

MOBILE FOOD OPERATION

Information Packet



SANDUSKY COUNTY GENERAL HEALTH DISTRICT

2000 Countryside Dr.
Fremont, Ohio 43420

PHONE

419-334-6373

EMAIL

info@sanduskycohd.org

FAX

419-334-6380

Mobile Food Operation

The information contained within this booklet will aid you in the development of your new mobile food operation.

To begin the development process, the following steps must be followed:



A layout of your facility and equipment list must be submitted to and approved by our department before any construction work may begin on the unit. Our department is allotted up to **30 Days** to review and either approve or disapprove the layout specifications, thus it is necessary to submit this information quickly. Information on proper layout submission is provided on the following pages.

Please read the information contained in this booklet carefully. Most areas of layout specifications and other pertinent information and phone numbers are covered. However, if you have any questions, please contact our department and we will be happy to guide you through the development process.



IMPORTANT INFORMATION

MOBILE PUSHCARTS

Mobile pushcarts are similar to full size mobile food units only on a smaller scale. All of the same requirements that a full size unit must possess are also required of mobile pushcarts. However, following is additional information that applies to the operation and proper licensure of mobile pushcarts.

All mobile pushcart operations must operate from a "Base Operation". A "Base Operation" must be a licensed food operation to which the pushcart would return to frequently for supplies.

Our department will need a copy of a written contract between the mobile pushcart facility and the licensed food operation.

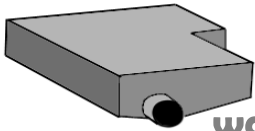
This is to ensure the licensed food operation is willing to take on the additional services of the pushcart facility.

In addition, if it is determined that the addition of the pushcart services will exceed the food safety capacities of the licensed facility, that licensed facility will not be permitted to be used.

Pushcart units are too small for adequately sized sinks for dishwashing, thus all utensils and equipment must be washed - rinsed - sanitized at the base operation.

As well, due to inadequate dishwashing facilities, mobile pushcart units must carry a large extra supply of utensils (Pans, spoons, tongs, forks, etc.)

The water used for cooking and handwashing on the unit must be from an approved source. The pushcart must have a water supply tank and obtain all water from the base operation.



A mobile wastewater holding tank must be provided to contain all wastewater from the sinks on the cart. This wastewater must then be disposed of at the Base Operation.



Pushcart units are too small to store large amounts of food product required for a full day of service. In turn, all food supplies (Dry, Refrigerated, Frozen) must be stored at the base operation.

Therefore, it is required that the operator return to the base operation frequently to obtain enough supplies that can be safely stored on the unit during a service period.

MOBILE UNIT DEVELOPMENT PROCEDURES



The Following Items are Necessary
for Proper Development of a Mobile
Food Operation.

- 1 Submit to the local health department a complete layout of the unit.
A complete layout includes the following Items:

Sinks	Lighting
Equipment	Water Supply
Storage Areas	Wastewater Disposal

- 2 Provide a complete list of all equipment to be installed in the unit.
The make and model numbers of each individual piece of equipment must
be included.

Sinks, Refrigerators, Freezers, Grills, Fryers, Etc.

Example: Make & Model #
(Grill <Hobart HBT1700G>)

- 3 Provide a listing of all surface finishes to be installed on the floors,
walls, and ceilings.

Walls	Laminate Panels
Floor	Linoleum

- 4 Indicate placement of lighting fixtures.

- 5 Indicate type and size (capacity) of holding tank
planned for wastewater disposal.

- 6 Indicate location and size (capacity) of water heater.

- 7 Provide information (make and model number) of the backflow prevention
device to be installed on the water supply line.

- 8 Provide a complete list of ALL foods to be prepared in and served from
the unit.

REQUIREMENTS

SINKS



3-Compartment Sink



Handwash Sink

EQUIPMENT



All equipment must be
commercial-grade
NSF approved

SURFACE FINISHES

*Laminate Panels
Stainless Steel
Quarry Tile
Etc.*



Floors, Walls, & Ceilings
must be constructed of
smooth & easily-cleanable
materials

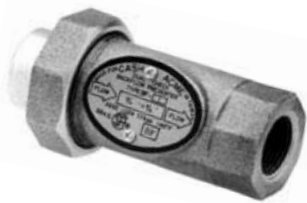
HOLDING TANK



A Holding Tank of
adquate capacity
must be provided for
waste water disposal

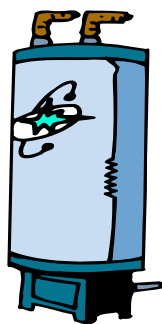
BACKFLOW DEVICE

ASSE 1012
Or
ASSE 1024



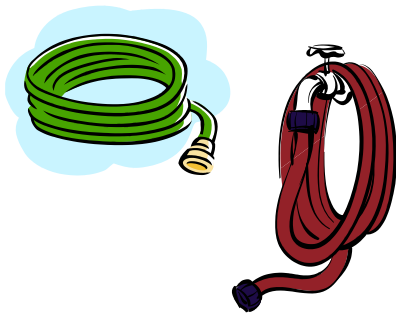
A Backflow Prevention
Device must be installed
on the water supply line

HOT WATER



*A water heater is required
for a constant supply of hot
water*

WATER SUPPLY HOSE



The hose to be used to supply water to the unit must be marked for **POTABLE WATER USE** only
Garden hose or other hose not marked for **POTABLE WATER USE** are not permitted

FIRE SUPPRESSION



A fully charged fire extinguisher must be provided for fire protection

SANITIZERS

A proper sanitizer is required for use in the three-compartment sink and for sanitizing equipment and food-contact surfaces



THERMOMETERS

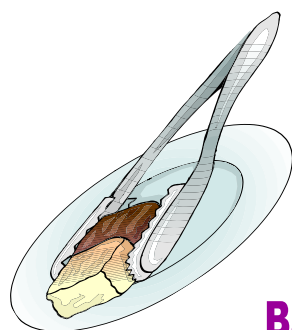


Thermometers must read 0 F to 220 F

Thermometers must read 0 F to 220 F

Thermometers must be provided for testing of food temperatures

BARRIERS



Barriers (Utensils, Gloves, Food Tissue, Etc.) must be used when handling all ready-to-eat foods

HAIR RESTRAINT



Hats



Hair Nets



Visors

FOODS

All foods must be obtained from approved sources

GFS

Kroger

SYSCO

TIFFIN PAPER

All foods must be prepared in the licensed mobile unit.

Foods must **NOT** be prepared at home and served in the mobile unit.

IDENTIFICATION

Lettering must be 3" (inches) in height or greater



A sign must be provided on the unit to indicate the information listed below

Name of Operation

City, State, Zip Code

Telephone Number