



# Mobile and Temporary Food Service Operation Training

Food Safety Program  
Bureau of Environmental Health  
and Radiation Protection

# Mobile Food Service Operation Definition

## ORC 3717.01 (I)

“Mobile food service operation” means a food service operation that is operated from a movable vehicle, portable structure, or watercraft and that routinely changes location, except that if an operation remains at any one location for more than forty consecutive days, the operation is no longer a mobile food service operation.”

It is either a different type FSO or a RFE according to the activities being engaged in and the type of food being offered for sale.

# Mobile Food Service Operation Definition

## ORC 3717.01 (I) continued

“Mobile food service operation” includes an operation that does not remain in any one location for more than forty consecutive days and serves only frozen desserts; beverages, nuts, popcorn, candy, or similar confections; bakery products identified in section 911.01 of the Revised Code; or any combination of those items.

# Mobile Food Service Operation

- Must be movable
- May not remain at one location no more than 40 days
- May conduct risk level 4 activities, if properly equipped and can comply with food code.
  - Exception: catering

# **Servicing Area Definition**

## **OAC 3717-1-01(B)(108)**

“Servicing area” means an operating base location to which a mobile food service operation, mobile retail food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.

# Mobile Food Service Operation Facility Review

OAC 3701-21-02.1(C)(1)

Does not allow licenser to establish fees  
for mobile food service operation  
facility layout and  
equipment specifications review.

**YES, local health districts must review.**

# Mobile Food Service Operation Facility Review

**OAC 3717-1-09(A)-(B)**

Layouts are to be:

- Legible
- Reasonably to scale

# Mobile Food Service Operation Facility Review

## Layouts are to include:

- The foods to be prepared and served
- A floor plan of fixtures and equipment
- Plumbing fixtures, water supply, water storage
- Waste water storage, waste water disposal, refuse storage
- A plan of lighting



# Mobile Food Service Operation Facility Review

- Entrances and exits
- Structure materials and surface finishes
- Equipment specifications
  - an equipment list with manufacturer makes and model numbers
  - food equipment that is acceptable for use as specified under 3717-1-4.1(KK)

# Mobile Food Service Operation Facility Review

Mobile Food Service Operations are not buildings, so Building and Plumbing Codes do not apply.

# Mobile Food Service Operation

OAC 3717-1-09(C) and ORC 3717.43(F):

- The licensor may place restriction or conditions on a license limiting the types of food that may be prepared or served based on the equipment and facilities.
- Limitations shall be posted on the back of the mobile FSO license.

# Example limitation

**Water is not self contained. This unit is only approved to operate where an adequate supply of potable water is available for use.**

# Mobile Food Service Operation Water Supply

OAC 3717-1-05(A)

Water shall be obtained from an approved public or private water system.

# Mobile Food Service Operation Water Supply

- OAC 3717-1-05(K) Alternative water supply:
  - A supply of containers of commercially bottled drinking water;
  - One or more closed portable water containers;
  - Enclosed vehicular water tank;
  - On-premises water storage tank;
- Piping, tubing or hoses composed of materials that meet NSF standard 61 or equivalent, connected to an approved source.

# Examples of acceptable water tubing and hoses





# Mobile Food Service Operation Water Supply

The water supply must be protected from back siphonage.

ASSE 1012



ASSE 1024





# Mobile Water Tanks

OAC 3717-1-05.2(A)

- Safe
- Durable, corrosion-resistant, and nonabsorbent
- Smooth and easily cleanable
- Meets NSF standard 61 or equivalent

# Mobile Water Tanks

OAC 3717-1-05.2(B)

Mobile unit water tank shall be:

- Enclosed from the filling inlet to the discharge outlet; and
- Sloped to an outlet that allows complete drainage of the tank.

# Mobile Water Tanks

OAC 3717-1-05.2(J)

Water tank inlet

- Shall be  $\frac{3}{4}$ " inch in inner diameter or less; and
- Provided with a hose connection of a size or type that will prevent its use for any other service.

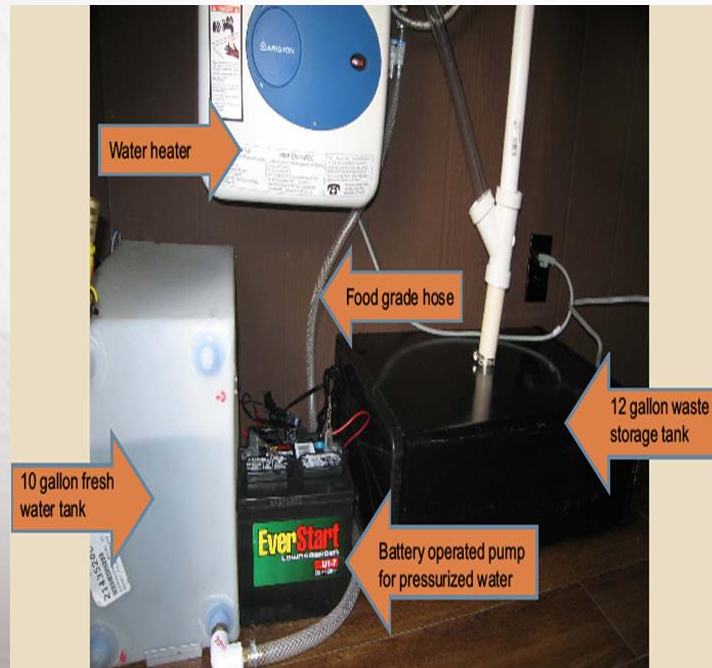
# Mobile Waste Water Holding Tank

OAC 3717-1-05.3(A)

- Sized 15% larger in capacity than the water supply tank; and
- Sloped to a drain that is 1" in inner diameter or greater and equipped with a shut-off valve.

# Mobile Water/WasteWater System

Example of water and wastewater system



# Example waste water tank



# Mobile Waste water

OAC 3717-1-5.3(F)

Sewage and other liquid wastes shall be removed from a mobile at an approved waste servicing area or transport vehicle.

# Hand Washing Facilities

OAC 3717-1-05.1(G)

At least one handwashing sink, or a number of handwashing sinks necessary for their convenient use by employees. This paragraph does not prohibit the use, when approved by the licensor, of:

- Chemically treated towelettes for handwashing when food exposure is limited and handwashing sinks are not conveniently available, such as within mobile FSOs/RFEs.



# Mobile Indoor Surfaces

OAC 3717-1-06(A)  
Indoor areas

- Smooth, durable, easily cleanable; and
- Nonabsorbent

# Mobile Outdoor Surfaces

OAC 3717-1-06(B)

Outdoor areas

- Walking/driving areas surfaced to minimize dust, muddy conditions, etc.
- Exterior surfaces shall be of weather-resistant materials.

# Mobile Food Service Operation License/Applications

OAC 3701-21-02

- Mobile FSO licenses expire March 1<sup>st</sup> of each year.
- License renewal applications are due prior to a mobile unit's first event.
- There is no late fee if after March 1<sup>st</sup>.
  - Exception: A late fee may be charged if a mobile operates after March 1st and they have not renewed their license.

# Mobile Food Service Operation License/Application

OAC 3701-21-02

- Operator must obtain a license from the local health district in which the operator's **business headquarters** is located.
- An operator of an out of state mobile FSO must obtain license from the local health district in which their first event is held.
- A mobile FSO license shall be recognized by all other licensors in Ohio.

# Mobile Food Service Operation License/Application

OAC 3701-21-02(H)

License shall be displayed at all times at the  
licensed location.

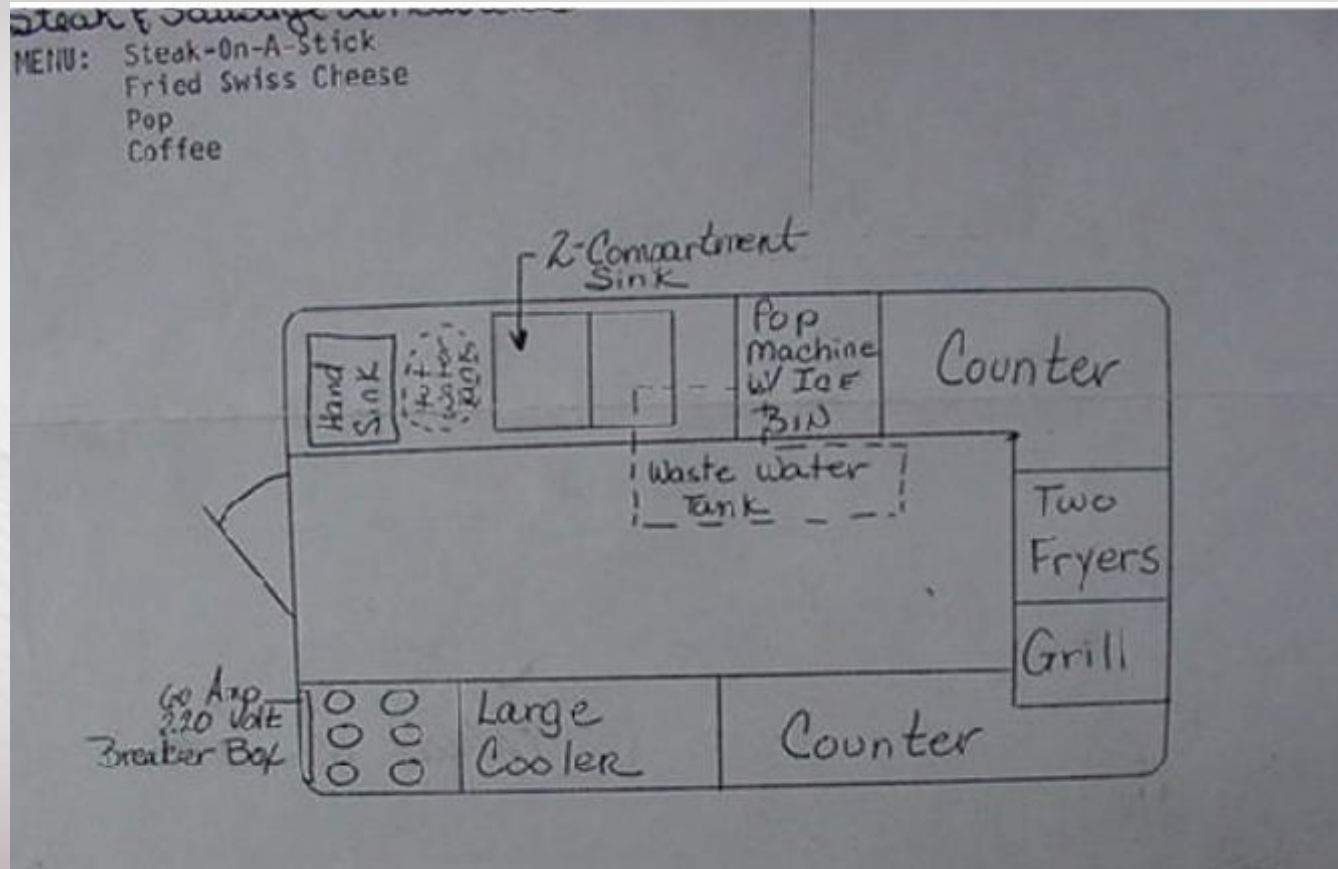
# Mobile Food Service Operation

OAC 3717-1-09(D)

Information to include on the back of a license:

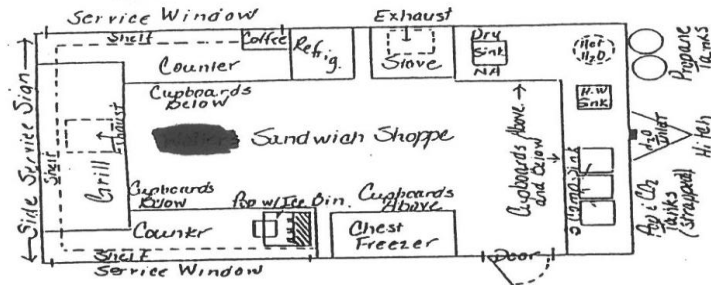
- Menu
- Layout of operation
- Any other items specific to the unit, including the use of an outdoor grill, or equipment located outside the unit.
- Restrictions or conditions that limit the types of food that may be prepared or served, based on equipment or facilities.

# Example





# Example



## SANDWICH SHOPPE

**MENU: Sandwiches:** It. Sausage with Peppers and Onions, Polish Sausage, Steak, Hot Dogs, Hamburgers, Cheeseburgers. Coffee, Hot Chocolate, Fountain Pop, Ice Tea, Fresh Squeezed Lemonade, Bottled Water.

- NOTES:**
- 1) Menu may vary according to location/event.
  - 2) WATTS 9D (ASSE 1012) backflow device installed on water inlet of unit.
  - 3) Portable gray water holding tank provided.
  - 4) Portable mounted onion cutter is used outside of the mobile unit.

WAYNE COUNTY HEALTH DEPARTMENT  
201 S. [REDACTED] STREET  
WOOSTER, OHIO [REDACTED]  
(330) [REDACTED] Ext. 204

APPROVED BY:

[REDACTED] R.S.  
Public Health Sanitarian

Date





# Mobile Food Service Operation License/Application

OAC 3701-21-02(H)

Exterior of mobile unit shall include:

- Name of the operation;
- City of origin; and
- Area code and telephone number.
- The name and the city of origin shall be displayed with the individual lettering measuring at least 3" high and 1" wide.

# Examples



# Mobile Food Service Operation Inspections

OAC 3701-21-02.4(A)(5)

At least 1 standard inspection each licensing period.

# Mobile Food Service Operation Inspections

## ORC 3717.47 (B)

- Right of entry: local health districts may inspect mobile FSO's operating within their jurisdiction.
- If an inspection is conducted by a jurisdiction other than the licensor for the operation, a report of the inspection shall be sent to the issuing licensor.

# PIC Duties

Mobile PICs shall comply with OAC 3717-1-02.4(C), including:

- (C)(15): PIC shall ensure that food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code

# PIC Duties

- OAC 3717-1-02.4(C)(17):The mobile has written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the FSO or RFE. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.



# Tear-down mobile food service operation





# Tear-down

# Mobile Food Service Operation

- Must be movable.
- Must contain equipment that complies w/ food code based on operational needs such as:
  - Hand sink
  - Three comp sink
  - Adequate supply of hot water from approved source.
  - Proper wastewater collection.

# Tear-down mobile food service operation three compartment sink set-up



# Is this a mobile FSO?







# Proposed Rules for Mobiles

In 2021, amendments to OAC 3701-21 are being proposed for mobile FSOs:

- Establish two risk levels for mobiles: low risk and high risk.
- Establish definition for mobile catering.
- Require mobiles licensed on or after effective date of rule to comply with PIC certification.

# Temporary Food Service Operations

# Temporary Food Service Operation Definition

## ORC 3717.01 (K)

"Temporary food service operation" means a food service operation that is operated at an event for not more than five consecutive days, except when operated for more than five consecutive days pursuant to division (E)(2) of section 3717.43 of the Revised Code.



# Temporary Food Service Operation Facility Review

OAC 3717-1-09(E)

- (1) Foods to be prepared and served;
- (2) Source of food;
- (3) Hot holding facilities;
- (4) Cold holding facilities;
- (5) Handwashing facilities;
- (6) Equipment and utensils;
- (7) Support facilities; and
- (8) Any other information requested by the licensor.

# Temporary Food Service Operation Facility Review

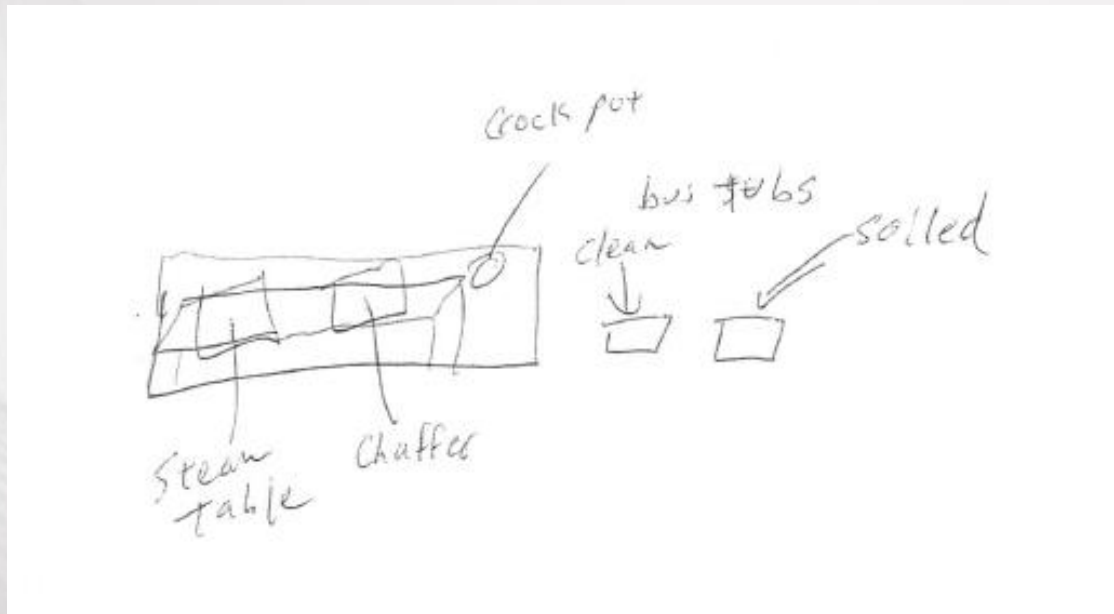
Support facilities include:

- Water supply
- Wastewater disposal
- Refuse storage and disposal
- Toilet room facilities
- Electricity availability, including overnight
- Overnight storage location and units if the event lasts multiple days.

# Facility layout bad example

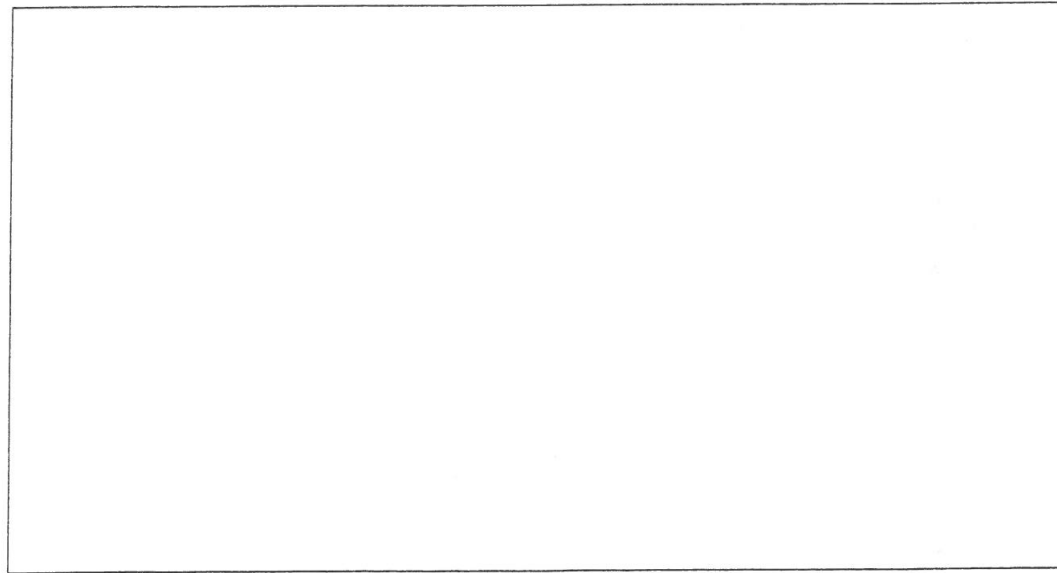


# Facility layout bad example

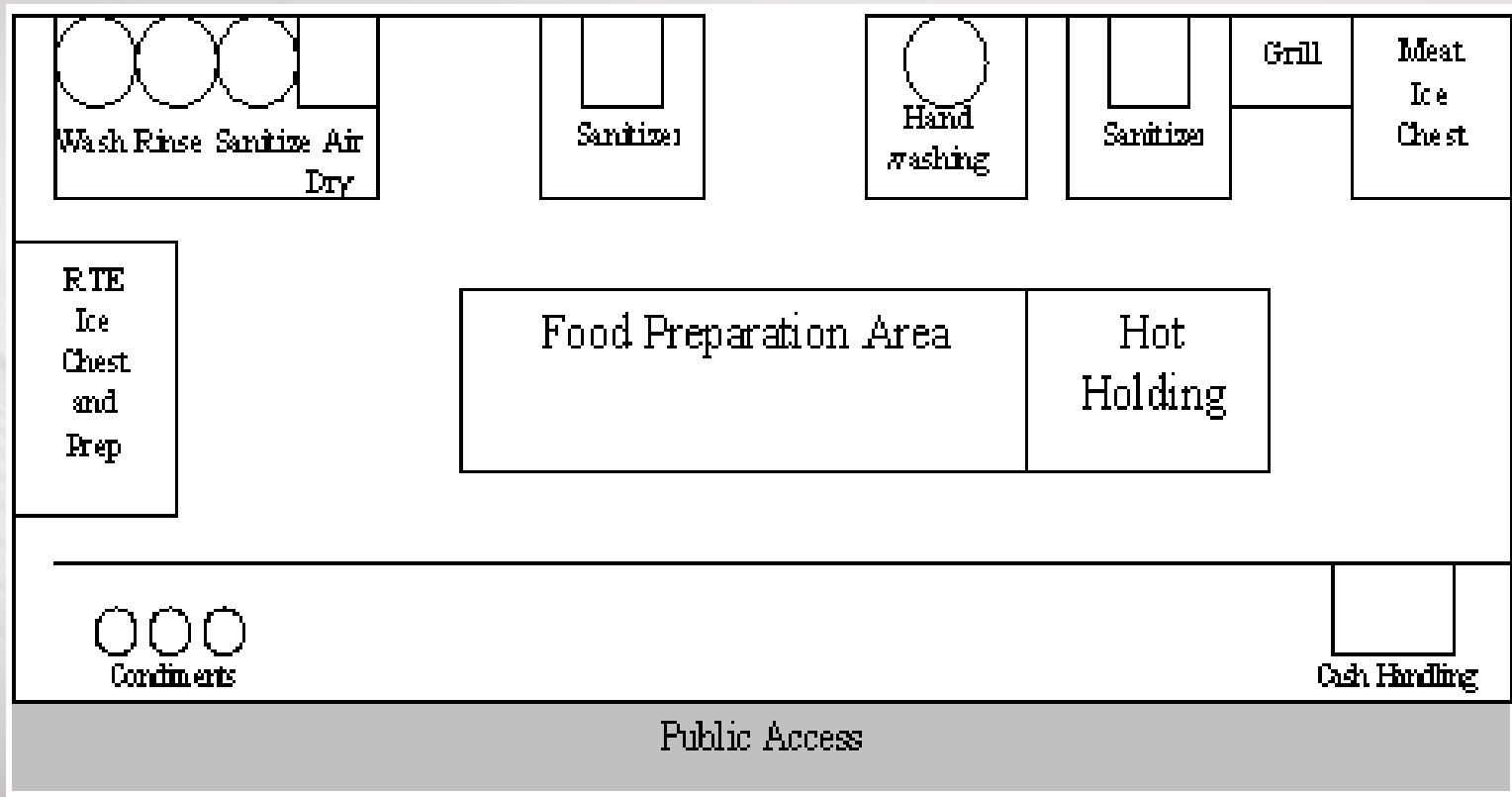


# Facility layout bad example

6. Floor plan diagram



# Facility Layout Good Example



# Facility Layout Good Example

<p>1. Cold Holding:  <input checked="" type="radio"/> A. Ice  <input type="radio"/> B. Refrigerator/Cooler  <input type="radio"/> C. Other</p> <p>2. Hot Holding:  <input type="radio"/> A. Grill  <input checked="" type="radio"/> B. Steam Table  <input type="radio"/> C. Other</p> <p>3. Cooking:  <input checked="" type="radio"/> A. Grill  <input type="radio"/> B. Flat Top  <input type="radio"/> C. Other</p> <p>4. Hot Water Source:  <input type="radio"/> A. Coffee Pot  <input checked="" type="radio"/> B. Grill  <input type="radio"/> C. Other</p> <p>5. Handwashing:  <input checked="" type="radio"/> A. Handwipes  <input type="radio"/> B. Water System</p> <p>6. 3-Compartment Sink:  <input checked="" type="radio"/> A. 3 Buckets/Basins  <input type="radio"/> B. Plumbed Sink System</p> <p>7. Flooring:  <input checked="" type="radio"/> A. Plywood  <input type="radio"/> B. Concrete/ Asphalt  <input type="radio"/> C. Other</p>	<p style="text-align: center;">Back</p> <div style="display: flex; justify-content: space-around; margin-bottom: 10px;"> <div style="border: 1px solid black; padding: 5px;">Cold Holding</div> <div style="border: 1px solid black; padding: 5px;">Three Compartment Sink</div> <div style="border: 1px solid black; padding: 5px;">Hand Sink</div> </div> <div style="display: flex; justify-content: space-between; margin-bottom: 10px;"> <div style="border: 1px solid black; padding: 5px;">Cold Holding</div> <div style="border: 1px solid black; padding: 5px;">Cooking</div> </div> <div style="text-align: center; margin-bottom: 10px;"> <div style="border: 1px solid black; padding: 5px;">Cold Holding OR Hot Holding</div> </div> <div style="text-align: center; margin-bottom: 10px;"> <div style="border: 1px solid black; padding: 5px;">Serving Area</div> </div> <p style="text-align: center;">Front</p>	<p>8. Lighting:  <input checked="" type="radio"/> A. Yes  <input type="radio"/> B. No</p> <p>9. Covering:  <input type="radio"/> A. Tent  <input checked="" type="radio"/> B. Inside</p> <p>10. Potable Water Source:  <input type="radio"/> A. F.G. Hose w/ Backflow  <input checked="" type="radio"/> B. Spigot  <input type="radio"/> C. Other</p> <p>11. Wastewater Disposal:  <input checked="" type="radio"/> A. Approved Container  <input type="radio"/> B. Sanitary Sewer  <input type="radio"/> C. Other</p>
<p>Other/Notes:</p> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>		



# Source of food

OAC 3717-1-03.1

- All food shall be obtained from sources that comply with law.
- Except for products obtained from a home bakery registered by the Ohio department of agriculture, products from cottage food production operations, and maple syrup, honey, or sorghum products produced as provided in section 3715.021 of the Revised Code, food prepared in a private home may not be used or offered for human consumption in a food service operation or retail food establishment.

# Equipment, utensils, and linens: numbers and capacities

OAC 3717-1-04.2(A)

Equipment - cooling, heating, and holding capacities. Equipment for cooling, heating, or holding cold or hot time/temperature controlled for safety food, shall be sufficient in number and capacity to provide food at the food temperatures specified under rule 3717-1-03.3 of the Administrative Code and rule 3717-1-03.4 of the Administrative Code.

# **Physical facilities: materials for construction and repair**

OAC 3717-1-06(A)(2)

In a temporary food service operation:

- (a) A floor if graded to drain, may be concrete, machine-laid asphalt; or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud; and
- (b) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

# Temporary Food Service Operation License/Application

ORC 3717.43(A)

Each person or government entity requesting a food service operation license shall apply to the appropriate licensor on a form provided by the licensor.

# Temporary Food Service Operation License/Application

OAC 3701-21-02(B)

An application for a license to operate a new food service operation during any part of the year shall be filed as hereinafter provided **not less than ten days before the food service operation is opened for business**. If proper application has been made, the facility layout and equipment specifications have been approved and complied with on the final inspection, and all items are in compliance with Chapter 3717. of the Revised Code and Chapter 3717-1 of the Administrative Code, the ten-day waiting period may be waived and the license issued.

# Pre-event

- Review the application and facility layout before issuing a license to a temporary food service operation license.
- Consider meeting with the organizers of an event to review application, license and inspection processes and to learn about the scope of the event.
- The local health district may impose restrictions on the types of food to be prepared and served based upon the preparation and/or sanitary facilities available.

# Temporary Food Service Operation License/Application

OAC 3701-21-02(H)

License shall be displayed at all times  
at the licensed location.



# Temporary Food Service Operation License/Application

ORC 3717.43 (E)(1)

A licensor may issue not more than ten temporary food service operation licenses per licensing period to the same person or government entity to operate at different events within the licensor's jurisdiction. For each particular event, a licensor may issue only one temporary food service operation license to the same person or government entity.

# Temporary Food Service Operation License/Application

- 10 licenses per operator per licensing year
- 1 license per operator per event

# Temporary Food Service Operation License/Application

## ORC 3717.43 (E)(2)

A licenser may issue a temporary food service operation license to operate for more than five consecutive days if both of the following apply:

(a) The operation will be operated at an event organized by a county agricultural society or independent agricultural society organized under Chapter 1711. of the Revised Code;

(b) The person who will receive the license is a resident of the county or one of the counties for which the agricultural society was organized.

A person may be granted only one temporary food service operation license per licensing period pursuant to division (E)(2) of this section.

# Temporary Food Service Operation License/Application

ORC 3717.43(D)

A food service operation license may be renewed, except that a temporary food service license is not renewable.

# Temporary Food Service Operation License/Application

ORC 3717.46(B)

Temporary food service operation licenses are not transferable and are not renewable.

# Temporary Food Service Operation Inspection

OAC 3701-21-02.4(A)(6)

At least one inspection during the period of operation.

# Temporary three compartment sink set-up





# Temporary handwashing set-up



## Probe thermometer for taking temperatures of time/temperature controlled for safety foods



# Questions?

# Contact Information

Ohio Department of Health  
Food Safety Program

Ohio Department of Health  
(614) 644-7416

[foodsafety@odh.ohio.gov](mailto:foodsafety@odh.ohio.gov)