



Darke County General Health District
300 Garst Avenue
Greenville, Ohio 45331
Phone 937-548-4196 Fax 937-548-9654

MOBILE FOOD SERVICE OPERATION REQUIREMENTS

1. MOBILE FOOD SERVICE APPLICATION

- a. Submit plan review information and arrange for an inspection of your unit. Once your facility is approved, you may submit your application.
- b. Fill out application for a license in which the operator's business headquarters are located.
- c. Fees must be paid at time of application submittal.

2. PLANS OF OPERATION

- a. Submit a diagram showing the layout of the operation
 - 1) A list of all equipment with make and model numbers (NSF or commercially approved).
 - 2) Surface finishes of walls, ceiling, floors and counter tops must be smooth and easily cleanable.
 - 3) Lighting – Must be shielded or shatterproof.
 - 4) Must be posted on back of license when it is issued.
- b. Submit a proposed menu
 - 1) List of all menu items including food and drinks.
 - 2) Must be posted on back of license when it is issued.

3. INFORMATION POSTED ON EXTERIOR OF MOBILE UNIT

- a. Posted on the outside of the mobile
 - 1) Name of operation
 - 2) The city of origin
 - 3) Area code and telephone number
- b. All individual lettering must measure at least three inches high and one inch wide.

4. PLUMBING REQUIREMENTS

- a. A food grade hose (white) must be hooked to an approved water source.
- b. An appropriate back flow device must be used for a mobile unit that has water supplied, under constant pressure, is an ASSE 1012 or ASSE 1024.

5. HANDWASHING FACILITIES IN MOBILE UNIT

- a. One compartment sink with running hot and cold water under pressure.
- b. Hand soap
- c. Single service paper towels in towel dispenser.
- d. Hand sanitizers may not be used in place of washing hands.

6. UTENSIL WASHING FACILITIES

- a. Three compartment sink with running hot and cold water under pressure for Wash, Rinse, Sanitize.
- b. Dish soap
- c. Sanitizer (Iodine, Chlorine @ 50-100ppm, Quat-Ammonia @ 200ppm)
- d. Test strips for sanitizer being used.
- e. Wastewater to be disposed of in proper drain or holding tank.
- f. Store wiping cloths in a sanitizer solution at recommended concentrations.

7. FOOD SOURCES

- a. All foods must be obtained from sources that comply with applicable laws relating to food safety.
- b. All foods must be prepared on site, and not brought from home, with the exclusion of home baked items, jam, jellies, candy or fruit butters. They must be properly labeled. (See Attachment)
- c. Do not use leftover perishable food items. All food must be prepared at the mobile unit, and no preparation may be conducted at home.

8. FOOD PREPARATION & HANDLING

- a. Thawing – 4 acceptable ways to thaw foods
 - 1) Refrigeration
 - 2) Cooking
 - 3) Microwave
 - 4) Running water
- b. No bare hand contact with ready to eat foods. Use suitable utensils such as deli paper, spatulas, tongs, single-use gloves, or dispensing equipment.
- c. No jewelry shall be worn on hands or wrists
- d. Keep fingernails trimmed and maintained.
- e. Unless wearing gloves, fingernail polish and artificial nails may not be worn.
- f. Hair restraints shall be worn in the form of ball caps or hair nets.
- g. Utensils must be stored:
 - 1) Handle upright
 - 2) Clean and dry
 - 3) In running water
 - 4) In a container of water that is maintained at least 135° F
- h. Food must be prepared on tables that are smooth and easily cleanable.
- i. Provide a metal stem thermometer for checking hot and cold food temperatures.
- j. No eating of food, smoking, or chewing of tobacco is permitted in food prep areas.
- k. Use of pesticides is prohibited during preparation and serving.
- l. Ice scoops may be stored only with handles outside of ice, in ice intended for human consumption.
- m. Raw fruits and vegetables shall be thoroughly washed before being cooked or served.

9. HOLDING FOOD – FROZEN, HOT AND COLD

- a. COLD (below 41° F)
 - 1) Thermometers must be placed in all refrigerated units to register 41°F or below.
 - 2) Store all raw foods in refrigerator approved for food storage. Keep all raw meats stored separately and below ready-to-eat foods.
 - 3) Ice used as a cooling medium cannot be used for human consumption!
- b. HOT (above 135° F)
 - 1) Use one non-breakable stem type thermometer to register at least 135°
- c. FROZEN (below 0° F)
 - 1) Thermometers must be placed in all freezer units to register 0° F or below.

10. FOOD & UTENSIL STORAGE

- a. All food products and utensils must be stored a minimum of 6 inches off the ground.
- b. Keep all food products and utensils covered and protected from dust, insects, etc.
- c. Use only washable containers for food storage.
- e. Secure CO2 tanks.

11. GARBAGE

- a. Trash containers that are leak proof, durable, cleanable, insect and rodent proof and that have tight fitting lids are required in all mobiles.
- b. Trash cans are to be covered at all times and dumped in approved dumpsters.
- c. Overnight storage of garbage on mobiles is prohibited.

12. REQUIRED INSPECTIONS

- a. An inspection must be completed prior to the operation initial opening.
- b. One complete standard inspection must be completed prior to issuing the license each licensing year. Call the Health Department to make an appointment.
- c. Post license in a visible, conspicuous place with drawing of unit and menu on the back of license.
- d. Clean and sanitize all equipment and mobile unit before each occurrence.

For a complete copy of the food rules (Chapter 3717-1 of Ohio Administrative Code) visit the Ohio Department of Health's website at www.odh.ohio.gov/rules/final/f3717-1.aspx.

If you have any questions, please feel free to call the Darke County General Health District–Environmental Division at 937-548-4196 (press 2 for the environmental division) Monday through Friday, 8:00 am to 4:00 pm.

TEMPERATURES

KEEP FOOD OUT OF THE DANGER ZONE

41° F - 135° F

Holding and cooking temperatures, both hot and cold, must be monitored with a metal-stem thermometer. Your thermometer should be capable of checking both hot and cold temperatures.

KEEP COLD FOODS 41° F OR BELOW

KEEP HOT FOODS 135° F OR HIGHER

COOK FOODS TO THE FOLLOWING:

POULTRY > 165° F

BEEF & PORK > 155° F

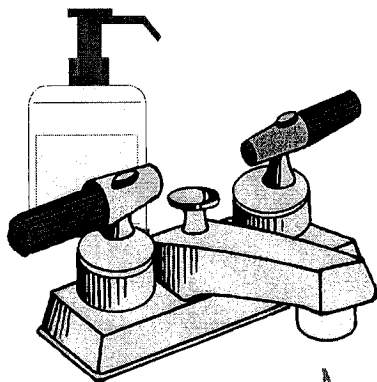
FISH AND EGGS >145° F

**COMMERCIALY PROCESSED READY TO EAT FOODS
FRUITS AND VEGETABLES >135° F**

REHEAT ANY FOODS > 165° F

WASH HANDS OFTEN!

It's the best way to stop the spread of disease!



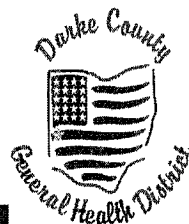
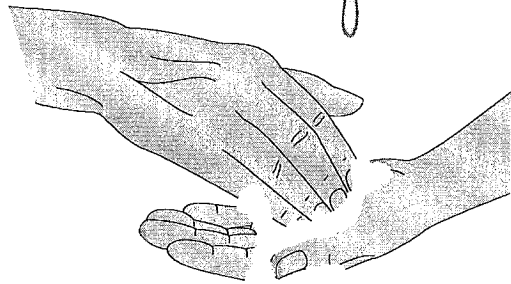
Wash your hands for 20 seconds with hot soapy water!

Before:

- ⊗ Your shift begins
- ⊗ Handling Food
- ⊗ Putting on clean gloves

After:

- ⊗ Using the toilet
- ⊗ Handling raw foods
- ⊗ Taking a break/smoking
- ⊗ Coughing, sneezing, eating, drinking
- ⊗ Cleaning/taking out trash
- ⊗ As often as necessary to remove soil and contamination



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