

CINCINNATI HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH – FOOD SAFETY
MOBILE FOOD SERVICE LICENSING INFORMATION

NAME: _____

MAILING ADDRESS: _____

PHONE NUMBER(S): _____

BUSINESS ADDRESS: _____
(Location where mobile food unit will be kept when not operating.)

Prior to purchasing or fabricating a mobile food operation, please provide the following information in order that the Cincinnati Health Department can conduct a proper review of your application for a mobile food service operation license:

Provide size of fresh water tank:
Provide size of fresh water inlet:
Provide size and type of wastewater tank (must be 15% larger than fresh water tank):
Provide back flow prevention device:
Provide approved water supply source:
Provide site of grease disposal:
Provide make and model number of the mobile unit (manufacturer's drawings are acceptable):
On the <u>attached sheet</u> , provide detailed menu, example: Raw and precooked meats, prepackaged foods, etc.
Provide list of food suppliers (All foods must be from an approved source):

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Provide method of cooking foods:
Provide method of hot holding of foods, at least 135° F.:
Provide method of cold holding-mechanical refrigeration is required. It must maintain food at a temperature of 41° F, or below at all times:
Provide sources of ice (if applicable):
Provide information on storage of foods (food must be 8" or more off of floor/ground):
Provide type of serving utensils and storage method for utensils:
Provide type of hair restraint:
Provide glove usage procedure during operation:
Provide type of sanitizer and test strips:
Provide size of three compartment sink and drain boards:
Provide size of largest piece of equipment:
Provide method of insect control (example: size of window screen):
On the attached sheet provide all listing of all equipment with manufacturer, make and model number – must be commercial grade and approved by a recognized food equipment testing agency, such as the National Sanitation Foundation (NSF)
As a separate document , provide a floor plan to be drawn to scale including equipment and location of fresh water tank and wastewater tank (manufacturer's specifications and drawings are acceptable and preferred).

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Statement indicating method of shielded lighting and lighting intensity must be provided for critical surfaces
Materials for floor, walls and ceiling:
Make and model of mobile vehicle (if licensed as a vehicle in the state of Ohio) - Ohio license number and VIN number.
Size of lettering on mobile unit -- must state name, city and phone number with area code. (The name and city of origin shall be displayed with individual lettering measuring at least three inches high and one inch wide.)
Provide list of raw foods and how separation will be maintained during storage, preparation, cooking and holding of these foods.
Explain preparation, holding and reheating procedures of all potential hazardous foods
Provide list of condiments and how condiments will be stored, offered for self service and maintained cold if required:
Type and capacity of the water heater. (The hot water temperature must reach 110° F.)
Explain preparation of raw fruits and vegetables. Unit must provide a separate sink for washing of fruits or vegetables OR fruits and vegetables may be purchased pre-washed and pre-cut from an approved source:
Describe areas of food preparation, (example: tables, counters, etc.)
Type of hand washing sink (must be convenient and have soap and paper towels):

