

# MOBILE FOOD OPERATION

## Information Packet



### ERIE COUNTY HEALTH DEPARTMENT

420 Superior Street  
Sandusky, Ohio 44870

**PHONE**

**419-626-5623**

**FAX**

**419-624-3358**

**EMAIL**

**[eriecohealthohio.org](http://eriecohealthohio.org)**

# PLAN SUBMISSION



The Following Items are Necessary for Proper Development of a Mobile Food Operation.

- 1 Submit to the local health department a complete layout of the unit. A complete layout includes the following Items:



- 2 Provide a complete list of all equipment to be installed in the unit. The make and model numbers of each individual piece of equipment must be included.

Sinks, Refrigerators, Freezers, Grills, Fryers, Etc.

Example: Make & Model #  
(Grill <Hobart HBT1700G>)

- 3 Provide a listing of all surface finishes to be installed on the floors, walls, and ceilings.

Walls      Laminate Panels  
Floor      Linoleum

- 4 Indicate placement of lighting fixtures.

- 5 Indicate type and size (capacity) of holding tank planned for wastewater disposal.

- 6 Indicate location and size (capacity) of water heater.

- 7 Provide information (make and model number) of the backflow prevention device to be installed on the water supply line.

- 8 Provide a complete list of ALL foods to be prepared in and served from the unit.



# REQUIREMENTS

## SINKS



## EQUIPMENT



All equipment must be commercial-grade NSF approved

## SURFACE FINISHES

Laminate Panels  
Stainless Steel  
Quarry Tile  
Etc.



Floors, Walls, & Ceilings must be constructed of smooth & easily-cleanable materials

## HOLDING TANK



A Holding Tank of adequate capacity must be provided for waste water disposal

## BACKFLOW DEVICE

ASSE 1012  
Or  
ASSE 1024



A backflow prevention device must be installed on the water supply line

## HOT WATER



A water heater is required for a constant supply of hot water

**FIRE SUPPRESSION**



A fully charged fire extinguisher must be provided for fire protection

**SANITIZERS**

A proper sanitizer is required for use in the three-compartment sink and for sanitizing equipment and food-contact surfaces



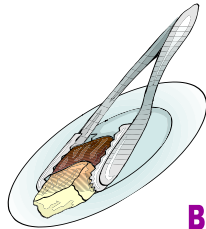
**THERMOMETERS**



Thermometers must read 0 F to 220 F

Thermometers must be provided for testing of food temperatures

**BARRIERS**

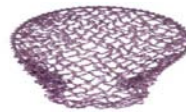


Barriers (Gloves, Utensils, Food Tissue, Etc.) must be used when handling all ready-to-eat foods

**HAIR RESTRAINT**



Hats



Hair Nets



Visors

**IDENTIFICATION**

Lettering must be  
3" (inches) in height  
or greater



A sign must be provided on the unit to indicate the information listed below

Name of Operation

City, State, Zip Code

Telephone Number

# Backflow Prevention Devices

*ASSE 1012*



*ASSE 1024*

