

Mobile Food Service Operations /Retail Food Establishments

The following is a list of requirements for mobile food service operations/retail food establishments from the Ohio Uniform Food Safety Code.

Smooth, nonabsorbent, and easily clean able floors, walls, and ceilings are required. Light colored finishes are easier to maintain in a sanitary condition.

Adequate lighting is required. Effectively shield bulbs from breakage.

Running water, pressurized or gravity fed, is required. The water must be from an approved, safe source. Food grade water hoses with backflow prevention shall be provided when connecting to an existing water system. The water inlet must be protected from possible contamination. The water hose cannot be used for any other purpose.

A waste water tank large enough to contain all waste water is required. All waste water and grease shall be properly disposed. No waste water or grease may be discharged to the ground or into a storm sewer.

Hand washing facilities shall be provided and be supplied with warm water, hand soap, single-service towels and a hand wash sign.

A 3 compartment sink or approved system shall be provided for washing, rinsing, and sanitizing of multi-use utensils.

All food, utensils, and single-service items shall be stored in a manner that prevents possible contamination of these items. Sneeze guards or covered containers are required for condiments.

Potentially hazardous foods must be held cold at 41°F (5°C) or colder or hot at 135°F (57°C) or hotter.

Food cannot be made in a private home. Food and ice must be obtained from an approved source.

A covered garbage receptacle is required.

A license application must be completed and submitted to the Tuscarawas County Health Department at least 10 days prior to operating the mobile food service operation/retail food establishment.

The license fee for mobile food service operations/retail food establishments is \$308.00.

The following information is needed for Plan Review

The plans and specifications shall be legible, be drawn reasonable to scale, and shall include:

- (1) The type of operation or establishment proposed and foods to be prepared and served;
- (2) The total area to be used for the food service operation or retail food establishment including square footage;
- (3) All portions of the premises in which the food service operation or retail food establishment are to be conducted;
- (4) Entrances and exits;
- (5) Location, number and types of plumbing fixtures, including all water supply facilities;
- (6) Plan of lighting, both natural and artificial, with foot-candles indicated for critical surfaces;
- (7) A floor plan showing the general layout of fixtures and other equipment;
- (8) Building materials and surface finishes to be used; and
- (9) An equipment list with equipment manufacturers and model numbers.

Please include contact information including the name of the contact person and mailing address.