

**CITY OF CONCORD  
Code Administration Dept  
Health and Licensing  
37 Green St  
Concord, NH 03301  
603-225-8580**

**Mobile Food Concession Trailers/Units  
Basic Requirements**

1. **Food Protection Employee Certification Required (Serv-Safe)**
2. **Plans:** drawn to show equipment placement.
3. **Walls:** light in color, easily cleanable using Kal-ite, Formica, or tile or similar at sinks, food prep areas, and splash areas.
4. **Floors:** easily cleanable, no wood, rugs or carpets.
5. **Ceilings:** smooth, easily cleanable.
6. **Food preparation areas:** smooth, easily cleanable, Formica or similar as required
7. **Hood System:** must meet Fire Department requirements.
8. **Proper ventilation.**
9. **Stainless Steel:** must be installed behind grills and fryers.
10. **Pot Wash Sink:** minimum 3 bays with drain boards.
11. **Food Prep Sink:** minimum single bay with drain board.
12. **Hand Wash Sink.**
13. **Soap and paper towels:** on occasions antiseptic towels will be accepted.
14. **Hot and cold water, pressurized.**
15. **Hot water heater:** 110°minimum
16. **Potable water holding tank:** sufficient capacity.
17. **Gray water holding tank:** 15% more capacity than potable water tank.
18. **Refrigeration:** able to maintain cold food at 41° or below.
19. **Hot Holding equipment:** able to maintain hot food at 140° or above.
20. **Freezer:** to keep frozen food frozen.
21. **Temperature measuring devices.**
22. **Powder free rubber or vinyl gloves, or tongs.**
23. **Hair restraints:** types as required.
24. **Trash cans** with liners and covers.
25. **National Sanitation Foundation (NSF) or Equivalent Equipment required**