

A Plan Review Guide For Mobile Food Operations

Submit the following items to the Medina County Health Department food protection program:

- Type of mobile unit proposed (tear down unit, trailer, truck, cart) and a detailed floor plan drawn reasonably to scale of the entire operation, including entrances/exits, serving window(s), layout of proposed equipment locations, number, and types of plumbing fixtures, stock trucks, etc. Once approved, the equipment layout and menu will be displayed on the back of the license.
- An equipment list (or specification sheets) with manufacturer name(s) and model number(s), including but not limited to: cold food storage equipment (refrigerators, freezers, and ice makers), cooking equipment (fryers, ovens, grills, griddles, vent hood), hot holding equipment (steam table, heat lamps, etc.) beverage dispensing equipment, and mixers.
- A list of surface finishes for the floors, counters, walls, and ceilings. All surfaces must be smooth, non-absorbent, and easily cleanable.
- The proposed menu. Please include condiments, toppings, beverages, and ice.
- Water supply source and waste water disposal system.
- Lighting plan showing location and types of light fixtures.

The Medina County Health Department has 30 days from the date of submission to complete the initial review of the plans.
(Ohio Administrative Code 3701-21-03)

Basic Requirements

Water Supply & Waste Removal

- The water source for handwashing and food preparation must be safe (i.e. municipal water supply). If the mobile unit plans to use a non-municipal water source, a sample is required to verify the water is safe for consumption.
- Hot water tank capable of providing hot water at least 100°F at handwashing sinks and 110°F at three-compartment sinks.
- Backflow prevention device ASSE #1024 or ASSE #1012.
- Potable water hose of adequate length to supply water and/or to fill water holding tanks.
- Waste water holding tank sized 15% larger than the water holding tank.

Required Sinks

- Three-compartment sink with two drainboards to wash, rinse, and sanitize equipment. The sink must be large enough to accommodate the largest piece of equipment.
- Handwashing sink stocked with soap and paper towels.



Equipment

- All equipment must be commercial grade and listed with the National Sanitation Foundation International (NSF), ETL (Sanitation) Testing Laboratories, Inc., or similar testing agency. If you are unsure equipment meets this requirement, submit manufacturer name(s) and model number(s) to the Medina County Health Department for approval before purchasing. We will be happy to verify.

Lighting

- Ample shielded or shatter-resistant lighting in food preparation and equipment washing areas.

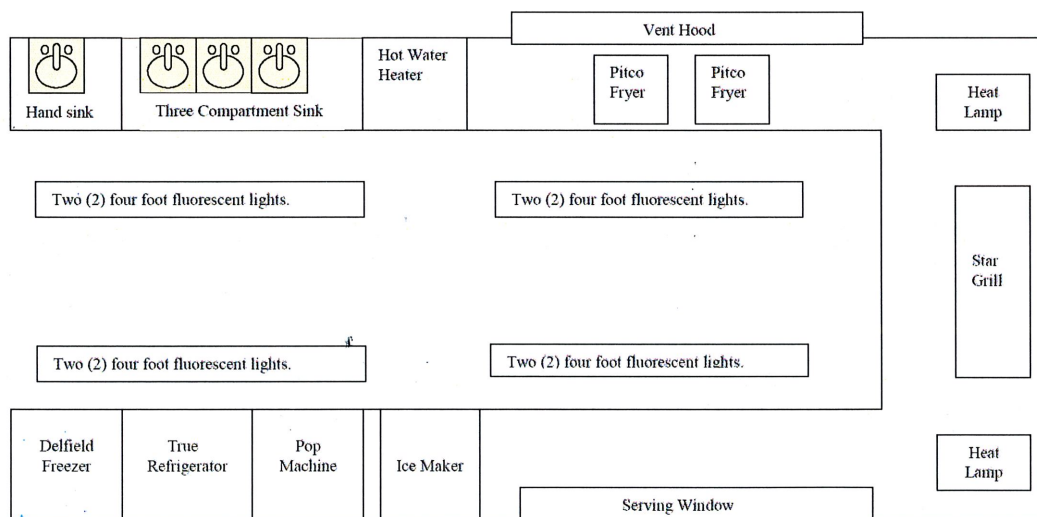
Signage

- Each mobile operation must display the name of the operation, city of origin, area code, and telephone number on the exterior of the mobile unit. The name and city of origin must measure at least 3 inches high and 1 inch wide.
- A poster illustrating first aid techniques to remove food from the throat of a choking victim. Poster should be easy to read and understand.*
- A sign or poster reminding employees to wash their hands must be displayed at the designated handwashing sink.*

* The Medina County Health Department can provide choking and hand washing posters at no cost. Please ask for more details

- The original food service operation license or retail food establishment license must be available during operation. A photocopied license is not acceptable. Mobile units may operate throughout Ohio and may be inspected by other local health districts to determine compliance with Ohio Administrative Code. The original license contains pertinent information for inspectors. If you are inspected by a local health department, a copy of the inspection report will be mailed to the Medina County Health Department. Licenses expire March 1 and must be renewed prior to operation each licensing period.

Example Floor Plan



4800 Ledgewood Dr. • Medina, Ohio 44256 • 330-723-9688, option 3