

Permit Application Guidelines for Vehicular Food Business

R7(2025).10 ~

1 Permit application procedure

In order to operate a business within Tochigi Prefecture (Utsunomiya City excluded) you must apply for and receive a business permit from the public health center corresponding to either the location where the vehicle is normally stored, or the main location where it will be operated.

2 Outline of facility standards for Vehicular Food

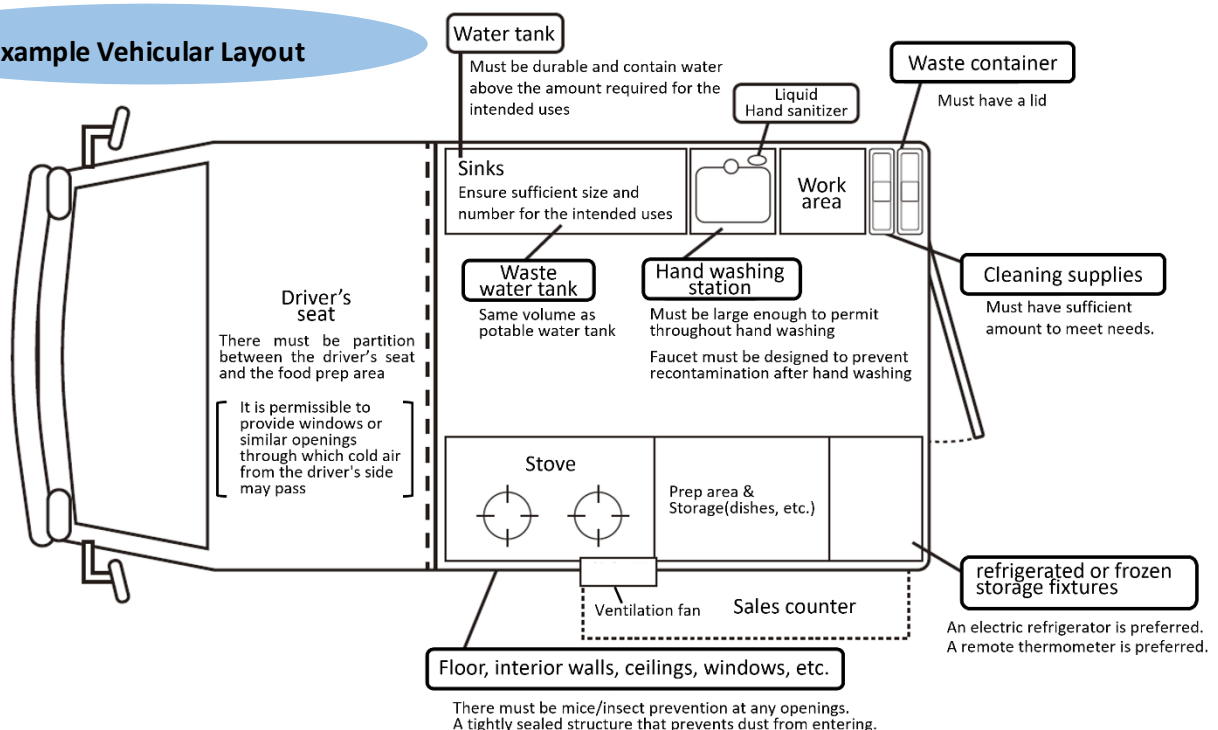
For businesses where food will be prepared in a vehicle, the vehicle must meet the following standards.

- It must be designed in a way to prevent contamination from outside the vehicle and permit necessary sanitation measures to be taken, with sufficient space corresponding on the amount of food being prepared.
- The interior must be divided according to different tasks with partitions, etc., or have a system installed to regulate air flow.
- It must be able to prevent contamination from dust, waste water, or other waste, as well as keeping out mice, insects, etc.
- In order to prevent condensation and mold from developing, there must be vents or ventilator devices installed directly above areas where food will be handled.
- The floor, walls, and ceiling must be of easy to clean material, with easy to clean design.
- Light fixtures must be able to provide sufficient light for food preparation tasks, etc.
- There must be a hand washing station, with accompanying hand sanitization equipment, allowing workers to wash their hands under flowing water. The faucet must be of a type which prevents re-contamination after hand washing.
- There must be refrigerated or frozen storage fixtures installed as needed to ensure safe handling of food products.
- There must be sufficient measures to prevent entry from mice, insects, etc., and to destroy them if any get inside.
- It must be possible to store ingredients at the proper temperature required for each type, in a manner that prevents contamination.

Also, there must be a storage area separated from any food storage for chemicals such as detergents.

- Garbage containers must be of a design that prevents liquids or odors from escaping.
- There must be water fixtures capable of hot water, steam, etc. of the size and number needed for washing of various food products.
- There must be appropriate appliances and containers for the required tasks. Also, appliances, etc., which will be in direct contact with food must be made of water resistant material, easily washable, and possible to disinfect with disinfectants or hot water.
- There must be appropriate tools available in sufficient number for cleaning the work area.

Example Vehicular Layout



3 Required documents, etc. for application

- Business permit application
- Design plans of business vehicle
- Handling fee: 16,000 yen

4 Documents to bring

- Original or copy of Food Sanitization Supervisor's qualifications (cook's license, etc.)
- If a corporation is applying: original or copy of certificate of registration
- If a permit is required for a separate preparation area as well, bring a copy of that permit
- Vehicle inspection certificate for registration number verification.

5 Permit conditions

◎ The business permit is valid for a period of 5 years.

A renewal is required to continue operating after the period of validity ends.

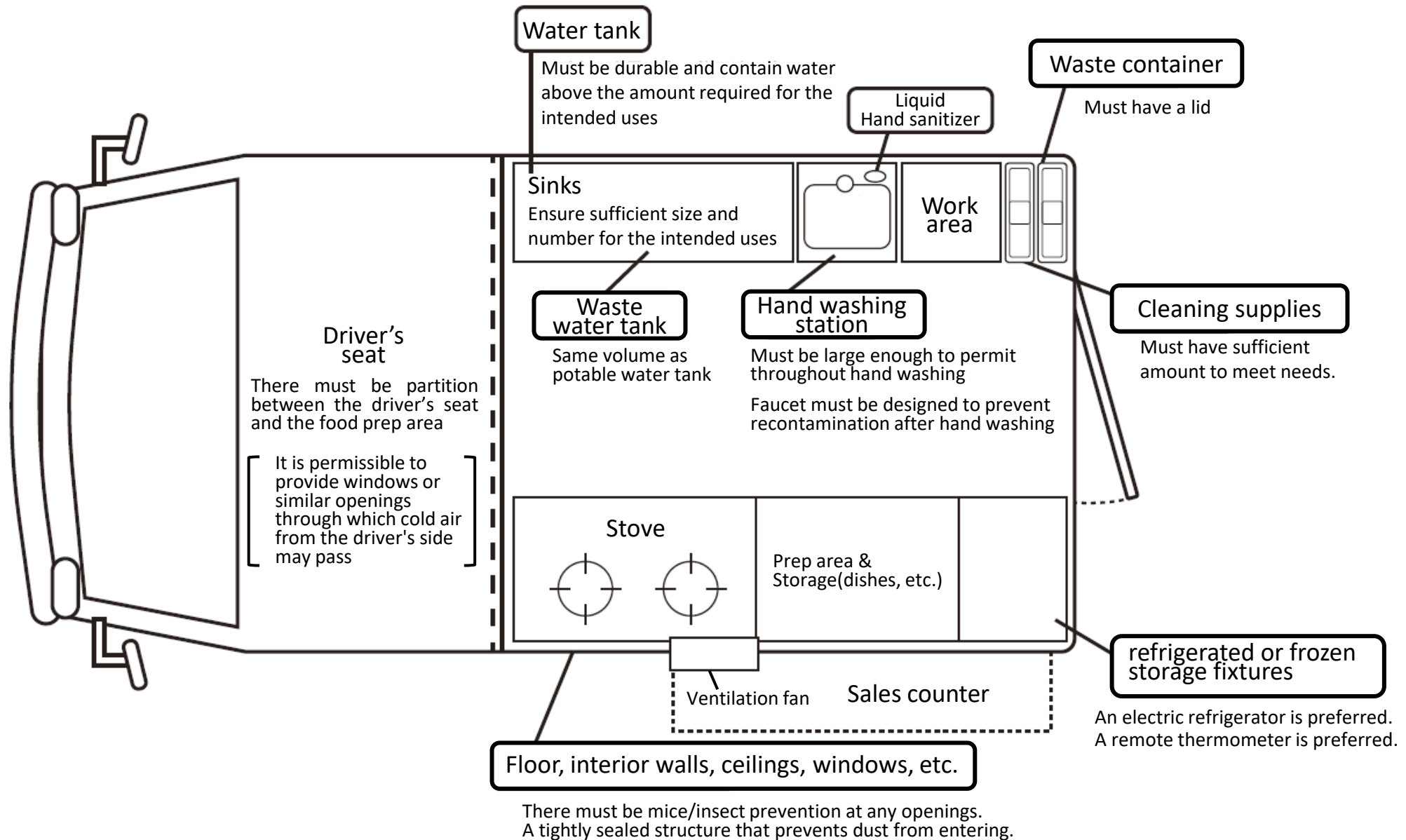
6 Acceptable food products for sale

- The first steps should be completed in a separate preparation area; inside the vehicle, limit tasks to simple ones such as heating.
- Food categories and quantities must be kept within a range that allows for proper hygienic handling.

Outline of operations	Water tank volume	Description	Examples
Basic operations	Appr. 40 litres	• Only basic preparations (such as heating, frying, dishing out, etc.), or sales of only 1 specific commodity. • Disposable dishes used.	Ready-made dishes, or simple preparation of dishes where the first steps were completed at a separate preparation area.
Operations needing less water	Appr. 80 litres	• Preparations that require a low amount of water. Items with 2 steps of simple preparation, or multiple commodities. • Disposable dishes used.	Preparation needing water, or cleaning and sanitizing of ingredients.
Operations needing more water	Appr. 200 litres	• Preparations that require a large volume of water. • Many dishes with multi-step preparation. • Reusable dishes used.	Complex preparation with preparation dishes, etc. that require cleaning.

【Examples of foods that can be served from a Vehicular Food Business】

Category	Example dishes
Boiled/stewed	Oden, stew, buta-jiru
Okonomiyaki	Okonomiyaki, takoyaki
Skewered	Ikayaki, yakitori, sausages, imo-kushi
Steamed	Jaga-butter, shuumai
Stir-fried noodles	Yakisoba, yakiudon
Noodles	Ramen, udon, soba
Fried	Kara-age, French fried potatoes, croquette, Imo-fry (Tochigi deep fried potato)
Grilled sandwiches	Hot dogs, hot sandwiches
Sweets	Taiyaki, doughnuts, crepes
Rice dishes	Curry rice, beef bowls
Café products	Tokoroten, Amazake, shaved ice
Beverages	Soft drinks, alcohol



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