

## **Mandatory Requirements for a Food Truck**

### **Important Points to Note**

Applicants are reminded to observe following food business and hygiene principles when planning for their Food Trucks:

1. There shall be a suitably fitted out food preparation compartment (Compartment) in the vehicle. Operators will be allowed to cook raw food in the truck if requirements on food safety and hygiene are met. Food preparation activities must be conducted in licensed food factories or the Food Truck itself. Preparing food at home or any other unlicensed premises for sales on the Food Truck will be strictly prohibited.
2. Sale of liquor, tobacco, non-food souvenirs and merchandise by Food Trucks will not be allowed during the Scheme.

### **I. Mandatory Requirements for the Food Preparation Compartment of a Food Truck**

3. The compartment should be constructed of substantial material to full height and enclosed. The service hatch should not be less than 120 cm in height from the ground level. The construction of the vehicle including the compartment must also comply with the requirements of the Road Traffic Ordinance (Cap. 374) and be roadworthy.
4. The internal walls, floor and ceiling of the compartment should be surfaced with smooth, light coloured and non-absorbent material to facilitate easy cleansing. The junctions between the walls and floors must be coved. The floor should be sloped toward a floor drain connected to a waste water storage tank.
5. The minimum aggregate floor area of the food preparation compartment shall not be less than 6 sq m.
6. If no public mains water is available, a potable water tank of a capacity of at least 120 litres equipped with apparatus to provide a continuous flow of potable water at constant pressure must be provided and of such a design to facilitate easy cleansing and disinfection.
7. A waste water storage tank of a capacity of at least 1.5 times the volume of the potable water tank must be installed for collection and storage of waste water.

8. A wash-up sink of stainless steel or other acceptable material and of not less than 450 mm in length (measures between the top inner rims) should be provided. The sink must be connected to potable water tank and waste water storage tank installed at the Food Truck. Paddle or petal operated sink is preferred. A grease trap must be provided between the drain trap and the waste water storage tank. As an alternative, a waste water storage tank equipped with the function of separating grease from the waste water is also acceptable.
9. A wash-hand basin of stainless steel or other acceptable material and of not less than 350 mm in length (measures between the top inner rims) should be provided. The basin must be connected to potable water tank and the waste water storage tank installed at the Food Truck. Paddle or petal operated basin is preferred. The basin must be provided with supply of liquid soap in dispenser and clean paper towels or electric hand dryer.
10. A metal hood properly connected to an air-duct fitted with an extraction fan of sufficient capacity must be provided over the stoves, fryers and other cooking equipment which generate greasy fumes, smoke, etc. The exhaust must pass through a grease filter or an efficient air pollution control equipment to ensure emissions to air from the Food Truck is free from any visible fumes and objectionable odours and discharge into the open air in such a manner and at such a position (at a height of at least 2.5 m above ground level) as not to be a nuisance. Cooking process which may generate large amount of greasy and odorous cooking fumes such as roasting, grilling and frying are required to be controlled by high efficiency air pollution control equipment such as an electrostatic precipitator and carbon filter to remove the air pollutants. For other less polluted cooking process such as steaming and boiling, a grease filter is sufficient to avoid air pollution. The exhaust system should be in operation during business hours.
11. The fuel(s) for the stoves and other cooking equipment must be of the type approved by the Electrical and Mechanical Services Department and Fire Services Department. Electricity may be used as fuel at the food preparation compartment of the Food Truck without any restriction. No solid fuel or diesel oil is allowed for cooking.
12. Refrigerator(s) of sufficient capacity and fitted with a thermometer should be provided for the storage of perishable food.

**II. Mandatory Requirements for a Vehicle as a Food Truck**

13. Under the Food Truck Pilot Scheme, the Food Truck shall not occupy an area larger than 2.5m x 7.5m.

**III. Mandatory Fire and Gas Safety Requirements for a Food Truck**

14. One no. of 4.5 kg CO<sub>2</sub> type fire extinguisher & one no. of 1.44m<sup>2</sup> fire blanket shall be provided.
15. Proper separation shall be maintained when in operation between driver's cabin and food preparation compartment by non-combustibles materials or materials which conform to British Standard 476: Part 7 Class 1 or 2 Rate of Surface Spread of Flame or to another standard acceptable to the Director of Fire Services, or shall be brought up to any of those standards by treating with a fire retardant paint or solution acceptable to the Director of Fire Services. In the latter case, the works shall be carried out by a Class 2 Registered Fire Service Installation Contractor and a certificate (FS251) to this effect from the Contractor shall be forwarded to this Department as documentary proof of compliance. Such fire retardant treatment shall be administered periodically in accordance with the fire retardant solution manufacturer's instructions/recommendations.
16. Spare LPG cylinders should be stored in a separate compartment of the vehicle. For information, the LPG weight of a commonly used domestic household LPG cylinder is about 16 kg.
17. Suitable ventilation shall be provided to ensure sufficient fresh air is available for proper combustion and removal of the products of combustion from the gas appliance.

**IV. Mandatory Requirements of Installation for Grid Electricity and Generator on a Food Truck**

- 18. A 3 phase 380V, 32A electricity supply with an interface of a 3 phase 32A socket outlet complying with IEC 60309 will be provided by Venues. Food Truck operators are required to prepare their own cable wiring and plug for connecting to the socket outlet at the Pitch.
  
- 19. Electricity generator installed on the Food Truck shall be of low noise and low emission models which comply with the prevailing European Union (EU) or the United States Environmental Protection Agency (USEPA) emission standards.

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