



Mobile Unit Information Sheet

Any facility or unit offering food is required to have a license issued by the Wood County Health Department (3717.41 ORC). If you plan to open a mobile unit, please contact the Wood County Health Department for any questions you may have regarding plan approval or licensing. Every mobile unit must be licensed by the health department in which the operators' business headquarters is located.

Mobile food units come in a variety of shapes and styles and have different requirements bases upon your menu. This packet discusses concession trailers/food trucks, pushcarts, and teardown mobile units.

Concession Trailers/Food Trucks

Concession trailers/food trucks are totally self-contained units. There is mechanical refrigeration, a complete plumbing system (including a hot water tank), and plenty of storage space for multiple day events.

Basic Requirements:

- A complete and detailed menu;
- Commercial cooking equipment;
- Commercial refrigerators/freezers that are not moved from the concession;
- A 3 compartment sink with a faucet. Sink compartments must be large enough to fit all items that must be washed/rinsed/sanitized;
- A hand-washing sink with a faucet (separate from the 3 compartment sink);
- A water system with a fresh water tank, waste water tank, and hot water heater;
- Backflow prevention device is required (ASSE #1024). Food grade hose must be used.
- The walls/floors/ceiling must be a cleanable and durable surface;
- All food handling regulations that pertain to a restaurant are exactly the same for a mobile food unit;
- Foods to be served from the mobile unit must be prepared in the unit. No food prep is allowed from the home and brought into the mobile unit for sale;
- The mobile food unit license is valid throughout the state of Ohio, as long as the unit is operating as stated on the back of the license issued by this department.



Mobile Unit Identification:

- The truck/trailer must be identified with letters at least 3" tall and 1" wide, placed anywhere on the concession, and contain the following information:
 - Company Name
 - City
 - Phone Number (including area code)

Pushcarts

Pushcarts come in 2 styles, those in which the operator stands on the ground or those in which the operator stands inside the cart.

Basic Requirements:

- Pushcarts usually have a fixed grill or flat top that is manufactured into the body of the cart. The warmers and cold storage are also part of the body of the pushcart;
- Pushcarts normally have limited infrastructure and no electricity associated with their operation. Therefore, equipment and sinks are very small. The water supply and dry storage are also very limited.
- Although the sinks are small, there must still be a hand sink and 3 compartment sink (wash/rinse/sanitize). There must also be a faucet.
- Because of the limited infrastructure, pushcarts must work out of a commissary. A commissary is nothing more than a license food service that can handle the additional capacity.
- Restaurants or grocery stores are common commissaries that pushcarts work from.
- The push cart must begin and end each working day at the commissary.



Commissary Agreement (supplied in the plan review application packet)

A commissary agreement must be signed by the pushcart owner and the commissary owner annually, before a Mobile Food Service license can be issued. The commissary agreement states that the commissary owner knows, and agrees to let the pushcart owner work from their facility. The commissary owner must agree to have the commissary open for use whenever the pushcart owner needs to use it. This agreement allows the pushcart owner to use the infrastructure of the commissary that the pushcart lacks.

- All the food handling regulations that pertain to a restaurant are exactly the same for a mobile food unit.
- Food to be served from the pushcart must be prepared on the pushcart or in the commissary. No food prep is allowed from the home and brought to the mobile unit for sale;
- The mobile food unit license is valid throughout the state of Ohio, as long as the unit is operating as stated on the back of the license issued by this department.

Mobile Unit Identification:

- The pushcart must be identified with letters at least 3" tall and 1" wide, placed anywhere on the unit, and contain the following information:
 - Company Name
 - City
 - Phone Number (including area code)

Teardown Mobile

A tear down unit is a mobile that is built and torn down for each event. At first glance, it may seem like the easiest way to begin in the mobile concession business. However, they actually require the most work of all the mobile types. Keep in mind that all regulations for a normal food service business still apply.

Basic Requirements:

- Teardown mobile units must have a cleanable floor surface (examples include wood, concrete, asphalt);
- All commercial cooking equipment is required;
- 3 compartment sink with a faucet. There must be a sink system that are large enough to handle all items that must be washed/rinsed/sanitized in the concession. The sink system must be set up for each event;
- Hand-washing sink with a faucet (this must be separate from the 3 compartment sink);
- A water system that can handle the hot water needs of the food service must be set up at each event (a minimum of 5 gallons of hot water is recommended);
- There must be a system in place at each event to dispose of the waste water from the hand sink and 3 compartment sink.
- An awning or roof is required. Food must be protected from dust, dirt, and rain.
- There must be adequate food/dry storage space inside. Many times a stock truck can provide additional storage space. Additional space will be inspected for cleanliness.
- A ventilation hood system is not normally required in a teardown unit.



Related Regulations:

- All food handling regulations that pertain to a restaurant are exactly the same for a mobile food unit;
- Foods to be served from the mobile unit must be prepared in the unit. No food prep is allowed from a home and brought into the mobile unit for sale;
- The mobile food unit license is valid throughout the state of Ohio, as long as the unit is operating as stated on the back of the license issued by this department.

Mobile Unit Identification:

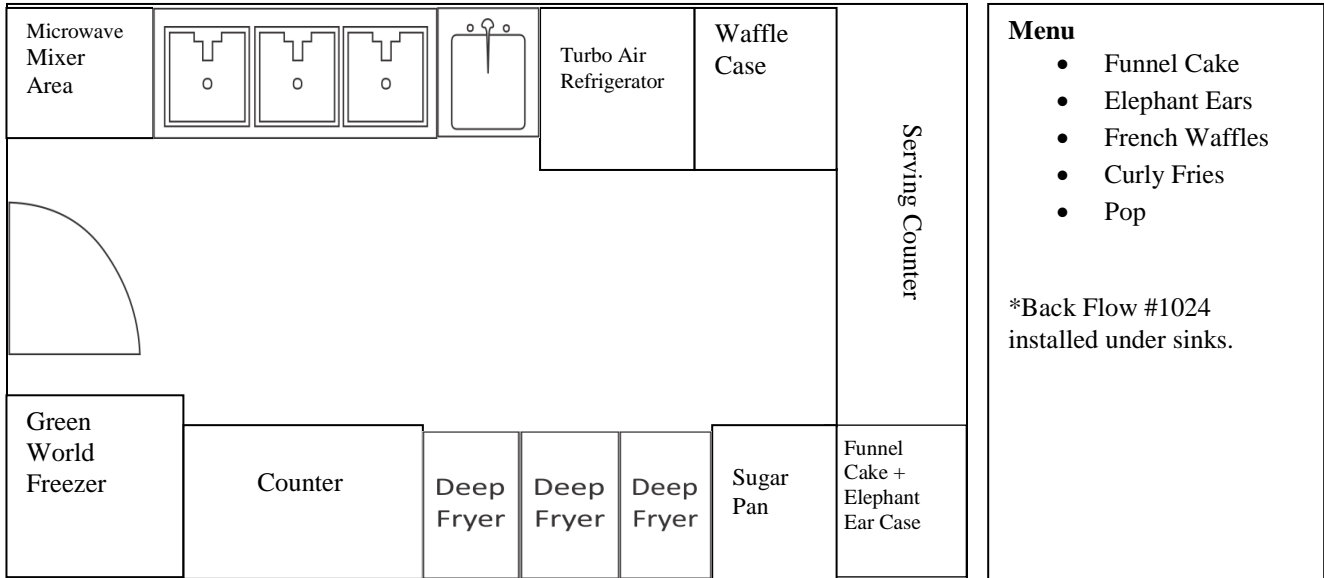
- The truck/trailer must be identified with letters at least 3" tall and 1" wide, placed anywhere on the concession, and contain the following information:
 - Company Name
 - City
 - Phone Number (including area code)

Sample Layouts

- Final layout will be printed on the back of your mobile license.
- While operating, the mobile unit must be set up the same as the back of the license. Only foods listed on the back of the license may be prepared/ sold.

Name of Facility:

License #:



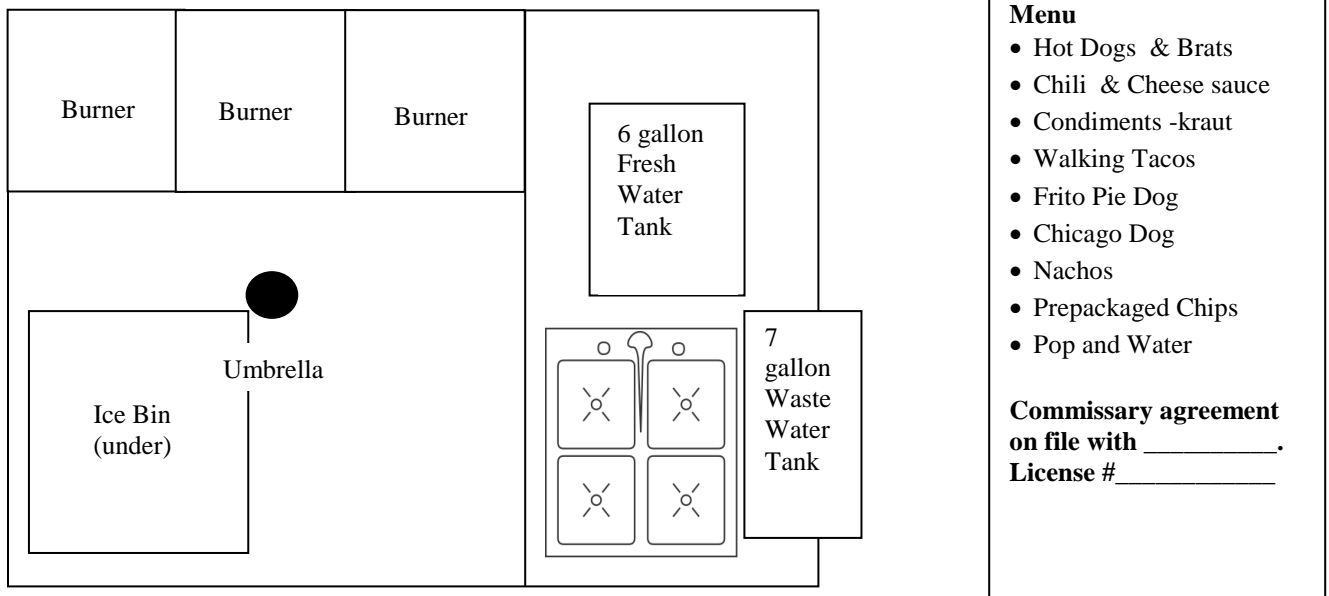
Date diagram created:

Created By:

RS #:

Name of Facility:

License #:



Date diagram created:

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