



DCGHD 2026 Low Risk Mobile Packet
300 Garst Avenue Greenville, OH 45331
(937)-548-4196
www.darkecountyhealth.org



What is a low-risk mobile?

Low risk poses a potential risk to the public in terms of sanitation, food labeling, sources of food, and food storage practices in the mobile. Low risk activities include:

- (a) Holding for sale or service pre-packaged refrigerated or frozen time/temperature controlled for safety foods
- (b) Offering for sale or serving pre-packaged non-time/temperature controlled for safety foods.

How does this differ from a high-risk mobile?

Low-risk mobiles do not need commercial equipment. Instead of refrigeration units you can use coolers with ice (replaced every four hours). You also do not need any sinks or running water since you are not making any food on the mobile.

What can be sold on a low-risk mobile?

Prepackaged food (ice cream, frozen meat) hot beverage dispenser drinks, prepackaged drinks, fountain drinks, eggs, cottage foods, etc. You can also sell whole uncut fruits and vegetables. Contact us if you are not sure if you will fall into this category

How much does a mobile license cost?

The **2026 fee** for a mobile license is **\$108.90.**

When do I need to apply for a mobile permit through the Health Department?

The operator of a mobile food service operation shall apply for a license a **minimum of four weeks** prior to their first event. This will allow time to review the application, generate a license, and complete inspections. Keep in mind if the mobile unit is disapproved, then a license will not be issued.

What happens after submittal of mobile packet?

We may contact you with questions or comments. Once approved, the operator is able to sign the application and pay for the license. The health department will complete one pre-licensing inspection prior to issuing a license to ensure the unit meets code and aligns with paperwork submitted.

How long is my license good for?

A mobile license is valid until the end of the current licensing year which is the end of February 2027.

Do I need to display my license?

Yes, according to OAC 3707-21-02 (H), a food service license shall be displayed at all times of operation

This packet is designed to be a guide highlighting many important issues when conducting a low-risk mobile. However, the information contained within this packet does not contain all of the rules. This packet is a short summary of the Ohio Uniform Food Safety Code which is available on our website. All rules in this Chapter will be enforced.



DCGHD 2026 Low Risk Mobile Packet
300 Garst Avenue Greenville, OH 45331
(937)-548-4196
www.darkecountyhealth.org



Name of Mobile Unit: _____

Date: _____

Owners Name: _____

Applicants Name: _____

Phone Number: _____

Email Address: _____

Address: _____

A. Menu. Please include all food items/drinks to be sold on the mobile even if it is commercially prepared.

Menu Item	Source	Cold Holding Equipment
<i>Example: Ice Cream</i>	<i>Kroger</i>	<i>Freezer</i>
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		
11.		
12.		
13.		
14.		
15.		

B. Equipment Schedule. Please list the following information for each piece of equipment to be used

Item Type	Manufacturer Name	Model #
<i>Freezer</i>	<i>Turbo Air</i>	<i>MST-72-30</i>
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		



DCGHD 2026 Low Risk Mobile Packet
300 Garst Avenue Greenville, OH 45331
(937)-548-4196
www.darkecountyhealth.org



C. Finish Schedule

Main Unit	
Area	Surface Finish
Floor	
Ceiling	
Walls	

Support Unit	
Area	Surface Finish
Floor	
Ceiling	
Walls	

D. Lighting

1. Is lighting shielded and shatterproof? (YES) (NO)

E. Support Facilities (stock truck

1. Please list and explain any support facilities to be used.

F. Drawing of Inside of Trailer

Include: location of all equipment, doors, serving windows, and sinks if applicable



DCGHD 2026 Low Risk Mobile Packet
300 Garst Avenue Greenville, OH 45331
(937)-548-4196
www.darkecountyhealth.org



The plan review application & payment shall be submitted before an inspection will be completed. Please use the check list below to make sure your mobile unit is fully prepared to be licensed. If all of the following items are not completed then the license may not be issued.

- _____ An owner or a knowledgeable PIC about the operation is present at the inspection to answer questions.
- _____ Unit shall be clean. Food and nonfood contact surfaces (including flooring and walls) shall be kept free of grease, dust, dirt, food residue and other debris.
- _____ The name of operation, city of origin, and telephone number shall be posted on the outside of the mobile unit. Lettering shall be a minimum of 3" high and 1" wide.
- _____ Any storage trailer or stock truck that will be used to assist the mobile unit shall be available and if approved it will be added to the back of the license.
- _____ All cold holding units shall be maintaining appropriate temperature and equipped with a thermometer.
- _____ If applicable, Water shall be from an approved source. Please schedule a water sample if you need one.
- _____ All lighting shall be shielded or shatterproof.
- _____ Food storage, single use articles, and utensils shall be 6" off the floor, including inside the stock truck.
- _____ All food products shall be from an approved source
- _____ All single use articles, utensils, and cooking equipment shall be inverted or covered.
- _____ All equipment shall be in good repair.
- _____ Ice in coolers replaced every four hours