

MOBILE FOOD SERVICE OPERATION FACILITY REVIEW BASIC REQUIREMENTS

The following facility review materials shall be submitted to this office for review and approval **prior to licensing** a mobile food service operation:

- A detailed floor plan drawing of the entire operation which shows the layout, proposed equipment locations, service windows, lighting fixtures, counters, etc.
- A list of surface finishes for the floor, walls, and ceiling.
- A complete detailed menu of food and beverage items proposed to be served.
- Manufacturer and model numbers, including equipment specification sheets, for all equipment proposed to be installed in conjunction with the mobile unit.
- A list of all food and beverage suppliers (including ice if applicable).
- Please identify your water supply source. If the mobile unit will be supplied with a non-municipal water supply, a water sample will be required prior to licensing.

BASIC REQUIREMENTS (MAY NOT BE LIMITED TO THE FOLLOWING):

1. WATER SUPPLY AND WASTE REMOVAL

- Hot (at least 110°F.) and cold water under pressure shall be provided.
- Backflow prevention device (ASSE 1012 or ASSE 1024).
- Potable water hose of adequate length and/or fresh water holding tank.
- Waste water holding tank (built-in or portable).

2. REQUIRED SINKS

- Three (3) compartment sink (with compartments large enough to immerse the largest piece of equipment to be manually washed).
- Hand wash sink.

3. SURFACE FINISHES

- Floors – smooth, durable, non-absorbent, and easily cleanable.
- Walls – smooth, non-absorbent, and easily cleanable (i.e. FRP board, glass board, painted with semi-gloss or gloss paint).
- Ceilings – smooth, non-absorbent, easily cleanable (i.e. vinyl faced, FRP board, painted with semi-gloss or gloss paint).
- Base Coving – a cleanable base cove at the floor and wall junctures.

4. EQUIPMENT

- All food service equipment shall be commercial grade and be NSF Listed, UL Sanitation Classified, ETL Sanitation Listed or recognized by a similar equipment testing agency. Specification sheets must be submitted for all new or used equipment (please indicate if equipment is new or used).

5. SIGNAGE

- Exterior identification on the mobile unit shall include the name of the operation, city of origin, and telephone number including the area code. (The name of the operation and city of origin shall be displayed with lettering measuring at least three inches high and one inch wide).

NOTE: In accordance with rule 3701-21-03 of the Ohio Administrative Code, the Wayne County Health Department as **thirty (30) days** in which to complete the initial review of the submitted plans. Therefore in order to expedite the facility review process, it is strongly recommended that you meet with a food safety program staff sanitarian prior to actual construction and/or installation of equipment to make sure you are on the right track to compliance.

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