

FOOD OPERATION PLAN SUBMISSION PACKET

MOBILE MEAT OPERATIONS



CRAWFORD COUNTY PUBLIC HEALTH

PREVENT • PROMOTE • PROTECT

PHONE
419-562-5871

1520 Isaac Beal Rd.
Bucyrus, Ohio 44820
E-mail: cchd@crawford-co.org

FAX
419-562-2048



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.

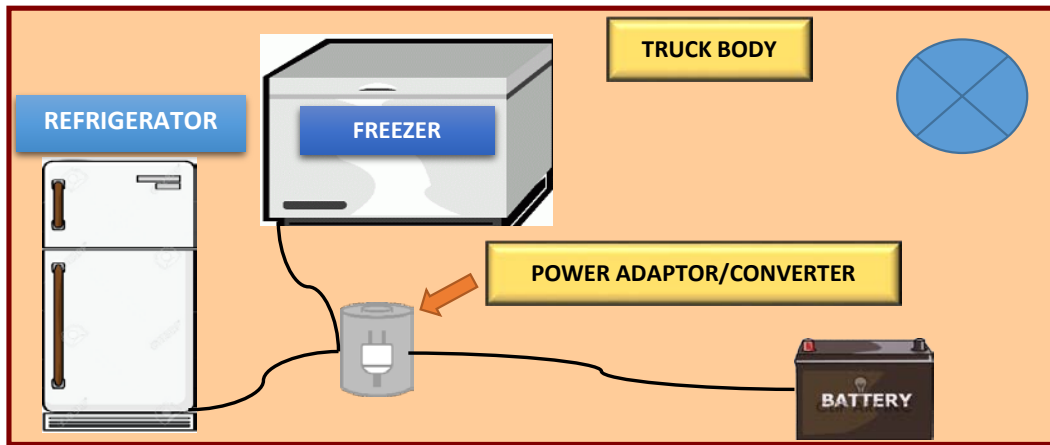
SINCE SOME REQUIREMENTS FOR THESE OPERATIONS ARE NOT AS STRINGENT AS FOR NORMAL MOBILE FOOD OPERATIONS, THE AREA YOUR MOBILE UNIT CAN OPERATE WILL BE LIMITED TO ONLY CRAWFORD COUNTY.

IF YOU INTEND TO ATTEND FARMERS MARKETS AND OTHER EVENTS OUTSIDE OF CRAWFORD COUNTY, YOU WILL BE REQUIRED TO UPGRADE ALL REFRIGERATION AND FREEZER EQUIPMENT TO COMMERCIAL-GRADE UNITS AND 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



1

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.

2

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



All meat must be obtained from approved sources or processed and stamped with ODA or USDA stamping from an approved processor.



THERMOMETER



Thermometers must be provided for proper measurement of equipment temperatures.

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

EQUIPMENT



All freezers and 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 freezer units must be able to maintain frozen foods in a completely solid frozen state at all times. Refrigeration units must be able to maintain meats at 41°F or colder at all times.

TEMPERATURES



FROZEN MEATS MUST BE KEPT FROZEN IN A SOLID STATE AT ALL TIMES.

MEATS HELD UNDER REFRIGERATION MUST BE HELD AT 41°F OR COLDER AT ALL TIMES.

ELECTRICAL CONNECTIONS



A power inverter/converter must be provided to ensure there is a constant source of electricity to power and maintain the freezer units for events where electrical connection is not available at the event site. All meats must be maintained frozen 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.