

**Task Group on Mobile Food Units
Teleconference Meeting Summary
July 15, 2025**

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Participating Members:

Mike Kohler (NSF)
Derick Taylor (Kona Ice)
Thomas Jumalon (NC Dept of HHS)
Richard Gomez (AA Cater Truck)
Bob Corrao (Gordon Foodservice)

Tony Gagliardi (Consultant)
Stephen Schaefer (Hoshizaki America)
Jonathan Brania (UL Solutions)
Beth Glynn (Starbucks)

Absent Members:

Tom Ramsey (Snappy Snacks)
Marianne Miranda (Prime Design Food Trucks)
Tom Nuttall (Caravans Unlimited, Inc.)
John Uhl (Century Industries)
Sarah Moon (Baring Industries)

Tom Vyles (Town of Flower Mound, TX)
Daniele Nanni (Carpigiani)
Jason Hairr (Southern Coals)
M.Kohler Wyss (Wyss Catering Truck Mfg.)

Participating observers:

Al Rose (NSF)
Derek Deland (NSF)

Tajah Blackburn (EPA)

Supplemental Materials Referenced

[Agenda - Mobile Food Units - TG - 2025-07-25](#)

[NSF 174 - DRAFT NEW - COMMENTS - JULY 15, 2025 TELECONFERENCE - working draft.docx](#)

Discussion

M.Kohler is the TG Chair, welcomed everyone and called the meeting to order. A.Rose read the anti-trust statement and took attendance. Nine of the 18 voting members were present (50%) which did not represent a quorum. M.Kohler recapped the previous meeting summary, explained today's plan to go through the comments and opened the floor to accept a motion for the previous meeting summary and today's agenda.

Motion, B.Corrao: Accept minutes from previous meeting
Second: S.Schaefer
Discussion: None
Vote: Eleven in favor, zero opposed, zero abstentions
Motion: Carries

Motion, T.Jumalon: Accept today's agenda
Second: S.Schaefer
Discussion: None
Vote: Eleven in favor, zero opposed, zero abstentions
Motion: Carries

Review Process Explanation: M.Kohler explained the process for reviewing comments on the draft document. He emphasized the importance of addressing each comment and refining the document accordingly to ensure accuracy and completeness. He mentioned that the comments were organized by section number in the document. This approach was chosen to facilitate a systematic review and discussion of each comment.

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Overall	<p>The draft for NSF 174 is very well written and encompasses the intentions of what we set out to do.</p> <p>I feel we are in a good position to begin line by line live discussions during our upcoming July meeting. I'm also very happy to see comments from the manufactures perspective.</p> <p>Kudos to all that have put in the work to get us to this point.</p>	Bob Corrao
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M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

<p>4 Materials</p> <p>The requirements contained in this section are intended to protect food from contamination and ensure that the materials used in the manufacture of food handling and processing equipment resist wear; penetration by vermin; and the effects of foods, heat, cleaning compounds, sanitizers, and other substances that can contact the materials in the intended use environment. Unless otherwise noted, material requirements apply only to the food preparation, storage, service, and display areas of mobile food units. Materials used in unexposed nonfood zone areas shall be exempt from all requirements in Section 4.</p>	Non-food	Thomas Jumalon
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Non-Food Material Hyphenation:

- **Hyphenation Suggestion:** T.Jumalon suggested adding a hyphen to the term "non-food" in the document to align with spell check recommendations.
- **Decision on Hyphenation:** After discussion, the group decided to keep the term "non-food" as a single word without a hyphen, consistent with other NSF standards.

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

4.3 Sound-dampening material	What is this word	Thomas Jumalon
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Sound-dampening materials shall meet the requirements of the zone in which they are located except that they are not required to be smooth. Noncuring sound-dampening materials shall not be used in exposed areas.		
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M.Kohler explained this must be a material that fully dries or cures in order to not attract dirt. This is used in many other places within FE Standards. B.Corrao confirmed that this term is used frequently and typical. T.Jumalon thanked the group and the group agreed fine as is.

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

4.7.2 Potable water distribution system If provided, potable water distribution piping and components integral to the mobile food unit structure shall comply with NSF/ANSI/CAN 61. Materials in potable water flow paths within individual pieces of food equipment such as beverage dispensers, ice machines, coffee brewers, water heaters , or other equipment covered by the scope of NSF/ANSI Food Equipment Standards shall comply with NSF/ANSI 51.	Water heater materials must comply with NSF/ANSI 51. Include to avoid confusion related to the first sentence of 4.7.2.	Jonathan Brania
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Water Heater Inclusion:

- **Suggestion for Water Heaters:** J.Brania suggested adding water heaters to the list of equipment that should comply with NSF 51 material requirements, highlighting their importance in the potable water distribution system.
- **Group Agreement:** The group agreed to include water heaters in the next draft of the document, recognizing the validity of J.Brania's suggestion.

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

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4.8 Liquid waste disposal system If provided, the liquid waste disposal system in the unit shall be designed and constructed using materials that enable liquid wastewater to be removed without contaminating the interior of the mobile food unit.	Is this a materials concern or a design and construction concern (i.e., the location of the tank outlet)?	Jonathan Brania
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Liquid Waste Disposal System:

- **Question on Requirement:** J.Brania questioned whether the liquid waste disposal system requirement was a material or design concern, seeking clarification on its placement in the document.
- **Decision to Move Requirement:** The group decided to move the liquid waste disposal system requirement to the design section of the document and remove the reference to materials, ensuring clarity and accuracy.

Take out the reference to 'materials'
Group agreed to move to section 5

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

5.1.1 Mobile food units shall be designed and manufactured to prevent the harborage of vermin and the accumulation of dirt and debris, and to facilitate the inspection, maintenance, servicing, and cleaning of the equipment and its components.	Consider removing the word and after vermin. Insert comma after vermin.	Thomas Jumalon
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Grammar Correction:

- **Grammar Correction Suggestion:** T.Jumalon suggested a grammar correction in the section about preventing vermin harborage, recommending the removal of an "and" and the addition of a comma.
- **Group Agreement on Revision:** The group agreed to revise the section to reduce the number of "ands," improving the grammatical clarity of the document.

M.Kohler confirmed this phrase is also used elsewhere in a boilerplate manner. These grammatical updates, although they may be different, are an improvement and should be revised. In the end the following was agreed upon:

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

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5.1.2 Mobile food units shall be designed and manufactured so that food can be added, processed, finished, dispensed, removed, served, or a combination of all six, in a sanitary manner.	Consider adding stored and change six to seven	Thomas Jumalon
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Food Storage Addition:

- **Suggestion to Add Stored:** T.Jumalon suggested adding the word "stored" to the section about food handling to ensure comprehensive coverage of all food-related actions.
- **Group Agreement and Rewording:** The group agreed to include the word "stored" in the section and consider rewording it to eliminate the need for specifying the number of actions, ensuring clarity and flexibility.

5.1.2 Mobile food units shall be designed and manufactured so that food can be added, processed, finished, dispensed, removed, served, **stored** or **any combination thereof** ~~a combination of all six~~, in a sanitary manner.

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

5.3 External angles and corners Exposed external angles and corners in a food zone shall be sealed and smooth	Do we need to specify with a food grade type sealant	Thomas Jumalon
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Sealing External Angles and Corners:

- **Food-Grade Sealant Suggestion:** T.Jumalon suggested specifying the use of food-grade sealant for sealing external angles and corners to ensure safety and compliance.
- **Decision on Sealant:** The group decided that the general material requirements already covered the concern about using food-grade sealant, making additional specification unnecessary.

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

5.4.1 Permanent joints and seams in a food or splash zone shall be sealed and smooth.	How would this apply to the floor of a truck? Assumedly the floor and potentially the walls are splash zones.	Jonathan Brania
	Do we need to specify with a food grade type sealant	Thomas Jumalon

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- **Permanent Joints and Seams:**

- **Question on Floor Application:** J.Brania questioned how the requirement for sealing permanent joints and seams applied to the floor of a truck, seeking clarification on its scope.
- **Decision to Revisit:** The group decided to leave the section as is for now and revisit it if needed, ensuring that any necessary adjustments could be made based on further discussion.

M.Kohler asked if there were any comments or questions; there were none and the group moved to the next section.

5.4.2 Permanent joints and seams in a nonfood zone shall be closed. Welded joints and seams in a nonfood zone shall be deburred.	non-food	Thomas Jumalon
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Same as above

5.4.3 Joints formed by overlapping sheets of material shall not create upwardly facing horizontal ledges.	Is the proposal that this requirement also extend to finish materials, such as flashing or trim?	Derek Taylor
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5.4.4 Sealants shall only be used to seal joints and seams that are structurally sound and are less than 1/8 in. (0.13 in., 3.2 mm) wide before sealing. Sealants may be used to fill spaces around collars, grommets, and service connections.	This represents a tight build tolerance for mobile food units, which rely far more on manual processes than the highly automated automotive industry, as they are not mass-produced. Additionally, mobile units tend to “settle” during transit due to the vibration and movement experienced on the road. It’s similar to how a house settles over time as the ground compacts beneath it, though in this case, it often occurs more quickly—despite proper suspension—due to the dynamic nature of travel. A 3/16 in tolerance would still be very exacting from what I’ve seen in the field.	Derek Taylor
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Lots of discussion with both 5.4.3 and 5.4.4

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- **Overlapping Sheets of Material:** D.Taylor questioned whether the requirement for joints and seams formed by overlapping sheets of material applied to finished materials like flashing or trim. The group decided to leave the section as is for now and consider any necessary modifications later.
- **Sealant Gap Tolerance:** D.Taylor suggested increasing the allowable gap for sealants from 1/8 inch to a larger tolerance. The group decided to leave the gap at 1/8 inch for now and consider any additional data or justification for changing it in the future.
- **Securing and Sealing Fixtures:** T.Jumalon suggested adding "properly secured" to the section about sealing fixtures. The group agreed to consider incorporating this suggestion in the next draft.
- **Use of Fasteners:** D.Taylor questioned the prohibition of fasteners in food zones and the method for securing equipment. The group discussed the challenges of delineating food zones and splash zones in mobile food units and decided to consider feedback from the industry.

M.Kohler indicated some similar language for walk-in coolers, with potential slippage concerns on floors, may need to include an exemption. D.Taylor to send picture of material to M.Kohler.

R.Gomez explained how they manufacture trucks, including slippy floors and the possibility of using rubber mats that are removable. Supports the idea that the areas discussed are splash zones.

T.Jumalon asked how the fiberglass material lasts over the years. D.Taylor confirmed it's non-porous.

R.Gomez suggested that what can be done to eliminate ledges is to spot weld and make them completely flush with each other.

Group agreed to leave this wording alone for now and reconsider in a later straw ballot.

In the end, the group agreed that because this equipment is mobile versus brick and mortar, moving to this slightly wider toleratnce is acceptable. B.Corrao indicated that although he was not opposed to making the change, he would suggeste the group gather data to support the number ultimately provided. That number shouldn't be settled on today, but is there a way this can be measured.

Final decision today: Leave it at 1/8 inch for now with the expectation of discussing further with additional data submitted later.

5.5 Floors and walls Junctures of floors, walls, and adjoining fixtures shall be sealed.	The draft for Std. 174 seems to be basically well put together and covers the topic of MFU's well. I did find a couple of things that need to be reconsidered. 4.5 covers Floors, Walls and Ceilings but under 5.5 you find requirements that probably should be moved to 4.5 also.	Tony Gagliardi
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	What type of adjoining fixtures? Should this not also say properly secured?	Thomas Jumalon
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M.Kohler confirmed that 4.5 speaks only of materials, and that section 5 is about design.

In the end the group agreed on the following:

Junctures of floors, walls, and adjoining fixtures shall be **secured and** sealed.

5.6.1 Fasteners shall not be used in a food zone.	Without the use of fasteners, is there a proposed method for securing equipment and/or splash guards to the countertops?	Derek Taylor
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R.Gomez indicated this is an issue in very tight/consolidated area and J.Brania provided an example of coffee makers which is a legitimate concern. This will need some discussion in the future. B.Corrao suggested the group consider what takes place already on cruise ships.

With time running out, the group agreed a couple more TG meetings would be needed to complete the task of discussing these comments, and to pick up here when the next one occurs.

Meeting adjourned.