

SERVICING AREA KITCHEN

What is a Servicing Area Kitchen and why is it needed?

Servicing Area Kitchens are established commercial kitchens where foodservice providers can go to prepare and store their food.



Why are Servicing Area Kitchens needed?

- To provide a central location to bring the food truck back to after service is complete.
- Provide access to a variety of commercial equipment.
- Storage for food product not needed for daily service.
- Parking for the food truck during off hours.
- Amenities such as:
 - fresh water
 - disposal of grey water
 - grease disposal
 - trash disposal

Per the City of Jefferson Health code:

Definition: 1-201.10 "Servicing Area" means an operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.