

Step 22 · Health Approval

Frequently Asked Questions

What should I have ready for a health inspection?

Use the authority's current checklist and your approved plan. Have the intended setup ready to demonstrate, with working handwashing, safe food storage, water and waste arrangements, cleaning supplies, and required documents. Check thermometers and sanitizer testing equipment where applicable. For mobile service, ask whether the full unit or tent must be set up. Keep these controls working every day, not just on inspection day.

How can I find an affordable commissary for my coffee cart?

First list the services you need: preparation, storage, washing, water, or wastewater disposal. Ask the regulator which facilities it will accept, then approach suitable commercial kitchens, restaurants, cafés, or roasters with a clear request. Compare access hours and travel as well as fees. A friendly offer only works if the facility and agreement support your actual operation and receive any required approval.

Do I need a commissary if I only serve coffee?

Possibly. The answer depends on the menu, equipment, work done off the unit, and local rules. Coffee-only does not mean there is no food-safety work: milk storage, utensils, water, and waste still need suitable arrangements. Describe the whole daily process to the responsible authority and ask what base or servicing facility it requires. Another operator's exemption may not fit your setup.

Do I need a grease trap even if I do not fry food?

You may. Dairy and other food residues can make wastewater requirements relevant even without a fryer. Ask the local wastewater or plumbing authority, alongside the food regulator, what applies to your menu and fixtures. Confirm the required type, size, installation, and maintenance before committing to a space. An existing device or a landlord's reassurance does not establish that the setup is acceptable.

Educational guidance. Check your own circumstances with the appropriate local professional.