

## MOBILE KITCHEN UNIT

<b>DESCRIPTION</b>	The Mobile Kitchen Unit deploys as an operational feeding unit on wheels, designed for meal preparation and direct food service, with accompanying personnel who can pack up and move the kitchen to another location, as necessary.
<b>RESOURCE CATEGORY</b>	Mass Care Services
<b>RESOURCE KIND</b>	Unit
<b>OVERALL FUNCTION</b>	<p>The Mobile Kitchen Unit:</p> <ol style="list-style-type: none"> <li>Provides mobile food production and distribution directly to survivors and responders.</li> <li>Provides services based on a predetermined standard meal.</li> </ol>
<b>COMPOSITION AND ORDERING SPECIFICATIONS</b>	<ol style="list-style-type: none"> <li>Discuss logistics for deploying this unit, such as working conditions, length of deployment, security, lodging, transportation and meals, prior to deployment.</li> <li>Requestor orders the kitchen unit type (1, 2, 3 or 4) based on the number of meals necessary per day.</li> <li>Requestor and provider discuss orders for consumable items such as food, water, ice, picnic packs, insulated food containers and food safety supplies.</li> <li>Requestor coordinates access to fuel (gasoline, diesel, propane) and supporting services (freshwater replenishment, wastewater removal).</li> <li>Requestor ensures compliance with food safety, sanitation, solid waste and other public health requirements and standards.</li> <li>Unit vehicle comes equipped with all appropriate cooking support equipment, cookware and service ware.</li> </ol>

Each type of resource builds on the qualifications of the type below it. For example, Type 1 qualifications include the qualifications in Type 2, plus an increase in capability. Type 1 is the highest qualification level.

COMPONENT	TYPE 1	TYPE 2	TYPE 3	TYPE 4	NOTES
<b>MINIMUM PERSONNEL PER UNIT</b>	Same as Type 2, PLUS: 2 - Worker	Same as Type 3, PLUS: 1 - Worker	Same as Type 4	1 - Driver 1 - Worker	Personnel are trained in safe food handling practices.
<b>DAILY MEAL OUTPUT PER UNIT</b>	More than 2,500 meals	Up to 2,500 meals	Up to 1,500 meals	Up to 750 meals	<ol style="list-style-type: none"> <li>"Daily meal output" involves two serving sessions per unit</li> <li>Food service capabilities are based on the number of meals served, using the following serving sizes: eight-ounce six, 6-ounce vegetable and six-ounce fruit, or equivalent. Operational requirements guide actual serving sizes provided during an incident or event</li> </ol>

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COMPONENT	TYPE 1	TYPE 2	TYPE 3	TYPE 4	NOTES
<b>FOOD SERVICE SUPPLIES PER UNIT</b>	Same as Type 2, PLUS: 1. 1,000 cups/bottles of water 2. 500 picnic packs 3. 500 three-compartment clamshells	Same as Type 3, PLUS: 1. 2,000 cups/bottles of water 2. 1,000 picnic packs 3. 1,000 three-compartment clamshells	Same as Type 4, PLUS: 1. 1,500 cups/bottles of water 2. 750 picnic packs 3. 750 three-compartment clamshells	1. 1,500 cups/bottles of water 2. 750 picnic packs 3. 750 three-compartment clamshells 4. Napkins 5. Bags	None
<b>FOOD SAFETY SUPPLIES PER UNIT</b>	Same as Type 2, PLUS: 1. 1 box of disposable gloves 2. 1 box of hairnets 3. 1 box of beard covers	Same as Type 3	Same as Type 4	1. 1 box of disposable gloves 2. 1 box of hairnets 3. 1 box of beard covers 4. Disposable aprons	Supplies include food-grade, single-use gloves (12 pairs per worker per day), disposable hairnet (one to two per worker per day), beard covers and disposable apron (12 per worker per day).
<b>HANDWASHING SUPPLIES PER UNIT</b>	Same as Type 2	Same as Type 3	Same as Type 4	1. Potable hot water 2. Dedicated handwashing sink 3. Soap 4. Disposable hand towels 5. Hand sanitizer	Approved handwashing supplies should adhere to the Authority Having Jurisdiction's (AHJ) handwashing regulations and guidelines.

## NOTES

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1. Nationally typed resources represent the minimum criteria for the associated component and capability.
2. Further guidance on food procurement systems is available from National Voluntary Organizations Active in Disaster at [www.nvoad.org](http://www.nvoad.org).
3. Further guidance on logistics is available in two documents on the National Mass Care Strategy website (<https://nationalmasscarestrategy.org/>):
  - a. Logistical Considerations for the Employment of Mass Care Resources
  - b. Multiagency Feeding Support Plan Template
4. This document contains references to non-federal resources and materials. Such references do not constitute an endorsement by the U.S. government, or any of its employees, of the information or content which a non-federal resource or material provides.

## REFERENCES

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1. FEMA, National Incident Management System (NIMS), October 2017
2. FEMA, National Response Framework, October 2019