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Mobile Food Operation Requirements Checklist

- Plans submitted including location of water and waste water tanks, lighting, equipment. Menu must also be provided.
- Adequate supply of hot and cold running water under pressure is provided for hand washing utensil washing.
- An A.S.S.E. No. 1024 or No. 1012 backflow protection device is installed on the exterior unit on the water supply inlet. A holding tank with lid for the collection and disposal of wastewater into a public sanitary sewage system is provided
- A hand washing sink with hot and cold running water is provided and supplied with soap, single use towels and a sign notifying employees to wash their hands
- A three compartment sink with hot and cold water large enough to accommodate the cleaning and sanitizing of equipment and utensils is provided. A chemical sanitizer such as bleach, quaternary ammonia or iodine must be available on the unit during the inspection. Test strips for the proper sanitizer must be available.
- Finished material used on floors, walls and ceilings are durable, smooth and easily cleanable. All equipment, counters, base boards and work stations are sealed with 100 % silicone caulk.
- Working surfaces where food is prepared and where utensils are being washed are illuminated to minimum of fifty-foot candles. Lights shielded or shatterproof over food prep and storage areas.
- Containers with tight fitting lids or plastic bags with ties, for the collection, storage and disposal of trash are provided.
- All multi use equipment and utensils are designed to be durable, smooth and easily cleanable and meet the standards of a recognized food service equipment testing agency such as NSF.
- Adequate natural or mechanical ventilation such as vents, hoods, fans or windows is provided to prevent the undue accumulation of grease, condensation, smoke or fumes. Fire extinguishers provided.
- A numerically scaled thermometer is provided for each refrigeration unit and placed in the warmest part of the refrigerator
- A stem type thermometer to measure food temperatures is provided
- All single service utensils or paper products are wrapped or are dispensed from a covered dispenser to protect them from contamination
- All food or water is from approved source
- All food is stored, prepared, displayed and served as to be reasonably protected from contamination, by the use of serving utensils, packaging, food shields or other protective barriers. No bare hand contact with ready to eat foods. Hair restraints are provided and used.
- Only articles necessary for the operation and maintenance of the Food Service are stored within the unit.
- The name of the Mobile Food Service Operation, the city of origin and telephone number with area code is displayed on exterior of unit with individual lettering measuring at least three inches high by one inch wide
- Application made and required fees paid.