

5.0-Water, Plumbing and Waste

If a freshwater holding tank is used it must be separate from the holding tank for sewage.

To dispose of sewage from mobiles, a holding tank or a portable sewage dolly must be available if a direct sewage connection is not provided. The dolly when used must be properly emptied in an acceptable sanitary manner at an approved facility. If a hose is connected to a sewer or dump site, it must be connected so there is no spillage of waste. This hose may only be used for sewage. A sewage holding tank shall be sized 15% larger than the water supply tank.

*All water supplied for drinking or culinary purposes must come from an approved source (OEPA public water system or bottled). If using private water, an annual biologically -safe sample must be obtained from the Columbiana County Health Department before use.

Mobiles are not covered by any plumbing code. All sinks must have their drains hooked up to the sewage holding tank or portable dolly. Ice bins may not be directly connected to the sewage holding tank to prevent potential contamination of ice in the event of sewage back-up.

A backflow or backsiphonage prevention device must be installed on the water supply system. They must meet ASSE standards 1024 and 1052. Hoses used for water supply must be food grade approved. (garden hoses are not permitted).

A mop sink is not required in a mobile

Each mobile must have a handwash sink that is only used for hand-washing.

Trash containers for trash disposal must be leak proof, durable, cleanable, insect and rodent proof and have tight fitting lids. Trash cans must be kept covered at all times. Overnight storage of garbage on mobiles is prohibited.

6.0-Floors, Walls and Ceilings

All floors, walls and ceilings are to be constructed of materials that are easily cleanable and kept clean at all times.

Mats must be non-absorbent and grease resistant. Carpeting may not be used.

Light bulbs shall be shielded, coated or otherwise shatter-resistant in all areas.

Permanently installed, fixed artificial light sources shall be installed to provide at least 50 foot candles on all food prep surfaces and equipment or utensil washing levels. Only 20 foot candles are required in reach-in refrigerators.

7.0-Poisonous or Toxic Chemicals

All chemicals must be properly identified and separated from food.



Mobile Food Services & Establishments

Rules and Regulations

Uniform Food Code

- Plan Review , Approval and Licensing
- Regulations

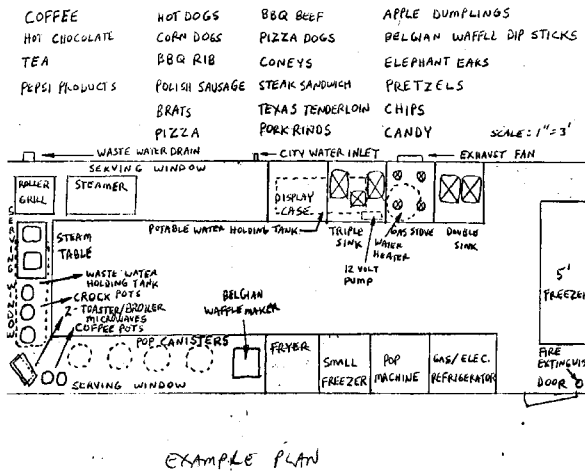
This booklet is intended to be a brief outline of some requirements needed for a mobile food service or establishment operation. Refer to the Ohio Uniform Food Code, Chapter 3717, 3701 and 901 of the Ohio Administrative Code and 3717 of the Ohio Revised Code for complete requirements.

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Are plans required to be reviewed prior to license?

Yes, plans must be submitted showing a layout of the equipment and the location of major equipment. A menu is necessary so a determination can be made that this operation has the appropriate equipment to adequately provide the items on the proposed menu. This floor plan and menu are placed on the back of the license when it is issued. A menu is necessary to be able to determine that the equipment provided will be appropriate for the food items proposed for sale.



What food equipment is considered acceptable?

Equipment used in a mobile food service operation must be approved by a recognized commercial food equipment testing agency. The National Sanitation Foundation (NSF) and Underwriter Laboratories (UL) are a couple approved organizations. The Columbiana County Health Department may approve other equipment if they meet the code requirements for temperature and cleanability. A couple of examples include freezers and toasters. Below are some local commercial food equipment suppliers:

1. Zabel (330) 744-4375
2. A & N Restaurant (330) 399-6119

3.1– Food shall be obtained from government approved sources. Homemade items are not allowed.

3.2– Food employees may not contact exposed, ready to eat foods with their bare hands.

3.3– All potentially hazardous foods must maintain a temperature of 41 degrees Fahrenheit or below while in storage, display or transportation.

All commercially pre-cooked foods must be cooked to 140°F. Raw meat and seafood must be cooked to 145°F.

Food shall be protected to prevent cross- contamination and stored according to required cooking temperatures. (Higher temps below lower) Food ingredients must be properly labeled if removed from original container.

Fish or Chicken nuggets, hamburger, and unpasteurized eggs must be cooked to an internal temperature of 155°F.

All exotic meats, raw poultry, stuffed fish or meats must be cooked to 165°F.

In-use utensils must be stored in product with their handle above the top of the food, clean and dry, or in running water at least 135 degree Fahrenheit.

Food that are reheated must reach an internal temperature of 165 degrees Fahrenheit or higher for at least 15 seconds.

Single use gloves may only be worn for one task, such as working with ready -to -eat foods

Foods must be held at 135 degree Fahrenheit or above for hot holding.

Food must be stored at least 6 inches off the floor in areas where it is not exposed to splash, dust or other contamination.

All ready -to -eat potentially hazardous foods held longer than 24 hours or opened from original container must be properly date marked with a discard date.

Food shall be kept covered to prevent potential contamination.

Thaw foods in a refrigerator, microwave, in running cold water or as part of the cooking process.

3.5- Labeling

Food packaged in an FSO or FE must be labeled properly.

- Label information includes:
1. Common name of food
 2. List of ingredients
 3. Quantity of contents
 4. Name of business or manufacturer
 5. Nutrition labeling if applicable

4.0- Equipment, Utensils and Linens

Materials to be used in the construction of utensils and food -contact surfaces of equipment must be safe, durable, smooth, easily cleanable and resistant to chipping.

4.1- Food temperature measuring devices

Thermometers must be located in all hot and cold holding units to measure ambient air temperature in the warmest or coolest area of the unit, respectively.

4.2- Food temperature measuring devices which reads 0-220 degrees Fahrenheit must be provided for checking both hot and cold foods.

A test kit shall be provided for checking sanitizer levels when washing dishes and sanitizing food -contact surfaces.

4.3- Floor-mounted equipment that is not sealed must be easily movable for cleaning purposes.

4.4- Sanitizer levels for use in a 3 compartment sink and when sanitizing food contact surfaces must be at least:

Chlorine= 100 ppm at min. temperature of 55 degrees Fahrenheit.

Quaternary Ammonia=200 ppm at min. temp. of 75 degrees Fahrenheit.

4.5- Equipment and utensils used to prepare potentially hazardous foods are required to be cleaned on a continuous basis. Utensils and food -contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day based on the air temperature, type of food, and amount of particle accumulation.

The food- contact surfaces of grills, griddles and similar devices and door seals of microwaves shall be cleaned at least once a day.

Non food -contact surfaces of equipment shall be cleaned as often as necessary to keep them free of accumulations of dust, dirt, food particles and other debris.

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What is a mobile food service operation?

A mobile food service operation is a movable vehicle, portable structure, or watercraft where food is prepared or served that routinely changes location and does not remain at any one location for more than 40 consecutive days. Moving a mobile a few feet or pulling an operation around the block and returning to the same location does not comply with the intent of the law. All operations that meet the conditions above are now considered mobile operations including those selling items such as confections, popcorn, bakery products. Food services sell food in individual portions, retail food establishments sell in bulk.

How is a mobile food service operation licenses obtained?

The operator of a mobile food service operation shall make application for a license to the board of health of the district in which the operator's business headquarters are located. The application must be submitted prior to beginning a new licensing year. If a mobile food service operation's business is located outside of Ohio, the health district in which the operation first operates must issue the mobile food service operator's license.

What are the license fees for mobile food service operations?

An application fee of \$140.00 and inspection conducted by a Columbiana County Health Department sanitarian is required prior to licensure.

What information is required to be placed on the mobile?

The name of the operation, the city of origin, and area code including the telephone number must be conspicuously displayed on the exterior of the mobile unit. A portable sign is acceptable.

When are inspection required and what items are subject to inspection?

One complete standard inspection must be completed at least once during the licensing period. This is to be done prior to issuing the license each licensing period.

Inspections may be conducted as necessary and at reasonable times as determined by the health district in which a mobile is operating. Any and all equipment used in the operation of the mobile food service is to be inspected and must be in compliance with the law and rules at all times when in operation. This includes support vehicles, such as supply trucks, refrigerators, etc. When an inspection is conducted by a health district other than the licensing health district, a copy of the inspection report must be sent to the health district where the operation was licensed.

My employee is sick, can I let him or her work?

Food employees must report all illnesses to his or her employer. If the employee has an illness that can be transmitted through food, the employee may not work in the food service operation until the employee is free of any symptoms and provides written documentation from a licensed physician, a nurse practitioner or physician assistant.

Personal Cleanliness

Food employees shall clean their hands and exposed portions of their arms with soap and water at least 100°F for at least 20 seconds and then thoroughly rinse with clean water. Hand washing must occur after touching bare human body parts other than clean hands, using the rest room, caring for or handling service or aquatic animals, coughing, sneezing, using handkerchief or disposable tissue, using tobacco, eating, drinking, handling soiled equipment or utensils during food preparation. When switching between working with raw food and ready to eat foods to prevent cross-contamination and before putting on single-use gloves.

Food employees may not use a triple sink or prep sink for hand washing.

Hand sanitizer may only be used after approved hand washing.

Food employees may have polished fingernails as long as they are wearing durable single use gloves.

Food employees may only wear a wedding band on hands. Bracelets or other jewelry are not allowed on the hands.

Clothing must be clean to prevent contamination of food.

Employees shall eat, drink or use tobacco in designated areas only, not inside the mobile where contamination of exposed food could occur. Closed beverage containers are allowed as long as they are kept away from exposed food, clean equipment, utensils or linens, or unwrapped single service items.

All employees are required to wear a hair restraint such as a ball cap or hair net when contamination of food or equipment could occur.

There must always be someone in charge who is available when the mobile is operating that has knowledge of the applicable food service rules.