

## MOBILE UNIT REQUIREMENTS

1. The operator of a mobile food service/establishment operation shall make application for a license to the Board of Health of the health district in which the operator's business headquarters is located.
2. If the business headquarters is located outside of Ohio, the operator shall make application for a license to the Board of Health having jurisdiction over the operator's first Ohio location (i.e. event) in any one licensing year.
3. The back of the Food Service License must have a diagram that includes the floor plan for the **interior** of the trailer, any areas of food preparation or serving on the **exterior** of the trailer and full menu listed in ink. This is usually performed or verified by the inspecting sanitarian.

**PLEASE CAREFULLY REVIEW THE ATTACHED INFORMATION.** You will see that some of the information is directly related to **design and equipment** while other information lists the **operational requirements** for mobile units. Should you have any questions on any of the information and/or requirements presented please contact the District Board of Health for assistance.

### **Structural and Equipment Specifications for Newly Built Mobile Units or Units Previously NOT Licensed with Mahoning County Public Health.**

**Walls, Floors and Ceilings:** Must be smooth, easily cleanable and non-porous. FRP board (fiberglass reinforced polyester panel), stainless steel, etc. can be utilized. It is highly recommended that masonite backed Marlite not be used in high moisture areas or behind equipment on a cooking line. Floors can be linoleum covered, vinyl tile or metal.

**Lighting:** must be shielded or shatter-resistant over food preparation areas or utensil washing areas.

#### **Sinks:**

**Utensil Washing Sinks:** You must provide three sink bowls in series (with drains) for proper washing, rinsing, and sanitizing of utensils as required by code. **The bowls must be large enough to accommodate your largest utensil.** At this time the sink(s) are required to be **stainless steel** but no National Sanitation Foundation (NSF) approval is necessary. While a three compartment sink is preferred, two double bowled residential sinks installed side by side, is acceptable.

**Hand Washing Sink:** Additionally, you must provide a hand sink (with a drain) that is labeled "Hand Washing." Paper towels in/on a dispenser and pump hand soap must be provided at the hand sink. The hand sink can be located directly next to the soapy or soiled end of the utensils washing area. For cross-contamination reasons, the **hand sink can not be located** directly next to the clean end of the utensil washing area. Consult your inspector for assistance on this item if you have questions.

**Backflow prevention:** You must provide an A.S.S.E. 1024 dual check backflow preventer on the incoming water line. (available at plumbing supply companies-----not available at home improvement stores)

**Potable Water Holding Tank and Water Supply:** Holding tanks utilized to haul potable water must be National Sanitation Foundation approved to hold drinking water. **Hot and cold water under pressure shall 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 water flow to accomplish all necessary tasks, including if operating during freezing temperatures.** The tank must be sanitized and flushed prior to being placed into service according to the manufacturer's directions. If you need further instruction on how to properly sanitize the tank, consult the inspecting sanitarian.

**Hose:** Hose that carries water to the unit must be “**drinking water quality safe**” hose. R.V. retailers have this available and some home improvement stores carry it. If it is not a clear braided RV hose, you must provide manufacturer documentation that states that the hose is “drinking water quality safe.”

Waste can be carried away from the unit by garden hose. This hose should not be the same type of hose as the incoming water line hose so you do not confuse the two hoses which could lead to contamination of the water hose with the sewage hose. **In any case, the waste shall 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:** Hot holding units must be NSF approved or equivalent for holding potentially hazardous foods such as meat, poultry, etc. **NO RESIDENTIAL CROCK POTS WILL BE PERMITTED TO HOLD POTENTIALLY HAZARDOUS FOOD.** However, electric roasters are acceptable because they are able to reach the required holding temperatures quickly.

**Cooking Equipment:** Cooking equipment shall be commercial grade and approved for use by the Board of Health prior to issuing a license. Grills for cooking on the exterior of the unit are subject to approval by the board of health.

**Refrigeration:** Mechanical refrigeration is required for all mobile units. Ice is **NOT** an acceptable method of cold storage/holding of potentially hazardous foods such as eggs, meat, poultry, etc. All newly built mobile units or those not previously licensed by the District Board of Health, Mahoning County must provide commercial grade refrigeration for the unit. Current code dictates that **you must be able to maintain a maximum**

**temperature of 41°F** in refrigeration units. Residential units do not achieve this in extreme heat or with frequent opening and closing of the refrigerator.

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

**Sanitizer and Sanitizer Test Kits:** Approved sanitizer and its corresponding test kit, complete with strips and color comparator chart (strength indicator) must be provided in each mobile unit. Only 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 provide instructions on how to wash, rinse and sanitize utensils. **IF THERE IS NO APPLICATION OR INSTRUCTION FOR UTENSIL WASHING IT IS NOT APPROVED FOR USE.** Consult the health department for more information.

**Protection from Dust, 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 as well and prevent the public from being burned.

**Sneeze Guards:** Sneeze guards may be required for food preparation outside of the unit as well as food prepared inside the unit. No food shall be prepared or displayed so that it can be contaminated by the public.

**Identification:** You must place your concession name, location (i.e. city and state; you don't have to list your address) and a phone number in **three (3) inch letters on the back 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 this unit.**

## **Operational Requirements for Mobile Units**

1. There must be a knowledgeable person in each unit while it is in operation. This person (PIC) must have knowledge of proper food handling, sanitation procedures and use of required equipment such as sanitizers, sanitizer test paper, food thermometers, food grade hose and backflow prevention devices.
2. All food handlers must practice good hygiene, wear hair restraints, practice frequent hand washing and utilize plastic gloves when handling ready to eat foods such as lemons, performing salad preparation or sandwich preparation. A utensil, parchment paper, aluminum foil, etc. can be substituted for gloves. The idea is to put a barrier between you and the ready to eat food. **PLEASE NOTE THAT JEWELRY OTHER THAN A WEDDING BAND ON HANDS IS PROHIBITED. LONG FINGERNAILS AND NAIL POLISH MUST BE COVERED BY A GLOVE AT ALL TIMES.**

3. Potentially hazardous 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 of holding unit in order to prevent bacterial growth.
4. 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 inspecting sanitarian.
5. 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 the meat, poultry etc. with the highest internal cooking temperature is at the lowest level in the refrigerator. Also, absolutely no raw meats shall be kept above or near any ready to eat foods in order to prevent cross-contamination.
6. 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**.
7. 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 meats, etc.
8. Utensils must be properly washed, rinsed and sanitized (in that order for the sanitizing to be effective). Therefore, hand washing is prohibited in the utensil washing sinks.

## Proper Washing and Sanitizing of Utensils:

- A) You must wash the utensils in dish detergent to remove grease or soil.
- B) Rinse utensils in clear water to remove all soap from the utensil.
- C) Submerge clean utensils in warm sanitizer solution (no hotter than 75°F) for at least 2 to 3 minutes or as required by the sanitizer manufacturer.
- D) The strength of sanitizer is measured by utilizing a sanitizer test kit that measures the amount of active ingredients such as:

Chlorine – maintain 50 ppm (parts per million)

Quaternary ammonium chloride – maintain 200 ppm (parts per million)

Iodine – 12.5 ppm in the first compartment, 25 ppm in the second compartment. There is no potable water rinse in between the first and second step. **THIS PRODUCT IS USED FOR TWO COMPARTMENT UTENSIL WASHING. ONLY THOSE WHO HAVE BEEN GRANDFATHERED WITH A TOTAL OF THREE SINKS PER THE FOOD CODE ARE PERMITTED TO USE IODINE.**

Only sanitizers approved for utensil washing may be utilized. Only those approved sanitizers with a **measurable residual** are permitted for use such as Chlorine, Quaternary Ammonium Chloride or Iodine based detergent sanitizer.

The **person in charge** is responsible for maintaining the proper concentration of the approved sanitizer being used. The person in charge shall demonstrate the use of the corresponding test kit for the sanitizer at the request of the inspecting sanitarian.