

Mobile Food Service Operation/Retail Food Establishment

Requirements & Inspection Review Checklist

Prior to obtaining a Mobile Food Service Operation or Mobile Retail Food Establishment License in Gallia County, the owner/operator of the mobile shall submit a completed application with the fee and a detailed, scaled drawing of the floor plan of the mobile unit, along with a list of foods to be prepared and served. The drawing and data to be submitted must demonstrate the following requirements by the Gallia County Health Department and chapter 3717-1 of the Ohio Uniform Food Safety Code.

Structure, Surface Finish, and Equipment Requirements

1. Floor, wall, and ceiling coverings shall be of a durable smooth material, easily cleanable and in good repair. Stainless sheeting is recommended behind heat and grease producing equipment.
2. Adequate ventilation (natural and mechanical) must be available to prohibit build-up of grease and odors, especially over grills, deep fryers, and stove tops.
3. Adequate lighting with shielding must be available. (50 foot-candles above preparation and cooking areas)
4. A 3-bowl sink must be provided for proper wash, rinse, and sanitizing of utensils and equipment. In addition to the 3-bowl sink, a separate hand wash sink must be available for the sole use of hand washing.
5. Hand washing facilities must be clean, in good repair, and supplied with soap and acceptable drying supplies such as single use paper towels.
6. The unit must have a source of hot water under pressure; except for a tent set up a coffee urn may be used for hot water. Submerged inlets should be eliminated and approved A.S.S.E. back-flow prevention device(s) (1012, 1024, 7C Duel Check Valve) must be installed at the point of connection to the water supply or at the point where the water supply enters the mobile unit. Hoses connected to the water supply shall be a FDA approved food grade hose.
7. Potable water storage tanks shall be of sufficient size and made of durable non-corrosive, non-toxic materials, and shall have a clean and protected fill point as well as an access for cleaning and sanitizing. Pumps and water lines from the potable water storage tank must meet FDA food grade equipment and material requirements. Water must be from an approved source.
8. All waste water generated from the mobile unit must be directly deposited into an approved sanitary sewer or sewage disposal system, or contained in a waste water holding tank of sufficient size which equals or exceeds twice the water capacity of all three bowls of the 3-bowl sink.
9. All equipment and utensils shall be N.S.F. (National Sanitation Foundation) approved, or approved by the Gallia County Health Department prior to use. All refrigeration equipment shall be provided with at least one functioning thermometer. A minimum of one calibrated stem thermometer must also be available. The stem thermometer must be calibrated daily during mobile operation. Sanitizer Test kits must be on hand to check sanitizer concentration.
10. Water tight solid waste receptacles with secure lids must be provided for use inside and outside of the mobile unit. Depositing and storage of garbage in cardboard boxes is not an acceptable solid waste container.

11. The mobile unit must be provided with a blocking and support system to prevent movement or shifting. Propane or other bottled compressed air/gas tanks must be secured and have tight leak proof fittings. Awnings must have proper supports and tie downs.
12. Auxiliary equipment or storage outside of the mobile unit must be adequately protected from contamination by use of overhead canopies, a double pallet system in which equipment (food contact surfaces), and shelf stable foods do not come into contact with the ground, standing water, or splash hazards. Storage of shelf stable foods such as whole potatoes, whole onions, and whole peppers shall be in watertight containers or plastic sheeting covering the entire package/pallet.
13. The mobile unit shall conspicuously display signage on the exterior of the unit indicating the name of the operation, city of origin, and area code and phone number. The name of the operation & the city of origin shall be in at least 3" high by 1" wide letters, easily readable, and not covered by other signs or equipment. The license and food-choking poster must be displayed inside the unit in view of customers and employees.
14. A separate storage cabinet/container must be provided for cleaners, paints, pesticides, and other toxic materials so that these items are not stored with food. Employee personal belongings such as purses, jackets, etc, must be stored in a location other than on food packages or equipment.
15. If the mobile unit has living or sleeping compartments, these compartments must be separated by a partition with a self-closing door.

Food Protection, Employee Health and Sanitation & Temperature Requirements

1. All foods must be from an approved source. No home canned or homemade foods permitted, except for properly labeled Cottage Food Products that are non-potentially hazardous.
2. Bulk food containers must be properly labeled as to contents, and the containers must be food grade and approved by the FDA. Potentially hazardous foods must be date marked for seven-day use if held at 41°F or lower.
3. Foods shall not be stored on the ground or floor of the mobile unit unless in a lidded durable water tight container.
4. Ice shall be treated as with other foods. Ice used for ice baths shall not be used for ice in beverages. Ice scoops must have handles and must be stored out of the ice bins on a clean towel, sanitized bucket or sanitized tray. Towel shall be replaced every 4 hours. Bucket or tray shall be washed, rinsed, & sanitized every 4 hours.
5. Employees/volunteers shall be excluded from food service operations if they have exhibited vomiting or diarrhea within three days preceding the food service event. Employees shall wash hands often, and shall not eat, or use tobacco products in the mobile unit.
6. Employees with open or bandaged cuts or scars or their hands shall utilize food service gloves at all times (changed between tasks). Employees shall wash their hands before donning gloves. Employees shall not wear jewelry and false fingernails when preparing or serving food. Hair restraints (hairnets, cap, or visor with head band) shall be used whenever working in the mobile unit.
7. Employee clothing and aprons shall be kept clean and changed as needed, and shall be laundered at the end of each day. Wiping clothes and cleaning rags shall be kept clean and stored in a designated

location for clean/soiled linens. Sanitizing wiping clothes shall be maintained in a bucket with approved sanitizer at the proper concentration. Sanitizing solutions shall be changed out every four hours.

8. A sufficient number of disposable food service gloves shall be on hand, and or food grade tissue paper, sandwich trays, tongs, spatulas and or paper plates to avoid bare hand contact with ready to eat foods (i.e. foods that do not undergo a cooking process prior to serving to a customer).
9. Condiments for self service by customers shall be single use individual packages, and not common jars or dispensers. Customer utensils shall be single use and individually prepackaged.
10. A supervisor or employee(s) must be able to demonstrate a basic knowledge of food safety requirements, and operational procedures for the mobile unit.

Food Cooking, Storage, and Holding Temperature Requirements

Refrigeration or cold storage.....41°F or lower at all times

Poultry, Stuffed Foods, Mixed Foods (stews & casseroles), Reheating Foods.....165°F for at least 15 seconds

Ground Beef & Ground Pork.....155°F for at least 15 seconds

Whole Beef, Whole Pork, Whole Lamb, Fish, Shellfish, Eggs.....145°F for at least 15 seconds

Cooked food hot holding minimum temperature.....135°F or higher at all times

When the ambient temperature is above 70°F any hot held foods out of temperature longer than one hour must be reheated or discarded.

Sanitizer Strength Requirements (Change out every four hours)

Chlorine bleach (5.25%) in 3-bowl sink set up.....Minimum 50 ppm (parts per million)

Chlorine bleach in wiping cloth buckets..... Minimum 100 ppm (parts per million)

Quaternary Ammonia or San-I-Tabs in 3-bowl sink set up..... Minimum 200 ppm (parts per million)

Quaternary Ammonia or San-I-Tabs in wiping cloth buckets..... Minimum 200 ppm (parts per million)

Iodine in 3-bowl sink set up..... Minimum 12.5 ppm (parts per million)

Iodine in wiping cloth buckets..... Minimum 25 ppm (parts per million)

If you have any questions please contact the Gallia County Health Department at (740) 441-2018