Knox County
Health Department
Every Person, A Healthy Person

Plans Review Application for Mobile Units

(Please fill out form completely and correctly to expedite delivery of a plans review letter.)

Date submitted: _____

Proposed establishment name: _____

Complete street address: _____

City, state, ZIP: _____

Please note that if the plans being submitted are printed on more than three pages, a hard copy will need to be delivered to our offices with this application. We request that plans be submitted on paper 11" x 17" or greater to allow for ease of review.

Submitted by: _____

Mailing address: _____

City, state, ZIP: _____

Phone: _____ **Fax:** _____

Email address: _____

Comments or special instructions: _____

_____

_____

_____

Contact 865-215-5200 with any questions or concerns regarding the plans review process.
To submit plans, please choose one of the options listed below:

Mail:
Knox County Health Department
Attn: Environmental Health
140 Dameron Ave.
Knoxville, TN 37917

Fax:
865-215-5221

Email:
Environmental.plans@knoxcounty.org

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LIST OF ITEMS TO BE INCLUDED WHEN SUBMITTING PLANS FOR A MOBILE UNIT

1. Detailed floor plan of food service operations and warewashing areas. Plan must be to scale and show the location of all food and beverage equipment, plumbing fixtures, sinks, water heaters, etc. A complete equipment list is also needed.

2. Floor, wall, and ceiling finishes of interior of mobile unit.

3. Lighting fixture specifications as to type and if fixture is shielded or to be installed with a shatterproof bulb.

4. Water heater specifications to include storage capacity and kilowatts or BTUs.

5. A three (3) compartment commercial sink with drain boards at each end is required. This sink must be seamless with rounded corners and be sized deep and wide enough to accommodate the largest utensils or small ware to be washed. Two drain boards must be provided, one on each end of the sink.

6. Potable water must be provided to each sink by means of pressurized water system. The potable water tank must be made of a food grade material and must be installed at an angle with the outlet installed at the lowest section.

7. Location of hand sink to be installed on mobile unit. Hand sink must be accessible to operator(s) at all times. Splash shields will be needed at hand basins if located within 18 inches of food preparation or food storage items/areas.

8. Unit must be equipped with a wastewater tank that is 15 percent larger than the potable water tank. The tank must have an atmospheric vent installed at the top. The wastewater tank must be emptied into an approved sanitary sewer. This location must be approved at the time of plan review.

9. Self-closure devices on all exterior doors. Presence of screening or air curtains on serving windows. Screening material shall not be less than 16-mesh to each inch.

10. A food-grade water hose shall be provided to fill the potable water tank. The hose should either be white or clear in color and must be stored in a sanitary manner when not in use.

11. A separate hose must be provided to empty the wastewater tank. This hose must be distinctly different in color or size from the potable water supply hose.

12. An intended menu, if available, as well as the anticipated volume of food to be stored, prepared, and sold or served.