



## Requirements for Mobile Food Service Operations And Mobile Retail Food Establishments

In order to receive a Mobile Food Service or Retail Food Establishment License, the mobile unit must meet the following as applicable to the operation:

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1. A three-compartment sink or a commercially designed and approved dishwasher for wash, rinse and sanitize of equipment/utensils\* . The sink must be sized so that all equipment/utensils are able to be immersed at least half way into the sink.
  - If a 3-compartment sink or dish machine cannot be installed in the unit, the operation MUST have a licensed kitchen to use as a commissary to return to on a daily basis for proper wash, rinse and sanitize of equipment and utensils.
2. A separate designated hand-sink with warm running water under pressure\* .
3. A hot water tank that will supply a sufficient amount of hot water during peak hours of operation\* .
4. Commercially designed and approved equipment for cooking, preparation and storage/holding of time/temperature controlled for safety (TCS) foods.
5. Equipment that will be used to fry foods must be located under a ventilation hood and filters to extract grease.
6. All floors, walls, and ceiling must be constructed of materials, which are smooth, **non-absorbent** and easily cleanable.
7. Additional food storage areas (trucks or trailers) must be constructed of materials, which are smooth and easily cleanable.
8. An approved sanitizer (Chlorine, Quaternary Ammonium or Iodine) must be available for sanitizing equipment, utensils and food contact surfaces. A means of testing the concentration of sanitizing solution must be provided.
9. A metal-stem thermometer must be available to check food temperatures\* .
10. Garbage cans must have tight-fitting lids.
11. Light bulbs in the unit must have light shields or be made so that they are shatter resistant.
12. If the unit will be directly connected to a water supply, a backflow device must be installed on the water supply line. Acceptable backflow devices are #ASSE 1012 (No. 90) or 1024 (No. 7) which protects the water supply under continuous pressure.
13. All single service items and food product must be stored at least six inches off the floor or ground.
14. Wastewater must be collected in an approved container and disposed of at an approved dump station. Waste water cannot be disposed of in a catch basin designed for rain water runoff.
15. All hot and cold holding units (refrigerators, hot boxes) must be equipped with a thermometer to read the ambient air temperature of the unit.
16. The name of the operation, city of origin and phone number (with area code) must be posted on the unit. The lettering for the name of the operation and city of origin MUST be a minimum of 3 inches high by 1 inch wide.
17. **EFFECTIVE SEPTEMBER 1, 2024 ALL NEW MOBILE OPERATIONS WILL BE REQUIRED TO HAVE AT LEAST 1 PERSON WHO HAS RECEIVED AN OHIO PERSON IN CHARGE (PIC) CERTIFICATE. PIC CAN BE COMPLETED ONLINE.**

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

1. A sketch of the unit showing location of the equipment
2. A list of the equipment
3. Surface finished (floors, walls, ceiling construction)
4. Foods to be served

License fees:

HIGH RISK = \$298.00    LOW RISK\* = \$163.00

\* LOW RISK MOBILES MAY HAVE EXCEPTIONS TO THE REQUIREMENTS ABOVE. LOW RISK IS DEFINED AS THOSE MOBILE UNITS THAT SELL PRE-PACKAGED FOOD ONLY

**A PRE-LICENSING INSPECTION IS REQUIRED FOR ALL NEW MOBILE OPERATIONS**

**THE FOLLOWING REQUIREMENTS MUST BE MET AT ALL TIMES THE MOBILE IS IN OPERATION, AS APPLICABLE**

- Hand washing sinks can provide running hot water under pressure and water can reach temperatures of at least 100 degrees Fahrenheit.
- Hand washing stations are properly stocked with hand soap and sufficient hand drying provisions such as single use paper towels.
- Refrigerators must be turned on and holding at air temperatures below 41 degrees Fahrenheit and capable of holding TCS foods at internal temperatures of 41 degrees Fahrenheit & below.
- Freezers must be turned on and capable of holding at freezing temperatures & below.
- An accurate food temperature measuring device must be on site if serving or holding time/temperature controlled for safety (TCS) foods.
- Food contact sanitizing solution and compatible sanitizing test kit must be on site.
- Ensure the mobile operation & equipment are in clean condition.
- If your mobile operation is filled with water from a private water well please ensure you have obtained your annual water well sampling results
- MOBILE OPERATIONS ARE REQUIRED TO MOVE LOCATIONS AT LEAST EVERY 40 DAYS.

