HAMILTON COUNTY
PUBLIC HEALTH
1701 Patricia McCollum Way, Dept. 93
Cincinnati, Ohio 45237 | hcph.org

Mobile Food Operation Requirements Checklist

- ☐ Submit plan review application and ensure to include location of freshwater and wastewater tanks, lighting, and equipment. Menu must also be provided, which may include consumer advisory or allergen statement.
- ☐ Sewage/ wastewater tank shall be sized fifteen (15) percent larger in capacity than the water supply tank.
- ☐ One employee is required to be a certified Food Handler/Person In Charge. Attach to application a certificate or proof of registration.
- ☐ Finish material used on floors, walls, and ceilings must be durable, smooth, and easily cleanable. All equipment, counters, baseboards, workstations, and sinks should be sealed (e.g. silicone caulk).
- ☐ Lights are shielded or shatterproof.
- ☐ Lighting over food-contact surfaces and three-compartment sink (i.e. utensil washing) are illuminated to at least 50-foot-candles.
- ☐ Adequate natural or mechanical ventilation such as vents, hoods, fans, or windows are provided to prevent the undue accumulation of grease, condensation, smoke, or fumes.
- ☐ 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 in provided.
- ☐ All food and water are from approved sources.
- ☐ Plumbed hot (85°F) and cold running water for hand and utensil washing.
- ☐ Hand sink is supplied with soap, single use towels, and a sign notifying employees to wash their hands.
- ☐ If utensil washing occurs, a three-compartment sink is required. It must be large enough to clean and sanitize equipment and utensils the mobile uses. A chemical sanitizer such as bleach or quaternary ammonia must be available on the mobile. Appropriate test strips for the respective type of sanitizer used must also be available.
- ☐ All equipment must be durable, smooth, and easily cleanable. All equipment should be commercial grade and meet the requirements of a recognized food service equipment testing agency such as NSF.
- ☐ Single-use items (e.g. paper, Styrofoam) are wrapped or dispensed from a covered dispenser to protect them from contamination.
- ☐ An ambient thermometer is provided for each refrigeration unit and placed in the warmest part of the unit.
- ☐ A stem thermometer is provided to measure food temperatures.
- ☐ All food is stored, prepared, displayed, and served while being reasonably protected from contamination using gloves, serving utensils, packaging, food shields, or other protective barriers. No bare hand contact with ready to eat foods.
- ☐ Hair restraints are provided and used.
- ☐ Either containers with tight-fitting lids or plastic bags with ties for the collection, storage, and disposal of trash are provided.
- ☐ Only articles necessary for the operation and maintenance of the mobile are stored within the unit.
- ☐ The name of the mobile, 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.
- ☐ License application submitted and required fees paid.
- ☐ Inspection scheduled to issue license.