



MAHONING COUNTY PUBLIC HEALTH

PREVENT · PROMOTE · PROTECT

Address

50 Westchester Drive
Youngstown, Ohio 44515

Phone

330-270-2855

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(800) 873-6243

Laboratory Services

330-270-2841

Website

www.mahoninghealth.org

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Austintown

330-792-2397

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330-788-1485

Youngstown

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Phone

330-270-2855 ext. 136



High-Risk Mobile Unit Requirements

Step 1: Submit Documents for Review

Must include:

- A completed, signed, and dated application.
- Completed drawing diagram that includes the floor plan for the interior of the trailer, and any areas of food preparation or serving on the exterior of the trailer.
- A menu or list of foods and beverages that will be sold.
- Payment for the cost of the mobile license.
- The required documents for review must be submitted at least **10 days** prior to the need for an inspection.

Step 2: Scheduling of inspection

- The contact person listed on the application will be contacted by an inspector to schedule the inspection of the mobile unit.
- The inspection may be conducted at your residence, business headquarters, or another agreed upon location.
- The construction of the mobile must be complete, cleaned, and capable of operation prior to the scheduling of an inspection.

Step 3: Inspection

- The mobile unit needs to be set up like it is in operation. Refrigeration units must be turned on, stocked with shatter proof thermometers, cold holding at a temperature of 41°F or below. (**See Operational Requirements**)
- If the inspection is deemed unsatisfactory, the license will not be granted. You will need to make the necessary corrective action(s) and schedule another inspection once the corrective action(s) have been completed.
- If the mobile unit is observed to be capable of operating in compliance with the Ohio Uniform Food Code, the mobile license will be granted. Once the mobile license is received, the unit is capable of operation. The mobile license will be valid throughout the state of Ohio. The license is valid from the date of issuance throughout the month of February.
- The mobile license must be displayed when the unit is in operation.



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Structural and Equipment Requirements

If there are any questions regarding the requirements below, please contact Mahoning County Public Health at (330) 270-2855 extension 2. It is strongly recommended that you communicate with your inspector to ensure your equipment, ideas, and design comply with the mobile requirements.

Walls, Floors and Ceilings: Surface finishes must be smooth, easily cleanable, and non-porous. In high moisture areas, it is highly recommended to use fiberglass reinforced polyester panel (FRP) or stainless steel. Floors may be covered with linoleum, vinyl tile, metal, or any other material that satisfies these requirements.

Lighting: Must be achieved through shielded or shatter-resistant bulbs in food preparation and utensil washing areas. A light intensity of at least 50-foot candles must be satisfied.

Utensil Washing Sink: Three sink bowls, with drains, must be provided in a series for proper washing, rinsing, and sanitizing of utensils. The bowls must be large enough to accommodate your largest utensil. Sink(s) are required to be stainless steel. While a three-compartment sink is preferred, two double bowled residential sinks installed side by side, are acceptable.

Handwashing Sink: You must provide a handwashing sink (with a drain). The handwashing sink must be used for the sole purpose of hand washing. Clearly visible signage notifying food employees to wash their hands must be provided at the handwashing sink. Paper towels must be supplied at handwashing sinks to ensure hands are capable of being dried in a sanitary manner. Pump hand soap must also be provided. For cross-contamination reasons, the handwashing sink cannot be located directly next to the clean end of the three-compartment sink.

Backflow Prevention: You must provide an A.S.S.E. 1024 dual check backflow preventer on the incoming water line. These backflow preventers are available at plumbing supply companies. However, they are not available at home improvement stores. If these preventers are built into the mobile unit, documentation must be provided to clearly indicate this.

Potable Water Holding Tank and Water Supply: Holding tanks utilized to haul potable water must be National Sanitation Foundation (NSF) approved to hold drinking water. **Hot and cold water under pressure must be provided in all mobile units.** No gravity-fed supplies will be accepted nor will the use of coffee pots, etc., to provide hot water be permitted. In addition, there must be sufficient



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water flow to accomplish all the necessary tasks, including operating during freezing temperatures. The tank must be sanitized and flushed prior to being placed into service according to the manufacturer’s directions.

Drinking Water Safe Hose: The hose that carries water to the unit must be “drinking water quality safe”. R.V. retailers and some home improvement stores carry these. If the hose is not a clear braided R.V. hose, you must provide manufacturer documentation stating that the hose is “drinking water quality safe.”

Gray Water Hose: Waste can be carried away from the unit by a garden hose. This hose should not be the same type of hose as the incoming water line hose to avoid any risk of improper placement. The waste must be removed in such a way that a public health hazard or nuisance is not created.

Portable Holding Tank for Waste or Grey Water: If you attend events that do not provide a discharge point (i.e. sanitary sewer) **YOU MUST PROVIDE AN APPROVED PORTABLE HOLDING TANK.** These are available from RV retailers. You will need to provide a unit capable of holding 25 to 45 gallons, depending on operational needs. Buckets are **NOT** acceptable.

Solid Waste Receptacles: Watertight garbage cans with lids must be provided to collect solid waste. Cardboard boxes are **NOT** acceptable.

Hot Holding Units: If holding potentially hazardous food items such as meat, poultry, etc., the hot holding units must be commercial grade meaning NSF approved or equivalent. Residential hot holding equipment will **NOT** be permitted to hot hold potentially hazardous food items.

Cooking Equipment: Cooking equipment shall be commercial grade and approved for use. Grills for cooking on the exterior of the unit must be provided with an overhead cover. Per the fire department’s requirements, the coverings must be fire retardant. Secondly, the grills must receive approval from Mahoning County Public Health prior to the license being granted.

Refrigeration: Mechanical refrigeration is required for all mobile units. If previous approval has not been granted, cold holding units used to hold potentially hazardous foods must be commercial grade. The unit must be cold holding at a temperature of 41°F or below. Residential units do not achieve this in extreme heat or with frequent opening and closing of the refrigeration doors.



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Thermometers: Thermometers must be provided in all refrigeration units. A **metal stemmed, instant read thermometer** with a range of 0-220°F is required for monitoring food temperatures. **IF YOU PREPARE THIS MASSES** (i.e. hamburger, hoagie patties) you must provide a probe thermometer capable of taking temperatures of thin masses. “Tip” sensitive probe thermometers will satisfy this requirement.

Sanitizer and Sanitizer Test Kits: Approved sanitizer and its corresponding test kit supplied with a color comparator chart must be provided in each mobile unit. Quaternary ammonium chloride or chlorine-based sanitizers approved for washing and sanitizing utensils are permitted for use. The sanitizer must have the original label, and the label must be provided with an EPA registration number. **IF THERE IS NO APPLICATION OR INSTRUCTION FOR UTENSIL WASHING, IT IS NOT APPROVED FOR USE.**

Protection from Dust and Casual Contact of the Public: Any equipment set up outside the unit must be protected from dust, debris, or casual contact by the public. This is to protect the food being prepared from contamination as well as to protect the public from any potential injury.

Sneeze Guards: Sneeze guards may be required for food preparation both inside and outside of the mobile unit. Food must be prepared or displayed so that it is protected from the potential contamination of the public.

Identification: You must place your concession name, location (i.e. city and state, you do not have to list your address) and a phone number in **three (3) inch letters on the exterior of the unit.**

****It is recommended that you consult an electrical inspector and a fire inspector for guidance on electrical code or fire code that may need to be adhered to when operating your mobile unit. ****



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Operational Requirements for Mobile Units

- A person in charge certification is required for at least one person in charge per license holder at each individual event in high-risk mobile food service operations and high-risk mobile retail food establishments **initially** licensed on or after September 5, 2024.

The website listed below will assist you with obtaining this requirement.

<https://odh.ohio.gov/know-our-programs/food-safety-program/food-safety-certification>

- All food handlers must practice good hygiene, wear hair restraints, practice frequent hand washing and utilize approved barriers to prevent bare-hand contact with ready-to-eat foods such as lemons, performing salad preparation or sandwich preparation. Non-latex gloves, parchment paper, aluminum foil, tongs, etc. are all examples of approved barriers to prevent bare-hand contact. **PLEASE NOTE THAT JEWELRY OTHER THAN A WEDDING BAND ON HANDS IS PROHIBITED. LONG FINGERNAILS AND NAIL POLISH MUST BE COVERED BY GLOVES AT ALL TIMES WHEN WORKING WITH FOOD.**
- Time/temperature controlled for safety foods (i.e. dairy, meat, poultry, rice, beans, pasta, etc.) **must** be maintained at 41°F or below using **mechanical refrigeration** or 135°F or above using an approved type holding unit to prevent bacterial growth.
- The person in charge (PIC) is responsible for monitoring food temperatures and must be able to correctly demonstrate the use of the instant read (metal stemmed) thermometer at the request of the environmental health specialist.
- All food must be stored in a manner so that it will be protected from dirt, debris or cross-contamination. Raw food or meats stored under refrigeration must be stored so that meat, poultry, etc. with the highest internal cooking temperature is at the lowest level in the refrigerator. Also, no raw meat shall be kept above or near any ready-to-eat foods to prevent cross-contamination.



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- All food must be obtained from approved sources that comply with all laws relating to food and food products. The use of “home canned foods” or foods prepared at home or in another unlicensed facility is **strictly prohibited**.
- Designate one of your four sinks as a hand sink and provide a sign over the sink to indicate “hand washing only.” Be sure that staff washes hands frequently: in between changing tasks, when returning to work from the restroom, after handling raw meat, etc.
- Utensils must be properly washed, rinsed and sanitized (in that order). Therefore, hand washing is prohibited in the utensil washing sinks.
- A valid mobile license must be within your unit and **always displayed** when the mobile unit is in operation.
- A verifiable employee health policy must be supplied at the request of the inspecting environmental health specialist. The policy must portray that food employees understand their responsibility to report information about their health as it relates to symptoms and/or diseases that are transmissible through food.
- A written procedure must be available for employees to follow when responding to potential vomiting or diarrheal events that involve discharge onto the surfaces within the mobile unit operation or in the exterior cooking area. The procedure must address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

FACILITY DIAGRAM

MENU

MOBILE/TEMPORARY FOOD SERVICE OPERATION FACILITY REVIEW

(PLEASE DRAW AND LABEL THE ITEMS ON THE DIAGRAM ABOVE)

- 1) FOODS TO BE PREPARED AND SERVED (MENU)..... (PLEASE LIST IT TOP RIGHT)
- 2) Source of Food _____
- 3) Hot holding facilities _____
- 4) Cold Holding facilities _____
- 5) Handwashing facilities _____
- 6) Three Compartment sinks _____
- 7) Equipment and utensils(MANUFACTURER&MODEL#) _____
- 8) Support facilities
 - a. Water supply(Water Tanks) _____
 - b. Waste water disposal(Disposal Tanks) _____
 - c. Refuse storage and disposal(Trash Cans) _____
 - d. Toilet room facility _____
- 9) Other information:
 - a. Surface finishes _____
 - b. Lighting _____
 - c. Exterior of mobile: Name, City of Origin, Area Code and Phone Number _____
 - d. Exterior areas to be weather resistant materials.
- 10) Any other information requested by the licensor