



BELMONT COUNTY HEALTH DEPARTMENT

68501 Bannock Road
St. Clairsville, Ohio 43950
Phone: 740-695-1202 Fax: 740-695-8890

Introduction To Mobile Food Units



TABLE OF CONTENTS

I. Concession Trailers/Trucks.....	3
II. Knockdown Concessions.....	4
III. Frozen Food Trucks.....	6
IV. Mobile Cookers	7
MOBILE UNIT CHECKLIST.....	8
TEMPORARY FOOD LICENSE APPLICATION.....	9

Each section includes information on:

- Type Definition
- Basic Requirements
- Related Regulations
- Concession Identification

I. CONCESSION TRAILERS

Type Definition

Concession Trailers / Trucks are totally self-contained units. There is mechanical refrigeration, a complete plumbing system including a hot water tank, and plenty of storage space for multiple day events.



Basic Requirements

• Concession Trailers / Trucks that prepare or cook food for customers should contain the following:

1. Commercial cooking equipment
2. Commercial refrigerators/freezers that are not moved from the concession
3. Sink systems that are large enough to handle all items that must be washed/rinsed/sanitized in the concession. There must be a three-compartment sink with a faucet.
4. There must be a hand wash sink with a faucet.
5. Water systems that can provide hot water under pressure to meet the needs of the food service.
6. There must be adequate food/dry goods storage.
7. There must be an adequate wastewater storage tank.

• Food to be served from the Concession will be prepared in the Concession. No food preparation will be allowed from a home and brought to the Concession for sale.



Related Regulations

- All the food handling regulations that pertain to a restaurant are exactly the same for a Mobile Food Concession.
- There are three exceptions to the Food Safety Regulations that do not completely pertain to a Mobile Food Concession. These exceptions are:
 1. No restroom is required.
 2. A ventilation hood may not be required.
 3. A grease interceptor is not required.

Concession Identification

• An ID must be at least 3" tall and 1" wide, placed anywhere on the concession, and contain the following information:

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number



II. KNOCKDOWN CONCESSION

Type Definition

A Knockdown Concession is exactly what the name implies. It must be built and knocked down for each event. At first glance, it may seem like the easiest way to get into the mobile concession business. However, they actually require the most work of all the mobile types. Remember, all the regulations for a normal food service business apply.

Basic Requirements

- There are three exceptions to the food safety regulations that do not completely pertain to a Mobile Food Concession. These exceptions are:
 1. No restroom is required.
 2. A ventilation hood may not be required
 3. No grease interceptor is required.
- A Knockdown Concession would not be allowed to stand on a soft surface such as the grass or bare ground due to dust, dirt, or possibly mud (if bad weather occurred before or during an event). You must have some type of floor.
- All Commercial cooking equipment is required.
- Food to be served from the Knockdown Concession will be prepared in the concession. No food preparation will be allowed from a home and brought to the concession for sale.
- There must be sink systems that are large enough to handle all items that must be washed/rinsed/sanitized in the concession. The sink system must be set-up for each event
- There must be a three-compartment sink with a faucet and a hand wash sink with a faucet. Hot water under pressure must be provided to each sink.
- There also must be a system in place at each event to dispose of the wastewater from the hand sink and three-compartment sink.
- Some type of roof is required for those rainy days. Food must be protected from dust, dirt, rain, and occasional birds flying directly overhead. An open flame used to cook (such as a grill) under a tent is not allowed, according to the Fire Dept.
- Commercial refrigerators and/or freezers must be placed in the Knockdown Concession for each set-up.
- There must be adequate food/dry goods storage space inside. Many times a stock truck can provide additional storage space. But remember, additional storage space will be inspected for cleanliness or any other conditions that may apply.

Related Regulations

- All the food handling regulations that pertain to a restaurant are exactly the same for a Knockdown Mobile Food Concession.



Concession Identification

• An ID must be at least 3” tall and 1” wide and contain the following information:

1. Company Name
2. City, State, Zip Code
3. Area Code and Phone Number



III. FROZEN FOOD TRUCKS

Type Definition

A Frozen Food Truck is a mobile motorized or non motorized concession on wheels that normally contains a commercial freezer. All product is frozen and prepackaged. Examples of Frozen Food Trucks include, but are not limited to, frozen meats and ice cream. This does not include soft serve ice cream trucks. Those trucks will be addressed in the next category.



Basic Requirements

- The frozen foods must be received frozen and are prepackaged. These foods must come from a commercial distributor.
- Frozen Food being held in storage before its sale to the public is prohibited from being stored inside a residence.
- Freezers holding the food for sale must be of commercial grade. There must be a label or data plate on the unit that states for “commercial use”.
- This is the only type of Concession in which no plumbing system is required. No hand wash is sink required on a Frozen Food Truck.

Related Regulations

- The Frozen Food Concession is legal to sell its product anywhere within Ohio (as long as local regulations are satisfied).
- There may be local regulations that limit where and when this type of Frozen Food Truck operates.

Concession Identification

- An ID must be at least 3” tall and 1” wide and contain the following information:
 1. Company Name
 2. City, State, Zip Code
 3. Area Code and Phone Number

VI. MOBILE COOKERS

Type Definition

A Mobile Cooker is virtually an oven on wheels. The cooking unit is mounted to the frame of the concession.

Basic Requirements

- The Mobile Cooker type concessions must have all the infrastructure of a Concession Trailer or Knockdown. Notice the sink set-up on this Cooker. If the unit is large enough to house cooking equipment, refrigeration system, full plumbing system (including three- compartment utensil sink, hand wash sink, hot & cold running water, and waste water holding tank), and adequate storage space, an auxiliary trailer or knockdown may not be needed.
- Most Mobile Cooker type concessions require an auxiliary unit due to infrastructure needs.
- Food to be served from the Concession will be prepared on the Concession. No food preparation will be allowed from a home and brought to the Concession for sale.

Related Regulations

- There may be local regulations that limit where and when this type of Unit operates.

Concession Identification

- An ID must be at least 3” tall and 1” wide, placed anywhere on the concession, and contain the following information:
 1. Company Name
 2. City, State, Zip Code
 3. Area Code and Phone Number



CHECKLIST FOR MOBILE FOOD SERVICES

1. Hot/Cold running water, under pressure, to all 4 (four) sinks. (3 compartment and hand-wash sink). Proper backflow prevention valve(s) installed. (ASTM 1052 OR ASTM 1024 ONLY)
2. All refrigeration units must have operable thermometers. Temperature on all refrigeration units must be held at 41 degrees Fahrenheit or below.
3. Meat thermometer shall be available at unit. Hot foods must be held at 135 degrees Fahrenheit or higher during hot storage, display, and transportation.
4. Portable holding tank/or hose draining to a holding tank must be connected.
5. Sanitizer and appropriate test strips readily available. Each person working in unit should know correct sanitizing procedure.
6. Soap and paper towels provided at hand-washing sink.
7. Food properly covered and stored. (including refrigerated and storage trucks)
8. All pressurized air tanks (CO2) must be chained.
9. Food grade approved hose for potable water.
10. Poultry must be cooked to an internal temperature of 165 degrees Fahrenheit or higher and held for a minimum of 15 seconds at this temperature.
11. Re-heated foods must be cooked to an internal temperature of 165 degrees Fahrenheit or higher. If reheated in a microwave the internal temperature must be 190 degrees Fahrenheit or higher and stirred midway through the reheating cycle.
12. Covered garbage containers must be provided.



FOR THE SPECIFIC RULES GOVERNING FOOD SERVICE OPERATIONS, PLEASE REFER TO CHAPTER 3710-21 OF THE OHIO ADMINISTRATIVE CODE.

<http://codes.ohio.gov/oac/3701-21>

PLEASE CONTACT THE BELMONT COUNTY HEALTH DEPARTMENT AT LEAST TWO (2) WEEKS PRIOR TO EVENT TO REQUEST AN APPLICATION. (740) 695-1202