



**DCGHD 2024 Retail Low Risk Mobile Packet**  
300 Garst Avenue Greenville, OH 45331  
(937)-548-4196



**What is a low-risk mobile?**

Low risk poses a potential risk to the public in terms of sanitation, food labeling, sources of food, and food storage practices in the mobile. Low risk activities include:

- (a) Holding for sale or service pre-packaged refrigerated or frozen time/temperature controlled for safety foods
- (b) Offering for sale or serving pre-packaged non-time/temperature controlled for safety foods.

**How does this differ from a high-risk mobile?**

Low-risk mobiles do not need commercial equipment. Instead of refrigeration units you can use coolers with ice (replaced every four hours). You also do not need any sinks or running water since you are not making any food on the mobile.

**What can be sold on a low-risk mobile?**

Prepackaged food (ice cream, frozen meat) hot beverage dispenser drinks, prepackaged drinks, fountain drinks, eggs, cottage foods, etc. You can also sell whole uncut fruits and vegetables. Contact us if you are not sure if you will fall into this category

**How much does a mobile license cost?**

The **2024 fee** for a mobile license is **\$149.49**.

**When do I need to apply for a mobile permit through the Health Department?**

The operator of a mobile food service operation shall apply for a license a **minimum of five weeks** prior to their first event. This will allow time to review the application, generate a license, and complete inspections. Keep in mind if the mobile unit is disapproved, then a license will not be issued.

**What happens after submittal of mobile packet?**

We may contact you with questions or comments. Once approved, the operator is able to sign the application and pay for the license. The health department will complete one pre-licensing inspection prior to issuing a license to ensure the unit meets code and aligns with paperwork submitted.

**How long is my license good for?**

A mobile license is valid until the end of the current licensing year which is the end of February 2025.

**Do I need to display my license?**

Yes, according to OAC 3707-21-02 (H), a food service license shall be displayed at all times of operation

**This packet is designed to be a guide highlighting many important issues when conducting a low-risk mobile. However, the information contained within this packet does not contain all of the rules. This packet is a short summary of the Ohio Uniform Food Safety Code which is available on our website. All rules in this Chapter will be enforced.**



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Name of Mobile Unit: \_\_\_\_\_ Date: \_\_\_\_\_

Owners Name: \_\_\_\_\_ Applicants Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email Address: \_\_\_\_\_

Address: \_\_\_\_\_

**A. Menu. Please include all food items/drinks to be sold on the mobile even if it is commercially prepared.**

Menu Item	Source	Cold Holding Equipment
<i>Example: Ice Cream</i>	<i>Kroger</i>	<i>Freezer</i>
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		
11.		
12.		
13.		
14.		
15.		

**B. Equipment Schedule. Please list the following information for each piece of equipment to be used**

Item Type	Manufacturer Name	Model #
<i>Freezer</i>	<i>Turbo Air</i>	<i>MST-72-30</i>
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		



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**C. Finish Schedule**

Main Unit	
Area	Surface Finish
Floor	
Ceiling	
Walls	

Support Unit	
Area	Surface Finish
Floor	
Ceiling	
Walls	

**D. Lighting**

1. Is lighting shielded and shatterproof? (YES) (NO)

**E. Support Facilities (stock truck**

1. Please list and explain any support facilities to be used.

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**F. Drawing of Inside of Trailer**

Include: location of all equipment, doors, serving windows, and sinks if applicable



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**The plan review application & payment shall be submitted before an inspection will be completed. Please use the check list below to make sure your mobile unit is fully prepared to be licensed. If all of the following items are not completed then the license may not be issued.**

- \_\_\_\_\_ An owner or a knowledgeable PIC about the operation is present at the inspection to answer questions.
- \_\_\_\_\_ Unit shall be clean. Food and nonfood contact surfaces (including flooring and walls) shall be kept free of grease, dust, dirt, food residue and other debris.
- \_\_\_\_\_ The name of operation, city of origin, and telephone number shall be posted on the outside of the mobile unit. Lettering shall be a minimum of 3" high and 1" wide.
- \_\_\_\_\_ Any storage trailer or stock truck that will be used to assist the mobile unit shall be available and if approved it will be added to the back of the license.
- \_\_\_\_\_ All cold holding units shall be maintaining appropriate temperature and equipped with a thermometer.
- \_\_\_\_\_ If applicable, Water shall be from an approved source. Please schedule a water sample if you need one.
- \_\_\_\_\_ All lighting shall be shielded or shatterproof.
- \_\_\_\_\_ Food storage, single use articles, and utensils shall be 6" off the floor, including inside the stock truck.
- \_\_\_\_\_ All food products shall be from an approved source
- \_\_\_\_\_ All single use articles, utensils, and cooking equipment shall be inverted or covered.
- \_\_\_\_\_ All equipment shall be in good repair.
- \_\_\_\_\_ Ice in coolers replaced every four hours