



Geauga Public Health Mobile Application

Owner Information

Name: _____

Address: _____

Township: _____

City: _____ Zip Code: _____

Contact Phone Number(s): _____

Email: _____

Mobile Information

Name of Mobile: _____

Date: ____/____/____

Licensing year: ____/____/____

Type of Mobile:

- | | |
|-----------------------------------------------------|----------------------------------------------------|
| <input type="checkbox"/> Concession Trailers/Trucks | <input type="checkbox"/> Frozen Food Trucks/Carts |
| <input type="checkbox"/> Pushcarts | <input type="checkbox"/> Catering-Type Trucks |
| <input type="checkbox"/> Knockdown Concessions | <input type="checkbox"/> Mobile Cookers & BBQ Pits |

Truck/trailer license plate # _____

Required marking on the trailer

- Name of the mobile food service operation
- City of origin
- Phone number including area code must be displayed on the outside of the trailer.

The name and city must be in individual letters at least three (3) inches high and one (1) inch wide.

All items must be provided to ensure compliance

Water and Waste Water

Does the potable water come from an approved source?

- Licensed Facility (bottled, packaged, bulk water vending, etc.)
- Approved City Water (source of water _____)
- Tested Well Water Source, a recent copy of the results must be kept with the mobile at all times.
- OEPA PWS # (if applicable) _____
- All products are commercially pre-packaged, there is no food handling. Not applicable.

Is an approved method for supplying potable water available?

- Food grade water hose NSF standard 61 (please provide documentation)
- Pour fill without the need for a direct connect.
The size of the potable water tank is _____ gal.
- Location of the potable water tank: _____
- All products are commercially pre-packaged, there is no food handling so potable water is needed. Not applicable.
- No fresh water holding tank, the mobile must be hooked up to a fresh water supply at all times with a food grade hose.
This will be noted on the back of the license and the mobile will ONLY be allowed to operate when permitted to be hooked up to a fresh water supply.

How will the wastewater be disposed?

- Blue Boy
Disposal location: _____
- Built in holding tank that is 15% larger than the potable water tank. The size of the tank is _____ gal.
- Location of the waste water holding tank: _____
Disposal location: _____
- All products are commercially pre-packaged; there is no food handling or warewashing. Not applicable.

Where will you dispose the grease?

- Disposal site: _____
- Operation doesn't use or generate grease. Not applicable.

Menu

- All food must be prepared in your mobile food service operation or by a commercially licensed facility.
No food may be made in your home!
- A complete menu for your mobile food service operation must be provided. The menu should be simple, as a mobile is always on the go and does not have the same amount of space as a full-service restaurant.
- The menu for your mobile food service operation will be printed on the back of your license and **must travel with you at all times.**
- Any additions or alterations to your menu must be approved by this department and added to the back of the license by your sanitarian.

Complete the **MENU REVIEW SHEET** at the end of this packet.

Provide a list of your suppliers:

Do you plan on serving undercooked meat and egg products? See OAC 3717-1-3.5 for details on when a consumer advisory is needed.

- Yes, a consumer advisory will be posted on our menus.
- No, all of our food will be cooked through.

Food Preparation Review

How will employees prevent bare hand contact?

- Gloves
- Deli tissue
- Utensils
- Other, please describe: _____

Hair cover

- Hats
- Hair nets
- Other, please describe: _____

Is ice used in the mobile unit?

- Comes from an approved source.
Source of the ice: _____
- Mobile unit has a built-in commercial grade ice machine.
- Mobile won't use ice, not applicable.

***Remember ice used as an exterior coolant cannot be used as food. Ex. ice for a drink.**

How will you prepare produce?

- No produce will be used or served.
- All produce will be pre-purchased pre-washed and pre-sliced. (Invoices must be available upon request)
- All produce will be prepared in a separate food prep sink.

How will you thaw temperature controlled for safety food?

- No thawing will take place
- Will thaw in a cooler over night
- Will thaw under continuously running cold (70°F) water
- Will cook from frozen

Equipment

****Submit a detailed overhead drawing of your proposed mobile unit. An example of the drawing can be found in the planning guide. The drawing of the unit must detail the necessary requirements (i.e. hand washing sink, 3-compartment sink, mechanical refrigeration, etc.) and how other requirements will be met if not shown in the drawing.****

Thermometer

- Digital
- Dial face (0°F – 220°F)
- Not serving temperature sensitive items. Not applicable.

How will you keep cold food at 41°F or lower?

- Mechanical refrigeration, commercial grade
- Iced down coolers.
****Note: If you use iced down coolers, a restriction of 4 hours of operation will be put on the back of your license. Once the 4 hours are up, the operation can no longer sell the product and must shut down.**
- Products are commercially pre-packaged and shelf stable. No food handling, not applicable.

How will you keep hot food at 135°F or higher?

- Roasters
- Steam Tables
- Products are commercially pre-packaged and shelf stable. No food handling, not applicable.
- Cambros
- Cooked to order

Backflow preventer

- A.S.S.E. No. 1012 or No. 1024 back-flow prevention device
- Other, please describe: _____

Hot water tank must heat water to 100°F during operation

Type of hot water tank _____

Location of hot water tank _____

Capacity of hot water tank _____

Warewashing

A three compartment sink with two drain boards must be provided for washing, rinsing, and sanitizing all food equipment. The sink size must be sufficient size to fit the largest piece of equipment at least halfway.

Sanitizer

- Chlorine (unscented bleach) with chlorine test strips
- Quat with quat test strips.

****At the end of the packet, fill out the equipment form with the correct information.****

Mobile Surface Finish Material

- All surfaces must be smooth and easily cleanable.
- A vinyl coving strip must be used to seal the wall-floor joint. All installed equipment and counters must be sealed to walls and floors.
- All surfaces must be smooth and easily cleanable

List the material that will be used to provide a smooth, rounded and cleanable surface.

Surface finishes are provided on a separate sheet

Floors	
Walls	
Walls by grill/fryers	
Counters	
Ceilings	
Cabinets	
Shelves	
Other	

Training

All mobiles that will be serving more than cold or shelf-stable pre-packaged foods will **require** an Ohio Certified Person In Charge trained employee at each event they attend. Copies of the Person In Charge Certification will need to be submitted with the application and maintained in the mobile. If there are any questions regarding the Person In Charge training, please consult with your inspector.

Other

- Screens for door and windows are recommended.
- Propane gas tanks must be tightly secured to the mobile unit.
- Approval from the local fire department is mandatory for units preparing and cooking food.

