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# Installation Management Command

## **OPI 2018-004**

### **Distribution of Official Priority Information (OPI)**

OPI is communication tool that IMCOM Senior Leaders use to distribute official information throughout the Installation Management Command Enterprise. It is not a tool used for tasking purposes.

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INFORMATION PAPER

IMMD  
17 October 2018

SUBJECT: Regulatory Guidance Forbidding Home Food Preparation By Mobile Food Vendors (Food Trucks)

1. Purpose: To provide awareness of the regulatory guidance forbidding home food preparation by mobile food vendors (food trucks) operating on military installations.
2. Background: There has been an increase in mobile food vendors across military installations. These vendors are typically small, independently managed food establishments that are contracted either through appropriated or nonappropriated funds. Mobile food vendors or food trucks as they are commonly referred, provide a convenient meal option that offers an alternative to military dining facilities or fixed commercial food vendors. As a food establishment, mobile vendors / food trucks must take all necessary precautions to avoid foodborne illness and must comply with the same regulatory guidance as fixed facilities operating on military installations.
3. Facts:
  - a. Any business (corporate and individual vendor) operating on a military installation that sells food or drink to the public is regulated by the Tri-Service Food Code (TB MED 530, 2014) in coordination with U.S. Food and Drug Administration Food Code ([https://armypubs.army.mil/epubs/DR\\_pubs/DR\\_a/pdf/web/tbmed530.pdf](https://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/tbmed530.pdf)).
  - b. The Tri-Service Food Code defines a Food Establishment as an operation that:
    - (1) Stores, prepares, packages, serves, vends food directly to the consumer, or otherwise provides food for human consumption such as a restaurant; satellite or catered feeding location.
    - (2) Relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery or restaurant takeout orders.
  - c. As a food establishment, mobile vendors must ensure compliance with all the Tri-Service Food Code requirements for food handling, preparation, and safety. Additionally mobile vendors must demonstrate compliance with employee health, cleanliness, utensil maintenance, water storage, plumbing, and waste. The mobile vendor must ensure that all food is safe, unadulterated, and honestly presented. The food must be obtained from credible sources that comply with legal and military requirements.
  - d. The Tri-Service Food Code is very clear that food prepared in a private home may not be used or offered for human consumption in a food establishment. Home-prepared foods, are only authorized in support of noncommercial special events such as organizational cookouts, bake sales, unit or chapel suppers, and similar events.

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