

What is a Mobile Food Service Operation?

A food service operation that is operated from a movable vehicle, portable structure, or watercraft and that routinely changes location. A Mobile Food Service Operation does not remain at any one location for more than forty consecutive days.

How do I apply for a Mobile Food Service License?



When starting or operating a Mobile Food Service Operation, a food license is required. This license permits the license holder to operate in all health districts in Ohio. Prior to licensure, plans and a licensing inspection is required. Plans must include a legible drawing and menu.

Mobile Food Service Equipment Requirements

A handsink with hot and cold running water, under pressure. The handsink must be operational and easily accessible at all times.

Water supply for the handsink must be from an approved source (i.e., approved public water supply at commissary).

Water hose must be approved for drinking water use. An approved backflow device (ASSE 1012/1024) must be placed on mobile.

A waste water tank that shall be 15% larger than the fresh water supply tank.

Tanks for water supply must be safe, durable, corrosion resistant and non-absorbent. See 3717-1-05.2 of the OAC

Waste water tanks shall be rigid, durable and cleanable. See 3717-1-05.3 of the OAC

A 3-compartment sink for utensil washing.

Ventilation system for cooking equipment.

A NSF approved hot food thermometer.

All equipment including cooking and refrigeration units shall be approved by the health district. Equipment should be NSF approved for food service.

All finishes shall be durable and easily cleanable.

The mobile food service operation shall display the name of the operation, the city of origin, and area code and telephone number on the exterior of the mobile unit. The name and city of origin shall be three inches high and one inch wide.

Operation and Maintenance

A three compartment sink must be provided to wash, rinse and sanitize utensils.

- **1st compartment**- wash in hot soapy water
- **2nd compartment**- rinse in clear water.
- **3rd compartment**- soak in approved sanitizer. Soak for at least 10 seconds for chlorine and 30 seconds for other sanitizers.

Sanitizing solution

Chlorine solution- 100 PPM
Quat. - 200 PPM
Iodine- 12.5 PPM

Sanitize working surfaces after preparing raw meats.

Wash hands after:

- preparing raw meats,
- handling soiled utensils,
- using the restroom, tobacco, eating or drinking,
- often enough to keep hands from becoming soiled.

Gloves must be worn while handling ready-to-eat foods.

Operation and Maintenance

Food Preparation: All food must be prepared on site or in a licensed kitchen. Home preparation of food is NOT permitted.

Cooking: Proper internal temperatures must be reached:

- Poultry, poultry stuffing, stuffed meats, & meat stuffings- **165 F.**
- Ground Meats- **155 F**
- Cooked fruits & vegetables- **135 F**

Hot holding: Hot foods must be maintained **at greater than 135 F.** Food must be thoroughly heated to the proper temperature and then placed in hot holding devices. Crockpots are not approved.

Cold holding: Cold foods must be maintained **at less than 41 F.**

Important Points to Remember

Major causes of food poisoning

- **INADEQUATE HANDWASHING**
- Improper cooking temperatures
- Inadequate holding temperatures
- Bare hand contact with ready to eat foods



Public Health
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Starting and Operating Your Mobile Food Service Operation

