State Minimum Requirements for a Mobile Food Service or Establishment

*Please Note: The following are state minimum requirements to operate a mobile food service operation. Additional items may be required dependent upon your type of operation. Please call for details. The list is not inclusive. *

1. Truck/Trailer/Mobile Unit must be constructed from smooth and easily cleanable materials
   a. No plywood/paneling will be accepted
   b. No carpet or peel and stick will be accepted
2. All light fixtures must be shielded against glass breakage
3. Four (4) sinks are required for all mobile units – additional sinks may be required
   a. 3 Compartment sinks for wear washing + Handwashing sink = 4 Sinks required
   b. The 3 Compartment sink must be large enough to immerse your biggest piece of equipment / utensils
   c. Hand sink must be large enough for adequate handwashing
   d. Fresh and wastewater tanks required – size dependent on operation
4. Hot running water is required for all 4 sinks.
   a. Electric and propane water heaters are accepted
   b. Must have a demand pump for water
   c. Food grade / potable water hosing required
   d. Backflow prevention device is required - ASSE 1012 or ASSE 1024
5. All equipment must be 3rd party tested and approved – NSF-CSA-ETL-Etc.…
6. If grease producing foods are cooked in the unit, there must be a commercial hood exhausted to the exterior – NO HOME / RECIRCLULATING HOODS WILL BE ACCEPTED
7. No food may be prepared at home – all food must be prepared in the mobile unit or a licensed kitchen
8. Signage must be visible at all times while operating – Unit Name, City, State, Zip Code, & Phone Number – 3” minimum lettering

Chloe Hammock REHS I
117 South Main Street Dayton, OH 45422
937-225-5915

Health Commissioner - Jeffrey A. Cooper, M.S. • Medical Director – Michael Dohn, M.D. MSc
Equal opportunity employer and service provider

Rev. 10/5/2021