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# Introduction To Mobile Food Units



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### Each section includes information on:

- Type Definition
- Basic Requirements
- Related Regulations/Exceptions
- Concession Identification

# I. CONCESSION TRAILERS/TRUCKS

## Type Definition

Concession Trailers/Trucks are completely 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

• **Concession Trailers / Trucks that prepare or cook food for customers should contain the following:**

1. Commercial cooking equipment and commercial refrigerators/freezers that are not moved from concession
  - Recognized Food Equipment Certifications:
    - NSF International
    - Underwriters Laboratories (UL)
    - Canadian Standards Association (CSA)
    - Edison Testing Laboratories (ETL Intertek)
2. A three compartment sink that is large enough to accommodate immersion of all utensils and equipment and **must be washed/rinsed/sanitized in the concession.**
3. A handwashing sink.
  - Must be separate from the three compartment sink
  - Cannot be used for any other purpose than handwashing
4. A water system with a fresh water tank, waste water tank, and hot water heater.
  - Backflow prevention device is required
  - Food grade hose must be used
5. Adequate storage for food & dry goods.
6. Walls, floor, and ceiling must be smooth and easily cleanable.
7. All the food handling regulations that pertain to a restaurant are exactly the same for a Mobile Food Concession.



**Food to be served must be prepared in the concession on site. No food preparation will be allowed from a home and brought to the concession for sale.**

## Exceptions

• **There are three exceptions to the Food Safety Regulations that do not completely pertain to a Mobile Food Concession. These exceptions are:**

1. No restroom is required.
2. A ventilation hood may not be required.
3. A grease interceptor is not required.

## Concession Identification

• **An ID must be at least 3" tall and 1" wide, placed anywhere on the concession, and contain the following information:**

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number

## II. KNOCKDOWN CONCESSION

### Type Definition

A Knockdown Concession is exactly what the name implies. It must be built and knocked down for each event. At first glance, it may seem like the easiest way to get into the mobile concession business. However, they actually require the most work of all the mobile types. Remember, all the regulations for a normal food service business apply.



### Basic Requirements

1. A Knockdown Concession is not allowed to stand on a soft surface such as the grass or bare ground due to dust, dirt, or possibly mud (if bad weather occurred before or during an event). You must have some type of floor.
2. All Commercial cooking equipment and commercial refrigerators and/or freezers are required.
  - Recognized Food Equipment Certifications: NSF International, Underwriters Laboratories (UL), Canadian Standards Association (CSA), Edison Testing Laboratories (ETL Intertek)
3. There must be a three compartment sink that is large enough to handle all items that **must be washed/rinsed/sanitized in the concession**. There must also be a separate sink for handwashing.
  - Sinks must be set-up for each event.
  - Hot water under pressure must be provided to each sink.
4. There also must be a system in place at each event to dispose of the wastewater from the hand sink and three-compartment sink.
5. Some type of roof is required to protect food from dust, dirt, rain, and occasional birds flying directly overhead. An open flame used to cook (such as a grill) under a tent is not allowed, according to the Fire Dept.
6. Adequate storage for food/dry goods.
  - A stock truck can provide additional storage space. However, additional storage space will be inspected for cleanliness or any other conditions that may apply.
7. All the food handling regulations that pertain to a restaurant are exactly the same for a Knockdown Mobile Food Concession.



**Food to be served must be prepared in the concession on site. No food preparation will be allowed from a home and brought to the concession for sale.**

### Exceptions

• **There are three exceptions to the food safety regulations that do not completely pertain to a Mobile Food Concession. These exceptions are:**

1. No restroom is required.
2. A ventilation hood may not be required
3. No grease interceptor is required.

### Concession Identification

• **An ID must be at least 3" tall and 1" wide and contain the following information:**

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number

### III. FROZEN FOOD TRUCKS

#### Type Definition

A Frozen Food Truck is a mobile motorized or non-motorized concession on wheels that contains a commercial freezer. All product is frozen and prepackaged. Examples of Frozen Food Trucks include, but are not limited to, frozen meats and ice cream.



#### Basic Requirements

1. The frozen foods must be received frozen and are prepackaged
  - Foods must come from a commercial distributor.
2. Freezers holding the food for sale must be of commercial grade. There must be a label or data plate on the unit that states for "commercial use".
  - Recognized Food Equipment Certifications
    - NSF International
    - Underwriters Laboratories (UL)
    - Canadian Standards Association (CSA)
    - Edison Testing Laboratories (ETL Intertek)
3. This is the only type of Concession in which no plumbing system is required. No hand wash is sink required on a Frozen Food Truck.



**Frozen food being held in storage before its sale to the public is prohibited from being stored inside a residence.**

#### Related Regulations

1. The Frozen Food Concession is legal to sell its product anywhere within Ohio (as long as local regulations are satisfied).
  - There may be local regulations that limit where and when this type of Frozen Food Truck operates.

#### Concession Identification

**An ID must be at least 3" tall and 1" wide and contain the following information:**

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number

## IV. MOBILE COOKERS

### Type Definition

A Mobile Cooker is virtually an oven on wheels. The cooking unit is mounted to the frame and **must stay on site with the concession.**

### Basic Requirements

1. The Mobile Cooker type concessions must have all the infrastructure of a Concession Trailer or Knockdown.
  - If the concession unit is large enough to house cooking equipment, refrigeration system, full plumbing system (including three- compartment utensil sink, hand wash sink, hot & cold running water, and waste water holding tank), and adequate storage space, an auxiliary trailer or knockdown may not be needed.
2. Most Mobile Cooker type concessions require an auxiliary unit due to infrastructure needs.



**Food to be served must be prepared on the concession. No food preparation will be allowed from a home and brought to the concession for sale.**

### Related Regulations

- There may be local regulations that limit where and when this type of unit operates.

### Concession Identification

- An ID must be at least 3" tall and 1" wide, placed anywhere on the concession, and contain the following information:
  1. Company Name
  2. City, State, Zip Code
  3. Area Code and Phone Number

# V. Pushcarts

## Type Definition

Pushcarts come in two varieties, those in which the operator stands on the ground, or those in which the operator stands inside the cart. Typically, there is no electric or mechanical refrigeration associated with a pushcart.



## Basic Requirements

1. Pushcarts usually have a fixed grill or flat top that is manufactured into the body of the cart.
  - Warmers and cold storage are also part of the body of the cart
2. Pushcarts normally have limited infrastructure and no electricity associated with their operation.
  - Water supply and dry storage are also very limited
3. Because of the limited infrastructure, pushcarts must work out of a commissary.
  - A commissary is nothing more than a licensed food service.
    - A restaurant or grocery store are common commissaries
  - **The pushcart must begin and end each working day at the commissary.**
4. Although the sinks are small, there must still be a hand washing sink and a three compartment sink.

**Food to be served must be prepared on the concession. No food preparation will be allowed from a home and brought to the concession for sale.**

## Commissary Agreement

An agreement must be signed by the pushcart owner and the commissary owner on a yearly basis before the Mobile Food License is issued. This agreement basically 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.



## Related Regulations

1. All food handling regulations that pertain to a restaurant are exactly the same for a mobile pushcart food concession.
2. Pushcarts are referred to as "restricted mobiles".
3. There may be local regulations that limit where and when this type of pushcart concession operates.

## Concession Identification

**An ID 3" tall and 1" wide and contain the following information:**

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number

# VI. Soft Serve Ice Cream Trucks



## Type Definitions

A soft serve ice cream truck traditionally has a soft serve ice cream machine on board with all the favorite toppings.

## Basic Requirements

1. Commercial refrigerators/freezers that are not moved from the concession.
  - Recognized Food Equipment Certifications
    - NSF International
    - Underwriters Laboratories (UL)
    - Canadian Standards Association (CSA)
    - Edison Testing Laboratories (ETL Intertek)
2. A three compartment sink that is large enough to handle all items that **must be washed/rinsed/sanitized in the concession.**
3. A hand washing sink that is separate from the three compartment sink.
4. Water systems that can handle the hot water needs of the concession.
  - A minimum of 5 gallons of water is recommended
5. Adequate storage for food & dry goods.
6. An adequate wastewater storage tank.



## Related Regulations

1. Soft serve ice cream concessions fall under the same regulations as a concession trailer/truck
2. There may be local regulations that limit where and when this type of concession operates.

## Concession Identification

**An ID must be at least 3" tall and 1" wide, placed anywhere on the concession and contain the following:**

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number



# VII. CHECKLIST FOR MOBILE FOOD SERVICES

1. Hot/Cold running water, under pressure, to all sinks. (3 compartment and hand-wash sink).
  - Proper backflow prevention valve(s) installed. **(ASSE 1052 OR ASSE 1024 ONLY)**
2. All refrigeration units must have operable thermometers.
  - Temperature on all refrigeration units must be held at 41 degrees Fahrenheit or below.
3. Probe thermometer shall be available at unit to check cooking and cooling temperatures.
  - Hot foods must be held at 135 degrees Fahrenheit or higher during hot storage, display, and transportation.
  - Cold foods must be held at 41 degrees Fahrenheit or below during cold storage, display, and transportation.
4. Portable holding tank/or hose draining to a holding tank **must be connected.**
5. Sanitizer and appropriate test strips readily available.
  - Each person working in unit should know correct sanitizing procedure.
6. Soap and paper towels provided at hand-washing sink.
7. Food properly covered and stored. (including refrigerated and storage trucks)
  - All raw foods must be stored below or away from ready to eat/fully cooked foods.
8. All pressurized air tanks (CO2) must be chained.
9. Food grade approved hose for potable water.
10. Poultry must be cooked to an internal temperature of 165 degrees Fahrenheit or higher and held for a minimum of 15 seconds at this temperature.
11. Re-heated foods must be cooked to an internal temperature of 165 degrees Fahrenheit or higher.
  - If reheated in a microwave the internal temperature must be 190 degrees Fahrenheit or higher and stirred midway through the reheating cycle.
12. Covered garbage containers must be provided.
13. There must be a layout of the unit and menu provided to display on the back of the mobile license
  - **While in operation 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.**



 STEAK	REST TIME AND ALLOW TO REST FOR AT LEAST 3 MINUTES	145 °F
 POULTRY	BREASTS, WHOLE BIRD, LEGS, THIGHS, AND WINGS, GROUND POULTRY AND STUFFING	165 °F
 PORK		145 °F
 GROUND MEAT		160 °F
 FISH AND SHELLFISH		145 °F
FULLY COOKED HAM		165 °F
LEFTOVERS		165 °F
CASSEROLES		165 °F

FOR THE SPECIFIC RULES GOVERNING FOOD SERVICE OPERATIONS, PLEASE REFER TO CHAPTER 3710-21 OF THE OHIO ADMINISTRATIVE CODE.

<http://codes.ohio.gov/oac/3701-21>

**PLEASE CONTACT THE BELMONT COUNTY HEALTH DEPARTMENT AT LEAST TWO (2) WEEKS PRIOR TO EVENT TO REQUEST AN APPLICATION. (740) 695-1202, YOUR APPLICATION SHALL INCLUDE A LAYOUT DRAWING OF THE UNIT WITH ALL EQUIPMENT LABELED ON DRAWING AND A MENU**

**BELMONT COUNTY HEALTH DEPARTMENT**

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Phone: 740-695-1202 Fax: 740-695-8890

[www.belmontcountyhealth.com](http://www.belmontcountyhealth.com)



**MOBILE UNIT INFORMATION**

Name of Mobile Unit \_\_\_\_\_

Name of License Holder (Legal Owner) \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Mailing Address if Different from Above \_\_\_\_\_

Phone \_\_\_\_\_ Cell \_\_\_\_\_ Email \_\_\_\_\_

Name of Contact Person (If not License Holder) \_\_\_\_\_

Phone \_\_\_\_\_ Cell \_\_\_\_\_ Email \_\_\_\_\_

**Please Enclose the Following Documents:**

- Proposed menu including a complete list of foods or beverages to be offered.
- Floor plan of the mobile unit with all equipment labeled.
- Equipment list with make and model number.

**Water Supply and Waste Water**

1. Fresh water tank size \_\_\_\_\_ Waste water tank size \_\_\_\_\_
2. What is the capacity of the water heater? \_\_\_\_\_
3. Backflow prevention valve ASSE number \_\_\_\_\_
4. What type of hose will be used? (Only food grade hoses are permitted) \_\_\_\_\_

**Dishwashing Facilities**

1. Will the largest pot, pan, or utensil fit into each compartment of the 3-compartment sink? YES ( ) NO ( )
2. What type of sanitizer will be used? \_\_\_\_\_
  - Appropriate sanitizer test strips must be readily available.

**Prepping Food (A prep sink with an air gap may be required)**

1. List all foods that will be washed prior to cooking: \_\_\_\_\_  
\_\_\_\_\_
2. How and where will foods be washed? \_\_\_\_\_  
\_\_\_\_\_

**Thawing Frozen Food**

Thawing method(s) (check all that apply and indicate where thawing will take place):

- \_\_\_\_\_ Under refrigeration: \_\_\_\_\_
- \_\_\_\_\_ Under running water less than 70 °F (21 °C): \_\_\_\_\_
- \_\_\_\_\_ Microwave (as part of the cooking process): \_\_\_\_\_
- \_\_\_\_\_ Cooked from frozen state: \_\_\_\_\_
- \_\_\_\_\_ Other (describe): \_\_\_\_\_

**Hot/Cold Holding**

1. List all foods that will be hot held: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. How will hot foods be maintained at 135 °F (57 °C) or above during holding for service? Indicate make, model number, and location of hot holding units. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
3. List all foods that will be cold held: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
4. How will cold food be maintained at 41 °F (5 °C) or below during holding for service? Indicate make, model number and location of cold holding units. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Cooling**

1. List all foods that may be leftover and cooled: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. How will foods be properly cooled to 41 °F (5 °C) within 6 hours (135 °F (57 °C) to 70 °F (21 °C) within 2 hours and 70 °F (21 °C) to 41 °F (5 °C) within an additional 4 hours)? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Reheating**

1. List all foods that will be cooked, cooled, and reheated: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. How and where will foods that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165 °F for 15 seconds within 2 hours? Indicate type and number of units used for reheating. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Please contact our office with any questions or comments (740)–695-1202.**

Statement: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from this Health Regulatory Authority may nullify final approval.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

(Owner or Responsible Individual)