

Requirements for Mobile Food Service Operations and Mobile Retail Food Establishments

In order to receive a mobile food service operation or mobile retail food establishment operation license the following items will need to be addressed:

1. A three-compartment stainless steel sink that is commercially designed and approved, or a commercially designed and approved dishwasher with a pre-wash cycle. The sink must be sized so that all utensils must be able to be immersed half way into the sink, otherwise the unit will be required to return to a commissary daily.
2. A hand washing sink with warm running water under pressure.
3. A hot water tank that can supply adequate hot water.
4. Commercially designed and approved equipment that will keep all potentially hazardous food hot (135 degrees Fahrenheit) or cold (41 degrees Fahrenheit).
5. Equipment that will be used to fry food must be located under a ventilation hood and filters to extract grease.
6. All floors, walls, and ceilings must be constructed of materials that are smooth and easily cleanable.
7. Food Storage areas must be constructed of materials which are smooth and easily cleanable.
8. An approved sanitizer must be available for the three compartment sink.
9. A metal stem thermometer must be available to monitor food temperatures
10. Garbage cans must have tight fitting lids
11. Fluorescent lights must be shielded to prevent contamination and injury.
12. A vacuum breaker must be placed on the water supply line. Acceptable breakers are ASSE 1012 (No. 90) or 1024 (No. 7) which protect water supply under continuous pressure.
13. All single service items and food must be stored a minimum of six inches off the floor.
14. Wastewater must be collected in a closed container and dumped at an approved dump station.
15. All refrigeration units must be equipped with a thermometer if they are used for storing potentially hazardous foods.
16. The name of the operation, phone number, and city of origin must be on the unit in three inch letters.

*In order to obtain licensing please submit the following information:

- 1) A sketch of the unit showing equipment location
- 2) A list of all equipment and make/model numbers
- 3) Surface finishes (floor, wall, and ceiling construction)
- 4) Foods to be served (Menu)

*Any additional items will be reviewed at the pre-operational inspection.

License fee: \$163.00 per year. These licenses are recognized as valid throughout the State of Ohio.

A pre-operational inspection must be performed once all details within this letter are addressed prior to the issuance of a mobile food service operation or mobile retail food establishment license.