



Administrative Office
2924 Holt Street
Ashland, KY. 41101

SELF-CONTAINED MOBILE FOOD SERVICE

To obtain a state-wide operating permit for a self-contained mobile food service unit.

- Plans shall be prepared and submitted by a Kentucky licensed plumber
- Plans shall include a floor plan which shows equipment layout/location, along with a completed plan review checklist provided by the health department (form DFS-203)
- Plans shall include a plumbing riser diagram along with a completed plumbing plan application form, which can be obtained at the health department or downloaded from www.abchdkentucky.com.
- Fees for plan review is \$60 for a new unit or \$40 for a remodel/upgrade. Checks and money orders are payable to the Ashland-Boyd County Health Department
- Once plans are reviewed and approved by the ABCHD, they are then forwarded to the state plumbing inspector at the Kentucky Division of Plumbing. Dewain Woolum is the state plumbing inspector for the Ashland-Boyd County area. He can be contacted at the ABCHD at 606-324-6530 on Mondays and Thursdays from 8 a.m. to 9:30 a.m.
- When all plans have been approved, a pre-opening inspection will be conducted. Prior to this inspection, a completed profile sheet must be submitted to the health department, along with a check/money order for the annual operating fee of \$160. Permit fees are required by December 31st each year.

**ABCHD Environmental Health Supervisor:
Steve Rudd
606-324-7141**



PLUMBING REQUIREMENTS

- Hand sink in prep area
- Hot and cold water under pressure (approved by Division of Plumbing)
- Hot water tank (approved by Division of Plumbing), which can provide a minimum water temperature of 110° F during times of peak usage
- Tanks for portable water supply and waste water must be constructed of National Sanitation Foundation (NSF) approved material
- 3-compartment sink with 2 drain boards
- Public restrooms must be available at location
- Waste water retention tank must be 50% larger than fresh water supply
- Must have a minimum of 50 ft. candles lighting on food prep surfaces in food prep area; lights must be properly shielded
- Surfaces of floors, walls and ceilings must be hard, smooth, cleanable and non-absorbent.
- Hood/ventilation system for smoke/grease vapors may need approval from Kentucky Department of Housing, Building & Construction
(502-573-0373)
- Copy of proposed menu

State Plumbing Inspector for Boyd County:

Dewain Woolum

606-324-6530

Office hours: Monday & Thursday 8 a.m. – 9:30 a.m.

