

# FOOD OPERATION PLAN SUBMISSION PACKET

## MOBILE FOOD OPERATIONS



**MOBILE UNITS**



**PUSH CARTS**



**TEAR DOWNS**



## CRAWFORD COUNTY PUBLIC HEALTH

PREVENT • PROMOTE • PROTECT

**PHONE**  
419-562-5871

1520 Isaac Beal Rd.  
Bucyrus, Ohio 44820  
E-mail: [cchd@crawford-co.org](mailto:cchd@crawford-co.org)

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419-562-2048

## **SO YOU'RE STARTING A NEW MOBILE FOOD OPERATION?**

The information contained within this booklet will aid you in the development of your new mobile food operation.

To begin the development process, the following steps must be followed:

A layout of your facility and equipment list must be submitted to and approved by our department before any construction work may begin on the unit. Our department is allotted up to

**30 DAYS**

to review and either approved or disapprove the layout specifications, 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 and phone numbers are covered. However, if you have any questions, please contact our department and we will be happy to guide you through the development process.

# MOBILE FOOD OPERATION LICENSE [SAMPLE]

THE LICENSE DISPLAYED BELOW IS A SAMPLE OF A MOBILE FOOD OPERATION LICENSE THAT WOULD BE ISSUED BY OUR OFFICE. THE LICENSE IS ISSUED AFTER PLANS HAVE BEEN SUBMITTED AND APPROVED AND AN INSPECTION OF THE UNIT HAS TAKEN PLACE BY OUR DEPARTMENT.



**Ohio**  
Department of Health

## Food Service Operation License

Audit Number:  
SJOK-9YTNQB

License No.  
SJOK-9YTNMC

Licenser Crawford County Public Health, 1520 Isaac Beal Rd, Bucyrus, OH, 44820
Name of Facility/License Holder Mobile Concessions, Joe Mobile
Address/City/State/Zip 111 Everywhere Sq, Bucyrus, OH, 44820
Category / Descriptive Mobile Food Service Operation - Mobile

This license has been issued in accordance with the requirements of Chapter 3717 of the Ohio Revised Code and is subject to revocation or suspension for cause and is not transferable without consent of the licenser.

**This license shall expire on March 1, 2016**

If this is a mobile food service operation, the license is not valid unless pertinent information appears on the reverse side.

27-Jul-2015  
Date

Dr. Christopher Johnson  
Health Commissioner





## IMPORTANT INFORMATION

# MOBILE PUSH CARTS

Mobile pushcarts are similar to full size mobile food units only on a smaller scale. All of the same requirements that a full size unit must possess are also required of mobile pushcarts. However, following is additional information that applies to the operation and proper licensure of mobile pushcarts.

**All mobile pushcart operations must operate from a "Base Operation". A "Base Operation" must be a licensed food operation to which the pushcart would return to frequently for supplies.**

**Our department will need a copy of a written contract between the mobile pushcart facility and the licensed food operation.**

**This is to ensure the licensed food operation is willing to take on the additional services of the pushcart facility.**

**In addition, if it is determined that the addition of the pushcart services will exceed the food safety capacities of the licensed facility, that licensed facility will not be permitted to be used.**

**Pushcart units are too small for adequately sized sinks for dishwashing, thus all utensils and equipment must be washed - rinsed - sanitized at the base operation.**

**As well, due to inadequate dishwashing facilities, mobile pushcart units must carry a large extra supply of utensils (Pans, spoons, tongs, forks, etc.)**

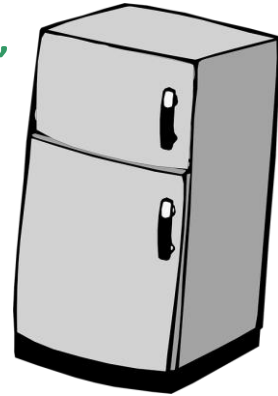
The water used for cooking and handwashing on the unit must be from an approved source. The pushcart must have a water supply tank and obtain all water from the base operation.



A mobile wastewater holding tank must be provided to contain all wastewater from the sinks on the cart. This wastewater must then be disposed of at the Base Operation.

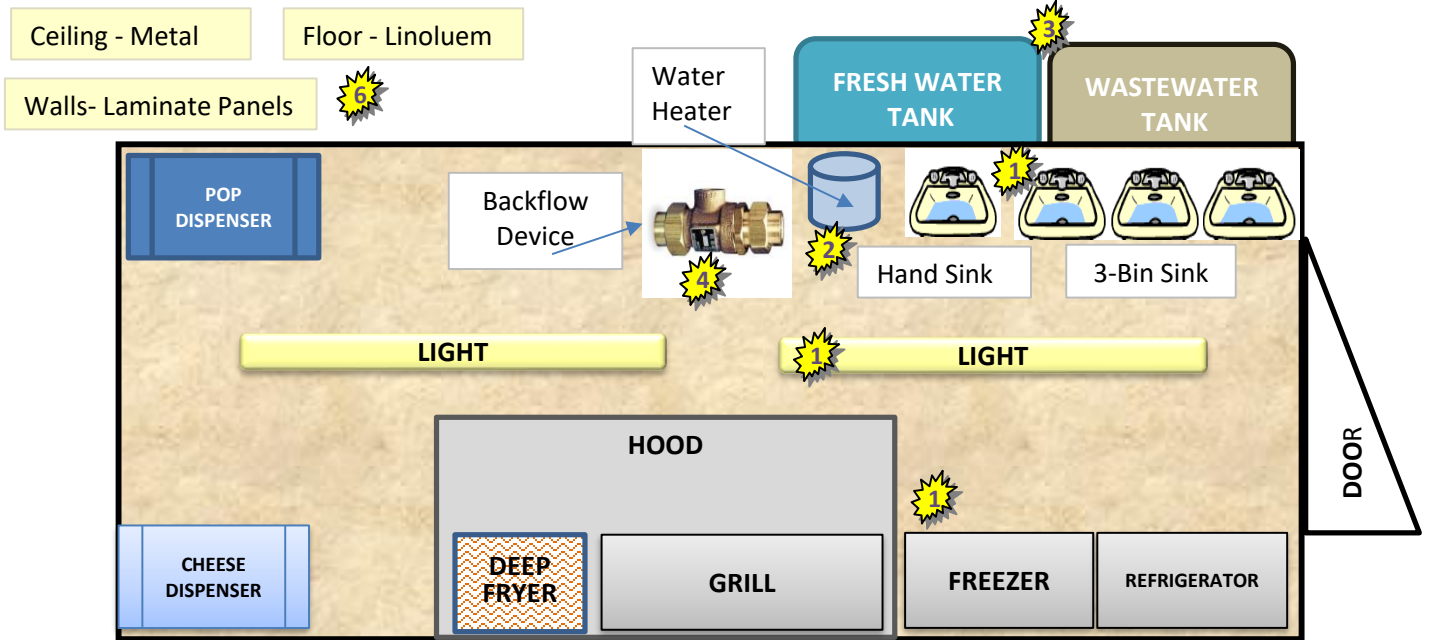
Pushcart units are too small to store large amounts of food product required for a full day of service. In turn, all food supplies (Dry, Refrigerated, Frozen) must be stored at the base operation.

Therefore, it is required that the operator return to the base operation frequently to obtain enough supplies that can be safely stored on the unit during a service period.



# PLAN SUBMISSION DIAGRAM & CONTENTS

THE INFORMATION LISTED BELOW OUTLINES THE NECESSARY INFORMATION REQUIRED TO BE ON A PROPER SET OF PLANS FOR SUBMISSION OF A NEW MOBILE FOOD OPERATION TO OUR OFFICE.



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

**2** THE LOCATION OF THE WATER HEATER MUST BE INDICATED ON THE PLANS.

**3** THE SIZE (IN GALLONS) AND TYPE OF WASTEWATER HOLDING TANK (PORTABLE, SELF-CONTAINED, ETC.)  
**3** THE SIZE (IN GALLONS) AND LOCATION OF FRESH WATER HOLDING TANKS.

**4** THE MODEL NUMBER AND LOCATION OF THE BACKFLOW PREVENTION DEVICE FOR THE MOBILE UNIT WATER LINE MUST BE PROVIDED. PLEASE REFER TO THE REQUIRMENTS PAGE OF THIS PACKET FOR MORE DETAILS ON THE PROPER BACKFLOW PREVENTION DEVICES.

**5** 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. IF POSSIBLE, PLEASE PROVIDE SPECIFICATION SHEETS FOR THE PIECES OF EQUIPMENT YOU ARE POSSIBLY PURCHASING PLEASE REFER TO THE REQUIRMENTS PAGE OF THIS PACKET FOR MORE DETAILS ON THE PROPER EQUIPMENT TO BE INSTALLED IN MOBILE FOOD UNIT.

**6** A LIST OF THE SURFACE FINISHES ON THE WALLS, CEILING, AND FLOOR (EXAMPLE: FLOOR - METAL, WALL - LAMINATE PANELS)

**7** A MENU OF WHAT FOOD WILL BE SERVED.

# PLAN SUBMISSION - EQUIPMENT SPECIFICATION SHEET [EXAMPLE]



## Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



Model 35C+ & 45C+ Economy Tube Fired Gas Fryers

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

#### CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator (for gas pressure higher than ½ psi needs external regulator), and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

#### OPERATIONS

- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).

Please note: 35C+ is only model "CE" approved

### STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - stainless steel
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

### AVAILABLE OPTIONS & ACCESSORIES

- Triple baskets
- Covers
- Fryer cleaner
- Casters














Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3  
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com

L10-144 Rev 13 (02/16)

Always look for testing seal to ensure the piece is commercial food equipment

## REQUIREMENTS

<p style="text-align: center;"><b>SINKS</b></p>	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Three-Compartment Sink</p> </div> <div style="text-align: center;">  <p>Hand Wash Sink</p> </div> </div>	
<p style="text-align: center;"><b>EQUIPMENT</b></p>		<p>All equipment must be commercial-grade and approved by a certified testing agency. Look for the following approval seals.</p> <div style="display: flex; justify-content: space-around; align-items: center;">     </div>
<p style="text-align: center;"><b>SURFACE FINISHES</b></p>	<ul style="list-style-type: none"> <li>* STAINLESS STEEL</li> <li>* LAMINATE PANELS</li> <li>* LINOLEUM</li> <li>* CERAMIC TILE, ETC.</li> </ul>	<div style="display: flex; align-items: center;">  <div style="border: 1px solid black; padding: 5px; margin-left: 10px;"> <p>Floors, Walls, &amp; Ceilings must be constructed of smooth, easily-cleanable materials</p> </div> </div>
<p style="text-align: center;"><b>WASTE WATER DISPOSAL</b></p>		<div style="border: 1px solid black; padding: 5px;"> <p>A Holding Tank, of adequate capacity, must be provided for waste water disposal.</p> </div>
<p style="text-align: center;"><b>BACKFLOW DEVICE</b></p>	<div style="border: 1px solid black; padding: 5px; text-align: center;"> <p><b>ASSE 1012 OR ASSE 1024</b></p> </div>	<div style="display: flex; align-items: center;">  <div style="border: 1px solid black; padding: 5px; margin-left: 10px;"> <p>backflow device must be installed on the incoming water supply line to protect the water</p> </div> </div>
<p style="text-align: center;"><b>HOT WATER SUPPLY</b></p>		<div style="border: 1px solid black; padding: 5px;"> <p>A Water Heater is required to provide a constant supply of hot water to all sinks.</p> </div>

## WATER SUPPLY HOSE



The hose to be used to supply water to the unit must be marked "FOR POTABLE WATER USE". Garden hoses or other hoses not marked for Potable Water Use are not permitted to be utilized.

## FIRE SUPPRESSION



A fully charged fire extinguisher must be provided for fire protection.

## SANITIZERS



A proper sanitizer is required for use in the three-compartment sink and for sanitizing equipment and food contact surfaces

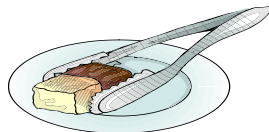
## THERMOMETER




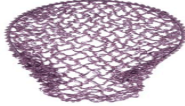

Thermometers must be provided for proper measurement of food temperatures.

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

## BARRIERS



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

<p><b>HAIR RESTRAINT</b></p>	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>HATS</p> </div> <div style="text-align: center;">  <p>HAIR NETS</p> </div> <div style="text-align: center;">  <p>VISORS</p> </div> </div>
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<p><b>FOODS</b></p>	<div style="display: flex; justify-content: space-between;"> <div style="width: 60%; background-color: #cccccc; padding: 5px;"> <p>All foods must be obtained from approved sources</p> <div style="display: flex; justify-content: center; align-items: center; gap: 20px;">   </div> <p style="text-align: center; font-weight: bold; font-size: 1.2em;">SYSCO</p> </div> <div style="width: 35%; background-color: #cccccc; padding: 5px;"> <p>All foods must be prepared in the licensed mobile unit. Foods must <b>NOT</b> be prepared at home and served in the mobile unit.</p> </div> </div>
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<p><b>CERTIFICATIONS</b></p>	<p>As of September 1, 2024 all new high risk mobiles require Person in Charge (PIC) training for at least one worker at each event. PIC training can be completed both in person or online. ServSafe holds PIC classes entirely online. It is the operators responsibility to have copies of PIC certifications on hand in the event of an inspection.</p>
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