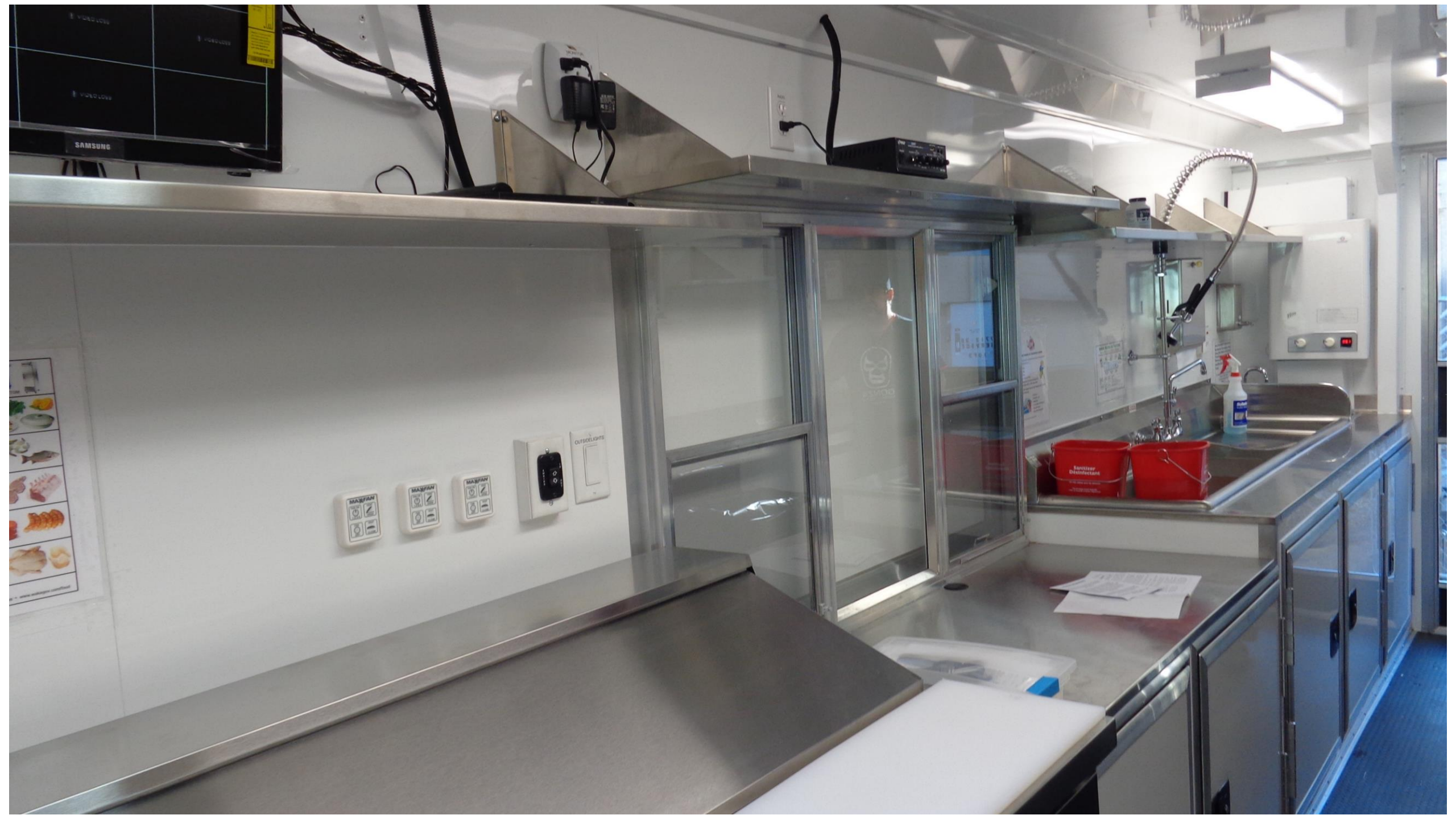
GONZA  
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BEST  
TACOS  
Top Quality  
DELICIOUS

















**GONZA**  
TACOS Y TEQUILA  
=N.C.=



# Basic Food Truck Equipment

- Floors, walls, ceilings
- Cooking equipment (if applicable)
- Mechanical refrigeration
- Utensil sink
- Hand sink

# Basic Food Truck Equipment

- Water pump
- Potable water tank
- Water heater
- Wastewater tank

# Equipment Costs



Prices from KaTom, Webstaurant, & local food service equipment store

# Equipment cost vary based on...

- Age and condition
- Brand name
- Warranty (i.e. buy “as is”)
- Supplier (i.e. internet, local vendor, auction)
- Fuel source (LP versus electric)



# Utensil sink



Cost

\$540 - \$600



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# Hand sink

Cost

\$104 - \$133





# What was the first food truck in the United States?

- Late 1800's
- Texas
- Cattle
- Prepared meals

CHUCK WAGON



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# One door sandwich/salad prep refrigerator



Cost

\$850 - \$1,500

# Two door sandwich/salad prep refrigerator



Cost

\$1,300 - \$2,400

# Fryer (LP - 43 lb capacity)



Cost

\$800 - \$1,200





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# Countertop griddle (LP – 47 lbs)



Cost

\$1,600 - \$3,000

# Food warmer



Cost

\$85 to \$130



# One door reach-in refrigerator



Cost

\$1,000 - \$2,100



# Water heater (Tankless LP)

Cost

\$220 - \$269

# Smoker \$\$\$\$



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# Smoker





# Smoker



Cost

“Request a  
Quote”



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# Other significant costs

- Truck/trailer
- Hood system/fan (extracts grease laden vapors)
- Generator
- Construction costs

**What is the most frequently  
stolen item stolen from a food  
truck?**





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FUEL INJECTION

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KS  
Honda



**GENERAC**

**XT8000E**

8000 RUNNING WATTS / WATTS (EN MARCHÉ) / CONSUMO EN VATIOS  
10000 STARTING WATTS / WATTS (AU DÉMARRAGE) / VATIOS DE ARRANQUE

120 / 240V

HOURS 12/16

NEUTRAL BONDED TO  
NEUTRO ES CONECTADO AL CUE  
NEUTRE MIS A LA MASSE A LA CARCASSE D

120V

20A

20A







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# Philadelphia Food Truck Explosion

<https://abcnews.go.com/GMA/video/philly-food-truck-explosion-caught-tape-24393434>



# Food Truck LP Gas Inspection

- Required by Wake County Environmental Services
- NCDA Standards Division, LP Gas Section
- Inspected using NFPA 58, the *Liquefied Petroleum Gas Code*

LPG-1B

North Carolina Dept of Agriculture and Consumer Services, Standards Division

No. 215868

Date: 5/11/2017

1050 Mail Service Center, Raleigh, NC 27699-1050

County: Wake

Stephen Benjamin, Director

(919) 707-3225

Inspection:  Approved  Rejected

Installation Location: [redacted]

Address: [redacted]

Raleigh NC 27616-9066

Equipment Owner: \_\_\_\_\_

File No: \_\_\_\_\_

Address: \_\_\_\_\_

Make repairs by \_\_\_\_\_, and return this entire report, not a copy duly signed, to this office.

NOTE: Regulatory Cite - G.S. 119, Article 5 and 2 NCAC 38

Date All Repairs Completed: \_\_\_\_\_

Inspector: Randy Renfrow

Name of Service Technician: \_\_\_\_\_

Agent: \_\_\_\_\_

Select only one numbered category per inspection form.

1. Domestic Tanks (residential and commercial)

- a  Supplier identified (GS 119-58)
- b  Paint Condition (6.8.1.4)
- c  Data plate, cylinder marking (5.2.8.2, 5.2.8.3)
- d  Separation from building/property lines (6.5)
- e  Separation from source of ignition (6.4.4.4)
- f  Separation from openings into buildings (6.4.4.3)
- g  Separation from other fuel storage (6.5.3.6, 6.5.3.7)
- h  No leaks (6.16.1.1)
- i  Separation between propane tanks (6.5)
- j  Dents, Gouges, Bulges, Corrosion (5.2.1.4)
- k  Relief valve not obstructed/rain cap (6.9.2.3/6.9.2.4)
- l  Firm foundation/contact with soil (6.8.2.1/6.8.2.2, 6.8.3)
- m  Cylinder in qualification period (5.2.2.2, 5.2.3.1)
- n  Anchored if in flood zone (6.8.1.6)
- o  Protection from impact by vehicles (6.8.1.2, 6.8.6.1(B&E))
- p  Cathodic protection present/condition (UG) (6.8.6.1(I))
- q  Piping/tubing/fittings proper material (5.11.3)
- r  Valve accessible to emergency responders (5.9.8.1(F))
- s  Notify before disconnection (GS 119-58b & 02 NCAC 38 .0705)
- t  Valves not connected capped/plugged (5.9.7.2)
- u  Other # 0

2. Cylinders in Buildings

- a  Engine fuel cylinder stored properly (6.20.5.2)
- b  Containers being fueled outdoors only (6.7.1)
- c  Quantity of I# cylinders appropriate (8.3.1, 8.3.2)
- d  Cylinders on floor maint. machinery labeled (11.14.2.3(A))
- e  Number of cylinders appropriate (6.22.5.1, 6.22.5.2)
- f  Cylinder is attended (6.22.5.2)
- g  Other # 0

3. Bulk Plant Approval Violations

4. Cylinder Exchange Cabinets

- a  Separation from bldg. entrance, 5/10 ft (8.4.1.1)
- b  Separation from dispensers, 20 ft (8.4.1.1 (3))
- c  Separation from prop. line/sidewalk/thoroughfare (8.4.1.2)
- d  Protection from tampering (8.4.2.1)
- e  Protection from vehicles (8.4.2.2)
- f  Cylinders in qualification date (5.2.2.2, 5.2.2.3)
- g  Condition of cylinders (5.2.2.1)
- h  Fire extinguisher, if required (8.5)
- i  Valves closed/plugged/capped (8.2.2.2, 8.2.2.3)
- j  Supplier identified (suggestion)
- k  No indication of anhydrous ammonia contamination (4.5)
- l  Other # 0

5. Observed Fuel Transfer

- a  Observed proper fuel transfer (chap. 7)
- b  Training documentation complete (4.4)
- c  Observed transportation action (chap. 9)
- d  Other # 0

6. LP-Gas Cargo Vehicles (other than calibration)

- License Plate #: \_\_\_\_\_ State: \_\_\_\_\_
- US DOT #: \_\_\_\_\_
- a  Parked with wheel stops (9.4.8)
  - b  No evidence of smoking or other ignition source (9.4.10)
  - c  Driver in attendance during transfer (7.2.1.2)
  - d  Not parked in congested area (9.7.2.2)
  - e  Parked at least 50 ft. from assembly/institution (9.7.2.3)
  - f  Parked outdoors (9.7.3)
  - g  Delivery hose condition (7.2.4)

7. Lunch Wagons

- a  Number of tanks & size (6.26.3.1(C))
- b  Paint Condition (6.8.1.4)
- c  Re-qualification date (5.2.2.2, 5.2.2.3)
- d  Tank location on vehicle (6.26.3.2, 6.26.3.3)
- e  Leak free (6.16.1)
- f  Proper piping and connections (6.26.5)
- g  Tanks secured & protected from impact (6.26.3.4)
- h  Tanks valves and shutoffs are accessible (6.26.4.1(3))
- i  Relief valve position (6.9.2.1, 6.9.2.2, 6.9.2.4)
- j  Path of egress not blocked in event of emergency (6.26.7.9)
- k  Safety sticker or plate installed (6.26.7.10)
- l  All appliances are equipped with a pilot or emergency shut-off device (6.26.7.4, 6.26.7.11, 5.23.7(A))
- m  Regulators are approved (6.26.4.2)
- n  Sources of ignition controlled (6.4.4.3)
- o  Other # 0

Other

NOTES:

Inspected 1- MFU trailer, NC license # AE-87082 multi-year. Appliances installed in this unit are: 2-Atosa deep fat fryers; 1-Atosa 2 burner hot plate; 1-Atosa griddle; 1-Eccotemp 45-HILP on demand waterheater.

# County Contact Numbers

- <https://ehs.ncpublichealth.com/contacts.htm>

Right side of DCDHSS Environmental Health Section Page

- [Environmental Health Staff by County \(PDF, 1.6 MB\)](#)





KEEP  
CALM  
AND  
VISIT A  
FOOD TRUCK

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Wake County Environmental  
Services

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