

Example Of How The Food Buggy Can Meet The Requirements For Concession Trailer Licensing in Ohio.

I. CONCESSION TRAILERS / TRUCKS

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. (A Food Buggy can support mechanical refrigeration, complete plumbing system including a hot water tank Food Buggy unit use tank-less propane and electric faucet for heating water more energy efficient more storage space, normally Food Buggy use same day prep, cook and sale process to reduce storage needs)

Basic Requirements

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

Commercial cooking equipment (A Food Buggy can support built-in or counter-top commercial cooking equipment Electric, Propane, Butane, Natural Gas)

Commercial refrigerators/freezers that are not moved from the concession (A Food Buggy can support a refrigerator/freezer unit up to 5.2 cu ft. top load or 4.1 cu ft. front load with a small inverter battery system that can run for 24 hours.)

Sink systems that are large enough to handle all items that must be washed/rinsed/sanitized in the concession. (A Food Buggy can support 1/3 & 1/2 size Pans 4 to 6 inches deep)

There must be a three-compartment sink with a faucet. (YES) (3) 1/3 or 1/2 size Pans 4 to 6 inches deep with separate faucet

There must be a hand wash sink with a faucet. (YES) (1) 1/3 or 1/2 size Pans 4 to 6 inches deep with separate faucet

Water systems that can handle the hot water needs of the food service. (A minimum of 5 gallons of water is recommended). (Yes) Clean water tank

There must be adequate food/dry goods storage. (YES, depends on what and how you are cooking See Example)

There must be an adequate waste water storage tank. (Yes) 20% larger than clean water tank

- 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. (YES, depends on what and how you are cooking See Example)

Related Regulations

- All the food handling regulations that pertain to a restaurant are exactly the same for a Mobile Food Concession. (You can comply with the regulations using a Food Buggy)

- There are three exceptions to the Food Safety Regulations that do not completely pertain to a Mobile Food Concession. These exceptions are:

No restroom is required. (OK) Not needed

A ventilation hood is not normally required. (Can be provided on some units depending on model and design) Built-in Fryer or Griddle can be designed with or without glass cover)

A grease interceptor is not required. (Can be provided on some units depending on model and design)

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 (OK) Decals, Signs
- 2 City, State, Zip Code (OK) Decals, Signs
- 3 Area Code and Phone Number (OK) Decals, Signs

Example Of How A Menu Prepared On A Food Buggy Can Meet The Requirements For Concession Trailer Licensing in Ohio (NO Commissary)

RICE BOWL MENU:

How it works: Ask the customer(s) if they want the bowl heated or just over warm rice.

A. Process for customers that want **HEATED rice bowl** use a paper tray and add the choices from the options below:

B. Process for customers that want **rice bowl over WARM rice** use a bowl and add the choices from the options below:

1. Chose your rice option: jasmine rice white or brown
2. Chose your veggie option: corn, onion, beans, olives, bell pepper (green/yellow/ orange, red), hot peppers, diced tomato, cucumber, bean sprouts.
3. Chose your protein: rotisserie chicken, grilled chicken, gyro meat, thin sliced lamb, pork or beef, ground chicken, pork, turkey.
4. For **HEATED** bowl: For order(s) A. **With meat** use the griddle to warm food.
B. **Without meat** use a separate burner to warm food.

How food is **HEAT**: Use a spatula over paper tray turn the paper tray with food over and place on the griddle or burner cover with a wooden or ceramic bowl with handle heat for 10-20 seconds.

5. Add the Topping: sauce, dressing, sour cream or cheese
6. Cover the bowl and give to customer(s):

Daily Preparation of food:

1. Purchase the food for the day and store on the cart under refrigeration. Refrigeration is always on.
2. Preparation of all food is done on the Food Buggy before going to the event.
3. Food that you want cooked before the event must be cooked on the Food Buggy and place in a warming carrier(s) or bag(s).
4. All food cooked or warmed at the event must be done on the Food Buggy.

TIPS ON PREPARATION

1. Line all of your serving pans with 1 or 2 plastic commercial warming (boiling) bags to reduce or eliminate the need to wash pans because of food and container contamination.
2. Pack as much food that you plan to use into plastic commercial warming (boiling) bags to reduce or eliminate the need to wash pans because of food and container contamination.
3. Have a way of warming food taken from refrigeration if needed before adding to serving serving area to increase productivity.
4. Make certain that all cooking tools that need to be wash can be wash in your sinks.