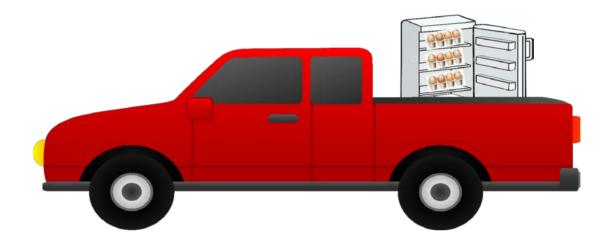
## **FOOD OPERATION PLAN SUBMISSION PACKET**

## **MOBILE EGG OPERATIONS**

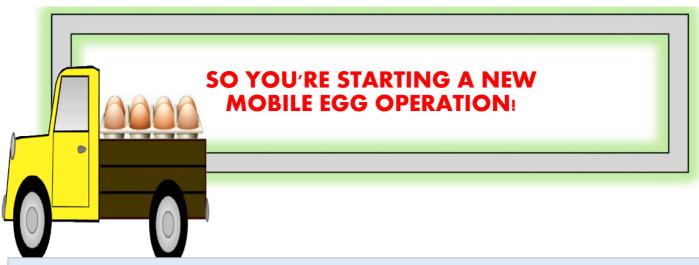




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THE INFORMATION CONTAINED WITHIN THIS BOOKLET WILL AID YOU IN THE DEVELOPMENT OF YOUR NEW MOBILE FOOD OPERATION.

A LAYOUT OF YOUR FACILITY AND EQUIPMENT LIST MUST BE SUBMITTED TO AND APPROVED BY OUR DEPARTMENT BEFORE THE UNIT WILL BE PERMITTED LICENSURE AND OPERATION.

**OUR DEPARTMENT IS ALLOTTED UP TO** 

30 DAYS

TO EITHER APPROVE OR DISAPPROVE THE LAYOUT AND RELATED INFORMATION, THUS IT IS NECESSARY TO SUBMIT THIS INFORMATION QUICKLY. INFORMATION ON PROPER LAYOUT SUBMISSION IS PROVIDED ON THE FOLLOWING PAGES.

PLEASE READ THE INFORMATION CONTAINED IN THIS BOOKLET CAREFULLY. MOST AREAS OF LAYOUT SPECIFICATIONS AND OTHER PERTINENT INFORMATION ARE COVERED. HOWEVER, IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT OUR OFFICE AND WE WILL BE HAPPY TO GUIDE YOU THROUGH THE DEVELOPMENT PROCESS.

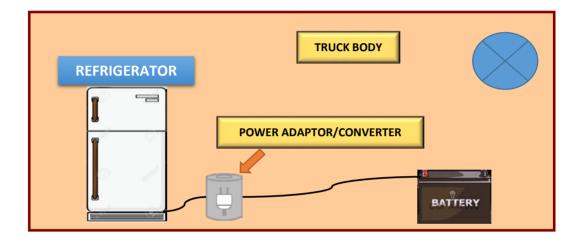
SINCE SOME REQUIREMENTS FOR THESE OPERATIONS ARE NOT AS STRINGENT AS FOR NORMAL MOBILE FOOD OPERATIONS, THE AREA YOUR MOBILE UNIT CAN OPERATE WILL BE LIMITED TO ONLY CRAWFORD COUNTY.

IF YOU INTEND TO ATTEND FARMERS MARKETS AND OTHER EVENTS OUTSIDE OF CRAWFORD COUNTY, YOU WILL BE REQUIRED TO UPGRADE ALL REFRIGERATION AND FREEZER UNITS TO COMMERCIAL-GRADE UNITS. OTHER UPGRADES MAY APPLY DEPENDING ON THE DEPTH OF YOUR OPERATION.

## **PLAN SUBMISSION DIAGRAM & CONTENTS**



THE INFORMATION LISTED BELOW OUTLINES THE NECESSARY INFORMATION REQUIRED FOR PROPER PLAN SUBMISSION OF A NEW MOBILE FOOD OPERATION





A LAYOUT OF THE MOBILE UNIT INDICATING THE LOCATION OF ALL EQUIPMENT MUST BE SUBMITTED TO THE LOCAL HEALTH DEPARTMENT. PLEASE REFER TO THE DIAGRAM ABOVE TO ASSIST IN PREPARING A PROPER UNIT LAYOUT.



A LISTING OF THE MAKE AND MODEL NUMBERS OF ALL EQUIPMENT (COOLERS, FREEZERS, ETC.) TO BE INSTALLED IN THE UNIT MUST BE PROVIDED. PLEASE REFER TO THE REQUIRMENTS PAGE OF THIS PACKET FOR MORE DETAILS ON THE PROPER EQUIPMENT TO BE INSTALLED IN MOBILE EGG FOOD UNITS.

## **REQUIREMENTS FOR MOBILE RFE MEAT UNITS**

**HANDWASHING** 

Disposable Wet Wipes



**BARRIERS** 





Barriers [Gloves, Utensils, Food Tissue, Etc.] must be used when handling ready-to-eat foods.

**FOODS** 

Your home-produced eggs must be inspected and approved by the Ohio Department of Agriculture.

Documentation of the approval must be submitted to our office.



614-728-6250



**THERMOMETER** 



Thermometers must be provided for proper measurement of equipment temperatures.

Thermometers must have a range of 0° F to 220° F.

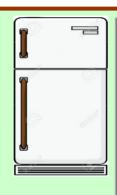
**TEMPERATURE** 



Eggs must be maintained under refrigeration at all times at a temperature of

41° F or colder.

**EQUIPMENT** 



All refrigerators must be in clean and sanitary condition with no visible rust on inside or outside areas of the units. The gaskets and interior portions of the units must be in tact with no cracks, tears, damaged areas or missing pieces. The refrigerator units must be able to maintain cold foods in a refrigerated state of 41°F or colder.

**ELECTRICAL CONNECTIONS** 





A power inverter/converter must be provided to ensure there is a constant source of electricity to power and maintain the refrigerator units for events where electrical connection is not available at the event site. All eggs must be maintained under refrigeration at all times including transport to your event sites.

**IDENTIFICATION** 



A sign must be provided on the outside of the unit indicating the following information:

- 1 Name of Operation
- 2 City, State, Zip Code
- 3 Telephone Number

Lettering must be 3 inches in height or greater.