**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.*

Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410