

MOBILE FOOD SERVICE OPERATION BASIC REQUIREMENTS AND PLAN REVIEW GUIDELINES

A mobile food service operation is basically a restaurant on wheels and must meet all applicable requirements of the Ohio Food Code. This is a listing of only the basic requirements needed in order to start the process to receive a license to operate a mobile food service operation.

- A properly sized potable water holding unit with a backflow prevention device
- A properly sized wastewater holding unit
- A properly sized hot water tank
- Smooth, easily cleanable, water resistant walls, floor, & ceiling (tile, laminate, linoleum, marlite...)
- A hand washing sink with hot / cold or warm water under pressure
- A three compartment sink for utensil/equipment washing, rinsing, and sanitizing
- Shielded or shatter-proof light fixtures placed to provide a minimum of 40 foot candles of light on all food prep, food storage/serving, and dishwashing areas
- All equipment must be commercial grade (no home style allowed) that has been approved by a recognized testing agency. (the types of equipment required will be determined by the menu items offered)

Again, this is a listing of the *basic requirements* and additional requirements will be needed when a menu is given to this office.



1. If the mobile unit will be hooked up to a non-municipal water source a water sample will be required by the Huron County Health Department prior to licensing.
2. Submit the following items to the Huron County Health Department's food service program:
 - A detailed floor plan drawing of the entire operation which shows the layout, proposed equipment locations, etc.
 - An equipment list (or specification sheets) with manufacturers' names and model numbers.
 - A list of surface finishes for the floors, walls, and ceilings throughout the operation.
 - The proposed menu.
 - Water supply source and waste water disposal system.

NOTE: In accordance with Rule 3701-21-03 of the Ohio Administrative Code, the Huron County General Health District has **30 days** in which to complete the initial review of the plans. A complete copy of the Ohio Uniform Food Safety Code is available online at <http://www.odh.state.oh.us/rules/final/finalRules.aspx>.