

# **MOBILE FOOD SERVICE** **OPERATION**

Ohio Law requires that every person who intends to prepare or serve from a movable vehicle, portable structure or watercraft, that routinely changes location, obtain a Mobile Food Service Operation License. Ohio Law also requires that every Mobile Food Service Operation comply with the applicable section of the Ohio Administrative Code (O.A.C. 3717-1). This packet is intended to be a brief summary of the standards, which apply to Mobile Food Service Operations.

## **Contents**

### **Section I. Licensing of Mobile Food Service Operations.**

- A. Mobile F.S.O. or Mobile R.F.E.?
- B. When and where to obtain a license
- C. Other licensing requirements
- D. Inspections
- E. License suspension and/or revocation
- F. License fees
- G. Approval of equipment

### **Section II. Sanitation Requirements**

- A. Food
- B. Food protection
- C. Personnel
- D. Equipment
- E. Water supply
- F. Sewage disposal
- G. Plumbing
- H. Hand washing and toilet facilities
- I. Garbage and refuse disposal
- J. Insect, rodent and animal control
- K. Floors, walls and ceilings
- L. Lighting
- M. Ventilation
- N. Poisonous and toxic materials
- O. Miscellaneous

## **I. LICENSING OF MOBILE FOOD SERVICE OPERATIONS**

### **A. What are Mobile Food Service Operations and Mobile Retail Food Establishments?**

1. A **Mobile Food Service Operation** is a food service operation that is operated from a movable vehicle, portable structure or watercraft and routinely changes location. A Mobile Food Service Operation includes an operation that does not remain at any one location for more than forty consecutive days and serves food in individual portions.

2. A **Mobile Retail Food Establishment** is a unit where food is processed, prepared, manufactured or otherwise held or handled for retail sale in bulk quantities. It is operated from a movable vehicle or other portable structure that routinely changes location and is not in any one location for more than forty consecutive days.

#### **B. When and where to obtain a license**

1. An operator of a mobile unit may renew the license on or before the first day of operation in a new licensing year.
  - a. **Failure to obtain the license by the first day of operation will result in a penalty of twenty-five percent (25%) of the licensing fee.**
2. The mobile food service operation is to be licensed by the health district in which its business headquarters are located. If the headquarters are located outside of the State of Ohio, the application for the license is to be made in the first health district where the applicant will first operate in Ohio.
  - a. If the mobile unit is housed outside the licensor's health district, it is the operator's responsibility to make it available for inspection within the licensor's district prior to its first operation.
3. If an unlicensed mobile food service operation is present at an event, the operator must return immediately to the health district where the business headquarters are located to apply for the proper license.
  - a. If this is not possible (e.g. on weekends), the health district where the event takes place **MAY** issue a temporary license for up to a maximum of five days.
  - b. The local health district issuing the temporary license may also notify the health district where the license should originate to ensure that a late charge is imposed when the mobile food service license is issued.

#### **C. Other licensing requirements**

1. Each mobile food service operation is required to have a separate license.
  - a. On the back of the license, the licensor (health district) must post the operation layout, equipment, and menu.
    - 1) The licensor may also record on the license restrictions limiting the types of food, which may be prepared or served, based on the equipment present.
  - b. Supply trucks, refrigerators, etc. are also subject to approval and/or inspection.

#### **D. Inspections**

1. At least one complete, standard inspection must be conducted each licensing period.
  - a. Additionally, each health district where an event is held may conduct unlimited inspections during the course of the operation.

- 1) Copies of these inspection reports may be forwarded to the health district issuing the license and could be utilized to revoke a license.

#### **E. License suspension and/or revocation**

1. A food service license may be suspended or revoked for any violation of the Ohio Uniform Food Safety Code.
  - a. The operator will be given written notice specifying each violation and a reasonable time to make the required corrections.
    - 1) If a violation presents an immediate danger to public health, the license may be suspended without giving written notice or an opportunity to make corrections.
    - 2) The operator may appeal the suspension to the local district Board of Health.
  - b. The Board of Health may revoke a license after a hearing has been convened.

#### **F. License fees**

1. The fees for issuing and renewing mobile food service operation licenses are determined and established by each local Board of Health based upon a cost analysis basis.

#### **G. Approval of equipment**

1. Plans, specifications and menu for all new or extensively altered mobile food service operations must be submitted to, and approved by, the health district which issues the license. Contact your local health district for more details.

## **II. SANITATION REQUIREMENTS**

#### **A. Food**

1. All foods must be free from contamination and spoilage and must be obtained from sources that comply with federal, state and local laws. **Under no circumstances may food products be prepared at home.**
2. Unless the identity of a food is unmistakable, bulk foods must be stored in labeled containers.

#### **B. Food Protection**

1. Temperature requirements for potentially hazardous foods\*
  - a. All potentially hazardous foods must be stored, displayed and transported while keeping the food at cold temperatures of **41°F** or below, or at hot temperatures of **140°F** or above to reduce the multiplication of bacteria.
    - 1) No potentially hazardous foods may be stored in ice filled chests.
    - 2) All potentially hazardous foods must be thoroughly cooked to an internal temperature as follows:

<b>INTERNAL FOOD TEMPERATURES REQUIRED FOR COOKING OF FOOD PRODUCTS</b>	
165°F or above	Poultry, or any stuffed poultry, fish, meat or pasta
155°F or above	Ground or chopped fish, meats or injected meats
145°F or above	All other potentially hazardous foods

- 3) Any potentially hazardous food, which is precooked and refrigerated or frozen, must be rapidly reheated to an internal temperature of 165°F or per manufacturer's instructions.
  - a) Steam table and soup warmers are prohibited for reheating because they do not reheat rapidly.
- 4) Potentially hazardous foods, which are frozen shall be thawed only by one of the following methods:

#### **APPROVED THAWING METHODS**

- Food product held in a refrigeration unit
- Food product held under cold running water of sufficient velocity
- In microwave only when immediate, continuous cooking will occur
- As part of the cooking process

- 5) Each refrigeration unit must have a thermometer to measure the air temperature to ensure that it can maintain 41°F or below. The mobile food service operation must also have a metal stem, numerically scaled thermometer capable of reading 0°F to 220°F to assure proper internal cooking, holding and refrigeration temperatures of all potentially hazardous foods.

\*Potentially Hazardous Food is defined as:

“Any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shell fish, edible crustacea, tofu, baked or boiled potatoes, cooked rice, cooked beans or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include foods which have a pH level of 4.6 or below or a water activity value of 0.85 or less.”

2. Storage, preparation, display and transportation
  - a. At all times the food must be protected from contamination, stored in clean, covered, approved containers and stored at a minimum of six (6) inches above the floor or ground.
    - 1) Foods should be protected from cross-contamination by separating raw meats, fish, poultry and eggs from other cooked or ready-to-eat foods.
    - 2) Foods may **NOT** be stored in the same ice served to customers.

- 3) Packaged food shall **NOT** be stored in contact with water in un-drained ice.
- b. Food should be prepared and served in or on utensils and surfaces, which have been washed, rinsed, sanitized and air-dried prior to use.
- c. All raw fruits (e.g. lemons) and vegetables (e.g. potatoes, onions, peppers) shall be thoroughly washed before cooking, cutting or serving.
- d. Dispensing utensils shall be stored using one of the following methods:
  - 1) Stored in the food
  - 2) Stored on a clean surface and the surface and utensils are washed, rinsed and sanitized every 4 hours
  - 3) Stored in **running** water (dipping well)
  - 4) Stored in water maintained at 140°F or above or 41°F or below and the utensils and container are washed, rinsed and sanitized every 24 hours
- e. Food on display must be protected from consumer contamination by the use of packaging, protective display cases, food shields or containers with lids.

### C. Personnel

1. No one shall work in the food service operation while infected with a disease in a communicable form that can be transmitted by food, or work with a boil, infected wound or acute respiratory infection.
2. Food handlers must wash their hands before and during work as often as necessary to keep them clean. Food handlers must also wash their hands:
  - a. After smoking
  - b. After eating
  - c. After drinking
  - d. After using the restroom facilities
  - e. After touching bare human body parts other than clean hands
  - f. After coughing, sneezing or using a handkerchief or tissue
  - g. Before putting on single-use gloves
3. **No bare hand contact with ready-to-eat foods.** Disposable gloves, utensils or deli tissue must be used.
4. Employees shall not use tobacco products, in any form, in the mobile unit.
5. Employee clothing shall be clean.
6. Hair restraints are required for all food handlers.
7. Personal belongings and clean clothing (e.g. purses, jackets, etc.) must be stored in a manner so as to not contaminate food, clean utensils or single service items.

8. A knowledgeable **PERSON IN CHARGE** must be available in each mobile unit during all times of operation. The **PERSON IN CHARGE** must have knowledge of proper food handling, sanitation procedures and use of required equipment such as potable water hoses and backflow prevention devices.

#### **D. Equipment**

1. Food contact surfaces
  - a. All equipment used in a food service operation shall be of an approved type.
  - b. All multi-use equipment and utensils shall be made of safe, durable, corrosion resistant materials, free of cracks, chips and be smooth and easily cleanable.
  - c. Food shall not be stored in garbage or grocery bags.
  - d. Single-use containers shall not be reused (e.g. #10 cans, crinkled aluminum pie pans, bread wrappers, plastic jugs with difficult to clean interiors, etc.)
  - e. Drainage or drainage tubes from dispensing units shall not pass through the ice machine or the ice storage bins.
2. Manual cleaning
  - a. All utensils and other food contact surfaces shall be washed, rinsed, sanitized and air-dried on site in a three compartment sink as follows:

#### **PROPER MANUAL DISH WASHING PROCEDURES FOR THREE COMPARTMENT SINKS**

<b>BASIN #1 WASH SINK</b>  Use clean water and detergent	<b>BASIN #2 RINSE SINK</b>  Use clean water	<b>BASIN #3 SANITIZE SINK</b>  <b>Chlorine:</b> 50 ppm <b>Iodine:</b> 12.5 – 25 ppm <b>Quaternary Ammonium:</b> 200 ppm
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#### **\*MUST PROVIDE TEST STRIPS AND COMPARISON CHART FOR CHECKING CHEMICAL SANITIZER STRENGTH**

- b. Scented bleach is prohibited.
- c. Equipment, which is too large to sanitize by immersion shall be swabbed with the chemical sanitizing solution at *double strength*.

3. Wiping cloths
  - a. Cloths for wiping food spills on kitchenware and food contact surfaces should be clean, used for no other purpose and frequently rinsed in sanitizing solution between uses.
  - b. Cloths shall be stored in container of sanitizer solution between uses.
4. Cleaning frequency
  - a. All food contact surfaces shall be washed, rinsed and sanitized prior to serving, at intervals throughout operation and at closing. Wash, rinse and sanitize utensils that are used continuously every 4 hours.
  - b. Non-food contact surfaces shall be cleaned as often as is necessary to keep the equipment free of dust, dirt, food particles, etc.
5. Storage and handling of equipment
  - a. Cleaned and sanitized equipment and utensils shall be air dried and stored in a self-draining position.
  - b. Cleaned and sanitized equipment and all single service items shall be handled and stored in a way that protects them from contamination and stored at least 6 inches above the floor.
  - c. Unwrapped eating utensils shall be arranged to present the handle, rather than the food-contact surface, to the consumer or the employee.
6. Heat treatment dispensing freezers
  - a. Special requirements apply; contact your licensing Health Department for details.

#### **E. Water Supply**

1. The water supply shall be adequate and of a safe, sanitary quality.
  - a. Hot and cold water, under pressure, must run to all sinks. Coffee pots for heating water are prohibited.
2. Bottled and packaged potable water shall be obtained from a source that complies with applicable laws and shall be handled and stored in a way that protects it from contamination.
  - a. Bottled and packaged potable water shall be dispensed from the original container.

#### **F. Sewage disposal**

1. All liquid wastes shall be properly disposed of in a public sanitary sewer system, or by another approved method of sewage disposal.
  - a. The waste line hose must be black, or a color other than clear or white.
  - b. **At no time shall wastes be permitted to flow onto the ground or into a waterway.**

#### **G. Plumbing**

1. The water supply system and carbonated beverage lines shall be equipped with a backflow prevention device or vacuum breaker.

- a. The minimum device permitted on the water supply is an **ASSE Standard 1012** backflow with intermediate atmospheric vent or an **ASSE Standard 1024** backflow dual check valve.
2. The water supply coming into the unit must use an approved potable water hose that is white or clear.
  - a. The supply line must be NSF approved for potable water.

#### **H. Hand washing and toilet facilities**

1. A separate, easily accessible sink with hot and cold water under pressure must be provided for hand washing.
  - a. Hands shall **NOT** be washed in sinks used for food preparation or the cleaning and sanitizing of utensils.
2. The hand wash sink shall be stocked with **soap, hand wash sign and paper towels** in a dispenser to prevent contamination. **HAND SANITIZERS MAY NOT BE USED IN PLACE OF HAND WASHING.**
3. Mobile food service units must be located within a reasonable distance of public toilets or other toilets that are properly maintained and that are available for use by the employees.

#### **I. Garbage and refuse disposal**

1. Garbage and refuse shall be kept in durable, cleanable, insect and rodent proof containers that do not leak or absorb liquids.
  - a. The containers shall be provided with tight fitting lids or covers and shall be kept covered when not in actual use.
  - b. There shall be a sufficient number of containers to hold all the garbage and refuse that accumulates.
2. Cardboard or other packaging material not containing garbage or food wastes shall be stored in a manner that does not create a nuisance.

#### **J. Insect, rodent and animal control**

1. Effective measures intended to minimize the presence of rodents, flies, cockroaches, insects and other animals shall be utilized.
  - a. The unit shall be kept in such a condition as to not provide a source of food for insects, rodents and other animals.
2. Live animals shall be excluded from the mobile food service.

#### **K. Floors, walls and ceilings**

1. Roofing and flooring must be provided for all food preparation or service areas that are located outside of the mobile unit.
2. Floors shall be constructed of smooth, durable, nonabsorbent material, which is maintained in good repair and kept clean.
  - a. Carpeting is prohibited.
  - b. Mats shall be of nonabsorbent, grease resistant materials and easily cleanable. Cardboard is prohibited from being placed on the floor of mobile units.

3. Walls and ceilings shall be maintained clean and in good repair.
  - a. Light fixtures, ventilation covers, wall mounted fans and similar equipment attached to the walls or ceiling shall be easily cleanable and shall be maintained clean and in good repair.
  - b. Wall and ceiling covering materials shall be attached and sealed so as to be easily cleanable.

#### **L. Lighting**

1. Permanently fixed artificial light sources shall be installed to provide at least 50 foot candles of light on all food preparation surfaces and at equipment or utensil washing work levels.
2. Shielding or shatter resistant bulbs to protect against broken glass falling onto food shall be provided for all artificial lighting fixtures.

#### **M. Ventilation**

1. All mobile units shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.

#### **N. Poisonous and toxic materials**

1. Only toxic materials necessary for maintaining the operation, cleaning and sanitizing equipment and utensils, and controlling insects and rodents shall be present in the mobile unit.
  - a. All such materials must be kept in their original container or in containers prominently and distinctly labeled for easy identification of contents.
  - b. These materials shall not be stored above or immediately adjacent to food, food equipment, utensils or single service articles.
2. Poisonous or toxic materials shall not be used in a way that contaminates food, equipment or utensils, or in a way that constitutes a hazard to employees or other persons.

#### **O. Miscellaneous**

1. Personal medications and first aid supplies shall not be stored in food storage, preparation or service areas. They must be stored in a way that prevents the contamination of food and food-contact surfaces.
2. The mobile food service operation and all parts of the property used in connection with the operation shall be kept free of litter.
  - a. Only articles necessary for the operation and maintenance of the food service operation shall be stored on the premises.
3. Pressurized tanks shall be chained or secured to a wall or to fixed equipment.
4. No portion of a food service operation shall be used as living or sleeping quarters.

5. Signage should be posted with letters 3 inches in height and 1 inch in width stating: **Name, City of Origin, Telephone Number and Area Code.**