



Hood River County Health Department, Environmental Health Office

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Mobile Food Unit – Plan Review Application

Last Updated 2/28/2020

The purpose of this plan review process is to ensure that any proposed mobile food unit complies with all requirements found within the Oregon Food Code (OAR: 333-150-0000 & OAR: 333-162). Submit plans before you buy/build/remodel a mobile food unit. Any changes that are required will be the financial responsibility of the project proponent and must be completed before you are permitted to operate. We wish to emphasize that this is a 'plan' review process, not a finished establishment review process. A plan review fee must accompany this application.

ORS: 624.310 Definitions...

(3) "Commissary" means commissary catering establishment, restaurant or any other place in which food, beverage, ingredients, containers or supplies are kept, handled, prepared or stored, and from which vending machines or mobile units are serviced...

(8) "Mobile unit" means any vehicle on which food is prepared, processed or converted or which is used in selling and dispensing food to the ultimate consumer...

(16) "Warehouse" means any place where food, utensils, single-service articles, cleaning or servicing supplies for vending machines, mobile units or commissaries are stored...

New Remodel ; Menu Revision

Facility Name:	Business Owner (Corporation, etc.):
Contact Person:	Owner Contact (if different):
Contact Person's Mailing Address:	
Daytime Phone:	Alternate Phone:
E-Mail Address(s):	
Are you building the Mobile Unit yourself? Yes <input type="checkbox"/> , No <input type="checkbox"/> If yes, is it already built? Yes <input type="checkbox"/> , No <input type="checkbox"/>	
Previously Licensed? Yes <input type="checkbox"/> , No <input type="checkbox"/> Former Name:	
If previously licensed, what jurisdiction was it issued: _____ When: _____	
A copy of approval(s) is/are attached: Yes <input type="checkbox"/> , No <input type="checkbox"/> , N/A <input type="checkbox"/> .	
How do you intend to license this Mobile Unit? Class: I <input type="checkbox"/> , II <input type="checkbox"/> , III <input type="checkbox"/> , IV <input type="checkbox"/> (OAR: 333-162-0020(2))	
Do you intend to operate with or without a base of operations? With <input type="checkbox"/> , Without <input type="checkbox"/> (OAR: 333-162-0040)	

When submitting this application, include the following documents:

- Proposed menu(s)**, including seasonal and special menus
- Site plan** – If a at a permanent site, show the location of unit on site, including alleys, streets and outside equipment (dumpsters, well, septic system and toilet facilities)
- Floor Plan** – drawn to scale showing location of equipment, plumbing, mechanical ventilation, etc. We also need tank and sink sizes.
- List of equipment**
- Indicate** whether or not you will utilize a commissary and/or warehouse. **Attach separate plans for each facility** (templates are available on our web-site (www.hood-river.or.us)).

Submitting incomplete plans will delay the plan review process. Please answer every question that applies to your food service operation and submit all required items (see list above) as per OAR: 333-162-0920.

You are required to comply with all applicable local, state, and federal regulations. This may include acquiring a variety of additional permits/approvals such as: wastewater disposal, zoning, land owner's permission, business permit, etc. It is the responsibility of the mobile unit operator to ensure compliance with all laws. Failure to comply may result in additional expenses and/or a denial/revocation of your license to operate.

Rules on the Web

Oregon Food Code: (OAR: 333-150 & OAR: 333-162)

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

Guidance for a Successful Application

Proposed Menu & Food Processes:

We are interested in the types of food processes you will be using in your mobile food unit. We are less interested in what your menu items are called or how much they cost. Examples of food processes are 'cooking raw animal products', 'cooling soup', 'cutting lettuce', 'pickling cucumbers', 'boiling potatoes', 'cleaning fresh produce', etc.

Consider a menu item like: "10oz Steak, served with your choice of green salad, baked potato, fries or assorted seasonal pickles". We see several different food processes here. First, the raw beef steak is shipped to and stored at the mobile food unit; it may be cut on sight or by the supplier. Baked potatoes take time to cook, so they are likely cooked ahead of time; they may be held-hot or cooled to be re-heated per order. Green salads require that the produce be thoroughly cleaned in a food preparation sink and prepared in a clean area free from cross-contamination. Fries are either prepared from scratch by the mobile food unit (usually a twice fried process, requiring cooling) or they are fried from frozen. Pickling foods to preserve them is a special process that requires a variance from the Oregon Health Authority.

If available, please include all seasonal, web-based and special menus as well.

Scale Site Plan Must Include: Consider using the Hood River County, Online Parcel Viewer available at: <http://hrccd.co.hood-river.or.us/county-webmap/>

1. Draw the site plan to scale
2. The location of the facility and surrounding structures
3. The general area, including nearby streets and toilet facilities.
4. Garbage and refuse storage areas (disclose ground surfacing under garbage).
5. If applicable, the water source (well, spring, etc.) and the wastewater system (septic tank & drain field).

Scale Floor Plan Drawings Must Include:

1. Draw plans to scale (recommend ¼ inch = 1 foot);
2. Distinguish between food preparation areas;
3. Label all equipment including,
 - a. sink fixtures by designed use,
 - b. floor sinks,
 - c. Indicate which plumbing fixtures have in-direct drains or not;
4. Entrances, Exits, Doors and Windows; and
5. Areas where raw animal products will be handled (if applicable).

List of Equipment:

The list of equipment helps us determine what types of food processes you will be doing. It also helps us evaluate whether the volume of food you anticipate serving can be supported by the types of equipment you intend to use. As well, depending on the types of equipment and food processes you use, you may also need to have mechanical ventilation installed in your facility.

Some Extra Information for a successful business operation:

You are required by law to notify your local public health authority if you're operating location or route changes. If you relocate to another county you must first notify the new county prior to operation.

Also, we are obligated to perform at least two semi-annual inspections of your licensed facilities each year. Unless we are able to either: (1) Perform a semi-annual inspection; or (2) Receive written verification, from you, that you have not operated during an inspection period, we are not able to renew your license to operate. This means once, between January 1st and June 30th (of each year) and once between July 1st and December 31st (of each year), you shall ensure that we know where and when you are operating or document that you are closed for the season.

Alternatively, if you primarily operate in other jurisdictions for significant portions of the year, you may submit inspection reports from those jurisdictions in lieu of scheduling an inspection directly with our office. Please note that failure to maintain rule compliance, whether in Hood River County or out, may also result in non-license renewal also.

Remember: Licenses expire on 12/31 of each calendar year. Renewals for the following calendar year are due by 12/31. Failure to renew the license on time will result in a late penalty of \$100.00. Another penalty will be applied each calendar month that the license fee is late. There is no exception for mobile food units or seasonal facilities. Fees are subject to change.

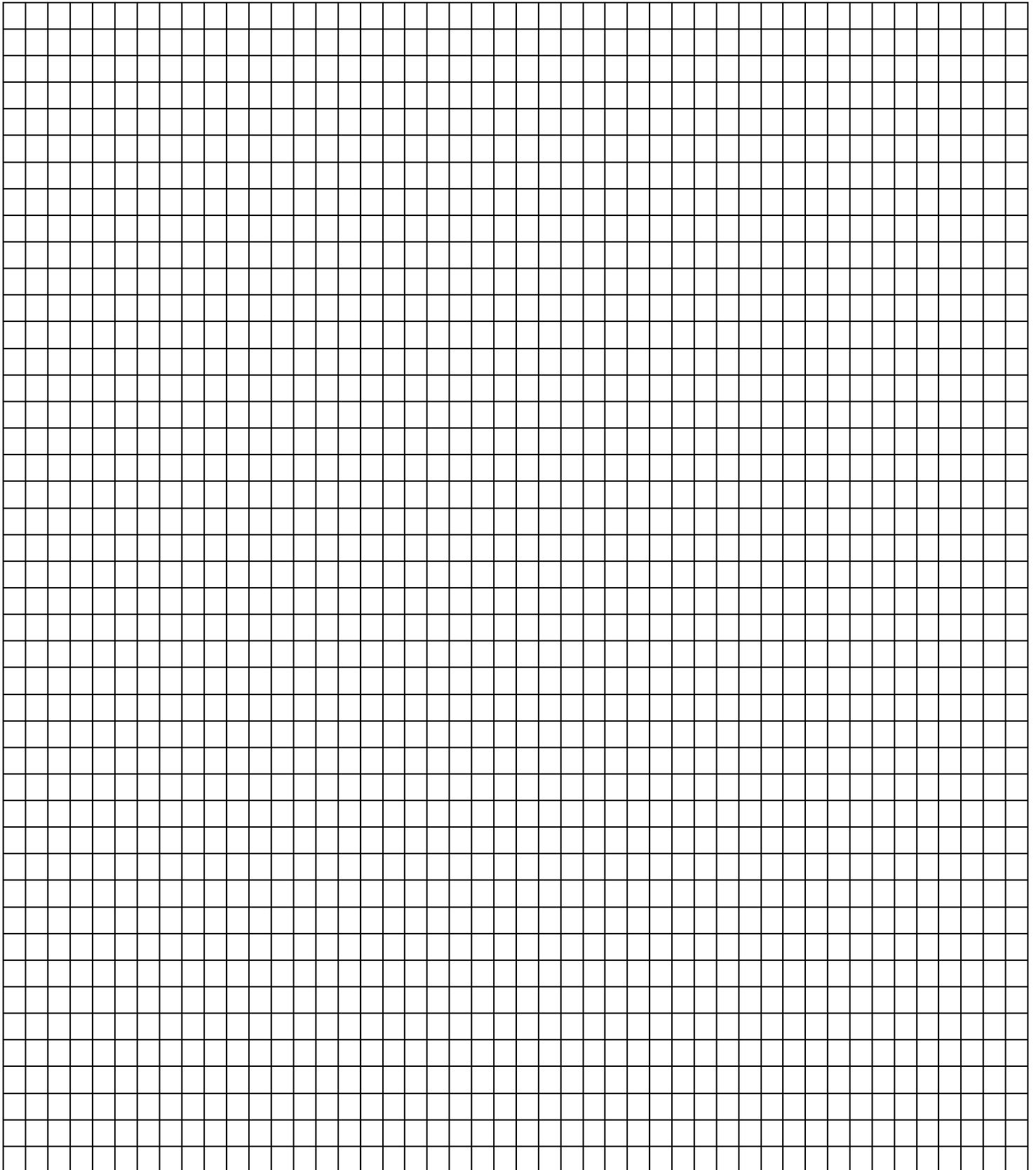
We send license renewals to the address we have on file. If you move, let us know so that you receive your license renewal. If you are going to be away from home during the renewal period, consider pre-paying in advance.

If you expect funds to be limited in November & December, consider pre-paying for your license in advance. Contact our office to make any alternative arrangements.

The Oregon Food Code (OAR: 333-150) may be viewed at:
<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>
For additional assistance, please contact our office (541-387-6885)

You may use the following space to draw your mobile unit's floor plan:

(overhead drawing – looking down)



Consider submitting photos along with this drawing. You may e-mail photos directly to ian.stromquist@co.hood-river.or.us. Ensure that the subject line indicates that the photos are for your mobile food unit.

Menu Worksheet:

What types of food do you intend to serve? How will you prepare them? Please provide a summary below:

Menu Item / Food Type:	Quantity / Day	Preparation summary:
<i>Example: Breakfast Bowls</i>	20 per day	<i>We assemble and pan fry the bowl ingredients to order. We will prep and keep all the ingredients in advance; they will be kept either hot or cold. We will offer the following hot ingredients: diced potatoes, scrambled eggs, olives, cheese, garlic, kale, spinach, ham, bell peppers; we will offer the following cold ingredients/garnishes: sour cream, tomatoes, salt/pepper, yogurt.</i>
<i>Example: Burritos</i>	50 per day	<i>We make the burritos to order. We will prepare 3 types of meat in advance. Our burritos will contain an assortment of lettuce, cheese, rice, beans, cilantro, sour cream, and choice of meat.</i>

Starter Questions: *Operational Logistics*

Days and Hours of Operation: []

Expected meals served per day: [] Number of staff (total): []

Do you intend to provide seating for your customers? Yes No

Mobile Unit Operating Schedule:

I plan on operating at one location. Location address: _____

I plan on operating at multiple locations or on a route.

List all locations where you plan to operate. If operating on a fixed route or in multiple locations, indicate the approximate time and days of the week or date you will be at each location. Attach additional sheets if necessary.

Operating Location	Time	Day of Week or Specific Date

Often, multiple types of permissions are required before operating at a location. These may include: permission from the land-owner, permission from the local planning department, permission from City (transient merchant permit), permission from the port authority, etc. Every location is different. Ensure you have permission before you move forward with your business plans. These permissions are not granted by Hood River County Health Department. It is your responsibility to ensure permission to operate at a location.

Utilities & Connections

Without safe supplies of potable water, electricity, and/or petroleum gas, most mobile food would need to cease operations immediately. What will be your sources for these essential utilities during operations?

What is the potable water supply for the Mobile Food Unit? Public Water Systems:

Crystal Springs, Ice Fountain, Cascade Locks, Parkdale, Odell, Hood River, Other:

Where will you dispose of wastewater? How will it be stored? How will it be transported?

The most common location to dispose of wastewater from a mobile food unit is at the City of Hood River Wastewater Treatment Plant, Recreational Vehicle (RV) dump-station. It is located at: 818 Riverside Dr., Hood River; the entrance to the dump station is off North 8th Street. Due to higher concentrations of fats, grease and oils in mobile food unit wastewater, please contact the City of Hood River Public Works department to arrange for permission/permits to dispose of mobile unit wastewater prior to utilizing this service.

Will you utilize petroleum gas on the mobile food unit (propane)? Yes No

If yes, what volume is the propane tank? [] Where will the propane tank be? []

Will the Mobile Unit use electricity?

Yes No

How many amps does the electrical connection require?

[]amps

Will the Mobile Unit utilize a generator?

Yes No

How many amps/watts does the generator provide?

[]amps / []watts

Base of Operations

Will the mobile food unit use a base-of-operations (*commissary kitchen, and/or warehouse*)? Yes No ;

If 'yes', please describe these facilities here and/or on additional pages:

If 'no', complete the special request form below.

Commissary INFO attached? Yes , No , N/A ; Warehouse INFO attached? Yes , No , N/A ;

Optional Special Request Form: *Operating without a 'Base-of-Operations'* N/A

(OAR: 333-162-0040(3))

How will you maintain proper hot and cold food temperatures during storage and transit?

How will you provide adequate facilities for cooling and reheating of foods?

How will you provide adequate utensil and warewashing facilities onboard the unit?

How will you assure proper cleaning and sanitizing of the unit? Where?

Where will you obtain food and water supplies? How will they be transported?

How will you store and dispose of garbage from the mobile food unit and customers?

Will you have a catering operation (*food delivered and served at another location*)?

What items and food will be prepared and/or stored at home?

The ability to operate without a base of operation shall be determined by Hood River County Health Department. Any regulatory determination is made in accordance with OAR: 333-150-0000 § 8-303.10 & 8-303.30 and 333-162-0040(3). If you wish to contest this regulatory determination, you may request a hearing within 90 days by contacting our office (541-387-6885). All hearings will be conducted in accordance with ORS: 183.

Food Safety Questionnaire:

Answer these questions using to your own knowledge and your proposed operational plans. Even if your answers do not fully match the Oregon Food Code, we will help you understand the safest way for you to operate your mobile food unit. In many ways, there are no wrong answers here. Please tell us what you think the right answer is. Use additional pages if you can provide additional details. If you need help because English is a second language, please contact our office to discuss options. Thank you.

Please explain how you plan to ensure that the person(s) physically present and left in charge of the mobile food unit (*during any given shift*) will be able to ‘Demonstrate Knowledge’ as required under § 2-102.11 and control risk factors in the mobile food unit as required under § 2-103.11.

Please generally describe your policies and procedures concerning the restriction and exclusion of ill food employees. What are two key concerns? (Subpart 2-201)

- a.
- b.

Please describe three examples (unique to your mobile food unit) of how you plan to prevent contamination of food, from your food workers’ hands (Subpart 2-301):

- a.
- b.
- c.

Please describe an example of a good general hygienic practice that you will use to prevent contamination of food in your mobile food unit (Subparts 2-302 – 2-304):

Please describe two examples (unique to your mobile food unit) that will ensure that cross-contamination is prevented in your mobile food unit (§ 3-302.11, § 3-306.14 and Parts 4-6, 4-7):

- a.
- b.

Please describe where you intend to acquire the ingredients used in your mobile food unit (§ 3-201.11):

The Oregon Food Code requires that you use a probe thermometer to measure the internal temperatures of ‘potentially-hazardous-foods’. Why do you think that this is important?

Please describe two examples where use of a thermometer is important in your facility:

i.

ii.

Probe thermometers need to be accurate and have a temperature range of 0-220°F. How do you calibrate your food probe thermometers and how often?

a. Who is responsible for calibrating thermometers (4-502.11)?

Mobile food units use several different types of chemicals. These may include: cleaners, pesticides, lubricants, etc. Using two examples, please describe how you intend to ensure that these toxic substances are segregated from food (Chapter 7):

a.

b.

Describe your procedure for date marking of ready-to-eat, potentially hazardous food items? (§ 3-501.17)

How and where will frozen food be thawed? (§ 3-501.13, § 3-302.11) N/A

How will you store raw animal food to prevent contamination of ready-to-eat food (§ 3-302.11)? N/A

Why is it important to clean and sanitize 'food-contact-surfaces'? (Chapter 4 of Food Code)

How do you intend to clean & sanitize 'food-contact-surfaces'? (Chapter 4 of Food Code)

How/where will you clean and sanitize items that are too large for the 3-basin sink and/or the mechanical dishwasher?

What type of chemical sanitizer do you use? What Concentration? (§ 4-501.114)

The Oregon Food Code emphasizes the importance of maintaining time/temperature control (otherwise known as keeping foods out of the 'Danger Zone'). Why do you think that this is important?

Refrigerated food must be maintained at 41°F or colder as per § 3-501.16. How did you determine the amount of cold storage/holding that you will need for your operation (§ 4-301.11)?

Describe how food temperatures (*hot and/or cold*) will be maintained while in transport and/or while moving food from the base-of-operations and/or the grocery store to the mobile food unit?

What type of equipment will you use to keep hot food hot? How will you ensure that food is at the required temperature throughout the day?

How did you determine the amount of hot-holding storage that you will need for your operation (§ 4-301.11)?

Will your operation be cooling bulk quantities of 'potentially hazardous food(s)'? Yes , No

Why is rapid cooling of potentially hazardous foods important?

- a) If 'yes', how will food handlers know that the food has cooled from 140°F to 70°F within two hours and then from 70°F to 41°F within 4 hours?

Will your operation be cooking raw animal products onboard the mobile food unit? Yes , No

If 'yes', what? How?

- a) If 'yes', describe how the food worker will know when raw animal products are fully cooked:

Will your operation be re-heating cooled potentially-hazardous-foods for hot-holding? Yes , No

If 'yes', what? How?

- a) If 'yes', describe how the food worker will know when re-heating is finished, and the product may be placed into long-term hot-holding:
- b) If 'yes', list the types of equipment used for reheating potentially hazardous food:

Onboard Equipment and Finished Surfaces: *Mobile Food Unit*

This section is for us to better understand what equipment will be onboard your mobile food unit. Other equipment used, at the commissary kitchen for example, should be listed separately.

Interior Finishes/Surfaces:

	Floors	Cove Base	Walls	Ceilings	Shelving
What are surfaces like in the food preparation areas onboard the mobile food unit?					

For Example:

<i>All food preparation areas</i>	<i>Stainless Steel</i>	<i>Rubber</i>	<i>Stainless steel Painted smooth</i>	<i>Removable Anning</i>	<i>Wood, Painted smooth</i>
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Temperature Control Equipment Lists:

Refrigerator for your mobile food unit (§ 4-301.11):

Refrigerator Number/Name	Size / Volume	Manufacturer / Model	Type of food stored inside

Hot-holding units for your mobile food unit (§ 4-301.11):

Unit- Number/Name	Size / Volume	Manufacturer / Model	Type of food stored inside

Note: Add pages as needed

Other Equipment:

Will you use ice onboard the mobile food unit? Yes , No

a) Is ice purchased? Yes No ; if 'yes', who is your supplier?

b) If used, what will ice be used for onboard the mobile food unit?

List any special food preparation equipment used onboard: These items may include special food containers, food processing equipment, juicers, special cooking equipment, vacuum-sealers, etc.

Do you plan to utilize an off-unit barbeque (or other outdoor cooking unit)? Yes , No

a) If 'yes', what type(s):

b) If 'yes', how will handwashing be provided at the outdoor cooking unit?

Do you intend to make ice onboard the mobile food unit? Yes No .

a) If 'yes', how much water will this activity consume? [] gallons

Whether you intend to buy ice or make it yourself onboard the mobile food unit, how much ice will melt and then be added to your total wastewater generation (versus being served as food – beverage ice for example)?

[] gallons N/A



Mobile Food Unit, Water System & Plumbing Components, Etc.:

The onboard fresh and wastewater system will need to be designed in compliance with parts 5-1, 5-2, 5-3 & 5-4 of the Oregon Food Code. Particularly, we **strongly** recommend that you read Part 5-3 & § 5-401.11(A) of the code very carefully before designing and building your mobile food unit. If you require technical assistance, contact our office.

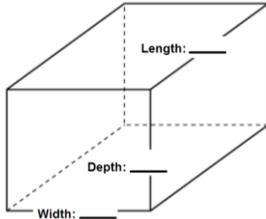
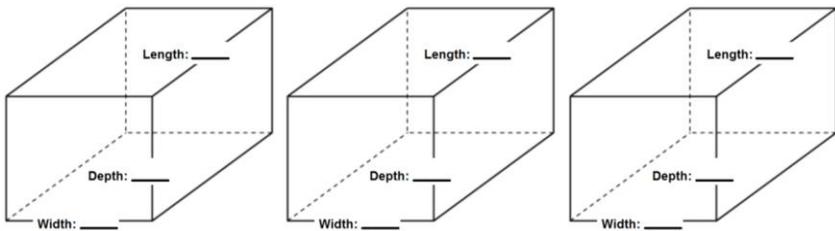
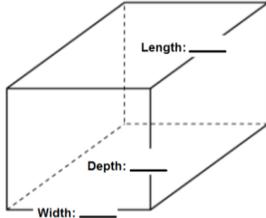
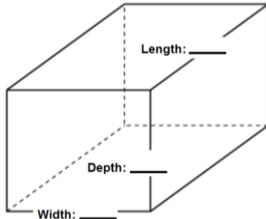
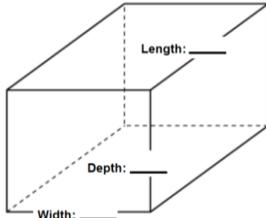
Have you reviewed the Oregon Food Code rules listed under Part 5-3 & 5-4? Yes , No

Will there be access to a fresh water connection at your proposed operating location? Yes , No

Onboard Sinks Worksheet: *(Ensure that all sinks are also labeled on your floor plan drawing)*

How many sinks are onboard the mobile food unit? [] Please provide the dimensions of each sink that will be installed onboard.

Do you have any of these types of sinks? Are they labeled on your floor-plan drawing? Yes , No

<input type="checkbox"/> Handwashing sink(s):		Length = [] in. Depth = [] in. Width = [] in.
<input type="checkbox"/> Warewashing Sink <i>(3-basin sink)</i>		Length = [] in. Depth = [] in. Width = [] in.
Are drainboards provided for warewashing? Are they shown on the floor plan drawing? Yes <input type="checkbox"/> , No <input type="checkbox"/>		
<input type="checkbox"/> Indirectly Drained Produce Washing / Food Preparation Sink:		Length = [] in. Depth = [] in. Width = [] in.
<input type="checkbox"/> Mop sink:		Length = [] in. Depth = [] in. Width = [] in..
<input type="checkbox"/> Other Sink(s): <i>What is the purpose of this sink?</i>		Length = [] in. Depth = [] in. Width = [] in.

How do you use water onboard the mobile food unit?

When Water is used as an Ingredient in Food Preparation:

List foods/meals/food-processes that you intend to prepare onboard the mobile food unit that will require water as an ingredient. This shall include food preparation where water is used during the cooking process (like stir-frying vegetables).

Item <i>(Use additional pages if necessary)</i> <i>List all foods you intend to prepare.</i>	Estimated volume of water per meal/batch prepared	Estimated number of meals/batches (of this food type) prepared per day.
	<input type="checkbox"/> Batch / <input type="checkbox"/> Meal	<input type="checkbox"/> Batch / <input type="checkbox"/> Meal
	<input type="checkbox"/> Batch / <input type="checkbox"/> Meal	<input type="checkbox"/> Batch / <input type="checkbox"/> Meal
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<i>Example:</i>		
Cooked Rice	<input checked="" type="checkbox"/> Batch / <input type="checkbox"/> Meal 12 cups per batch	<input checked="" type="checkbox"/> Batch / <input type="checkbox"/> Meal 3 batches per day
Stir-Fried Vegetables	<input type="checkbox"/> Batch / <input checked="" type="checkbox"/> Meal 3 ounces per meal	<input type="checkbox"/> Batch / <input checked="" type="checkbox"/> Meal 20 orders per day
Boiling a whole chicken for burrito meat	<input checked="" type="checkbox"/> Batch / <input type="checkbox"/> Meal 1 gallon per batch	<input checked="" type="checkbox"/> Batch / <input type="checkbox"/> Meal 3 batches per day

Will you wash/rinse fresh-produce (fruits & vegetables) onboard the mobile food unit? (§ 3-302.15)

Yes , No - If 'yes', Where? How?

If 'yes', Where? How?

If 'yes', also complete the table below:

Water is used to clean fresh produce (fruits and vegetables). How much will you use?

Item <i>(Use additional pages if necessary)</i> <i>List all produce you intend to wash.</i>	Estimated volume of water per item washed	Estimated number of items washed per day.
<i>Example:</i>		
Tomatoes	Submerged in a sink with produce washing chemical, about 3 gallons to fill the sink basin.	We anticipate changing the water 3-4 times per day.
Lettuce	We will rinse the lettuce: about 1/2 gallon per head of lettuce.	We anticipate using 5 heads of lettuce per day.

Additional Water System Questions:

Do you anticipate that your type of food service operation will consume more than 5 gallons of water for handwashing during a typical food service? (§ 5-203.11, § 5-305.11 & § 6-301) Yes No

If 'yes', how much? [] gallons

Describe how water will be transported / piped to the unit and how the water system is constructed. Will the water system be under pressure? How will you accomplish this?

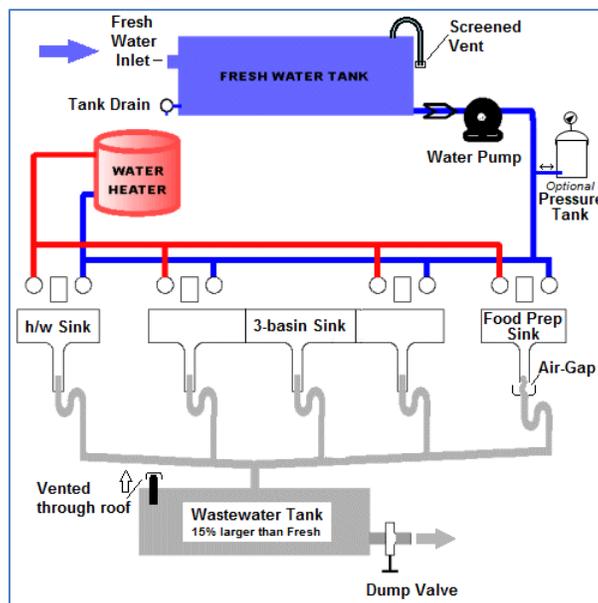
Provide sufficient details so that we can verify that you will comply with Part 5-3 of the Oregon Food Code before you construct the water system. If things are done incorrectly, you will have to retrofit it after it is built.

Describe the handwashing system that will be used on the unit (§ 5-203.11 & § 6-301)?

Where and how will the mobile food unit be cleaned? If you plan to wet mop the mobile food unit, where will you dispose of mop water (§ 5-203.13(B) & OAR 333-162-0930)?

How is warm-water generated onboard the mobile food unit?

What is the capacity/volume of the hot-water heater? [] gallons



Example mobile water system schematic

Onboard Water Holding Tanks:

The entire water system must be integral to the mobile food unit. Integral means that all equipment associated with a mobile unit must be rigidly and physically attached to the unit without restricting the mobility of the unit while in transit.

Potable Water (Fresh Water):

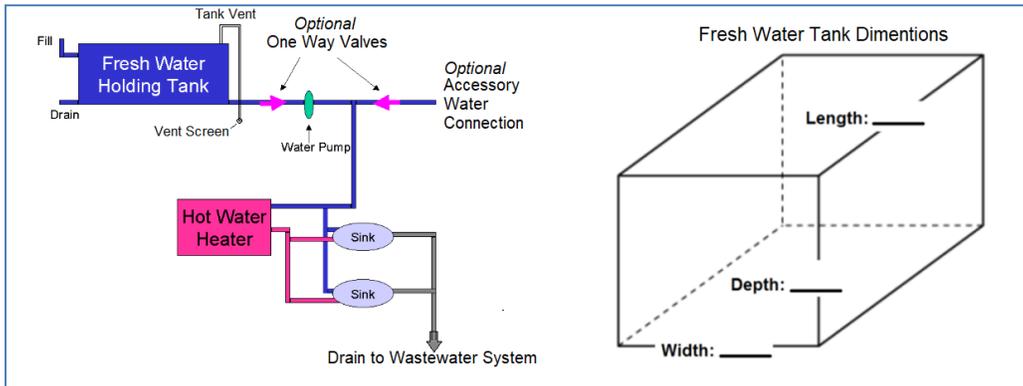
What is the total holding capacity of the freshwater tank(s)? [] gallons

How do you intend to vent the freshwater tank?

How is water moved/pumped from the freshwater tank to each faucet?

What are the dimensions of the onboard freshwater holding tank(s)?

Length = [] inches; Depth = [] inches; Width = [] inches.



Wastewater:

What is the total holding capacity of the onboard wastewater tank(s)? [] gallons

Will there be access to a wastewater/sewer connection at your proposed operating location? Yes , No

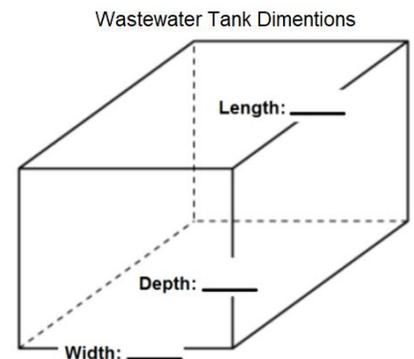
How do you intend to vent the onboard wastewater tank?

What are the dimensions of the onboard wastewater holding tank(s)?

Length = [] inches; Depth = [] inches; Width = [] inches.

How is wastewater removed from the onboard wastewater tank?

Who will physically remove the wastewater from the holding tank?



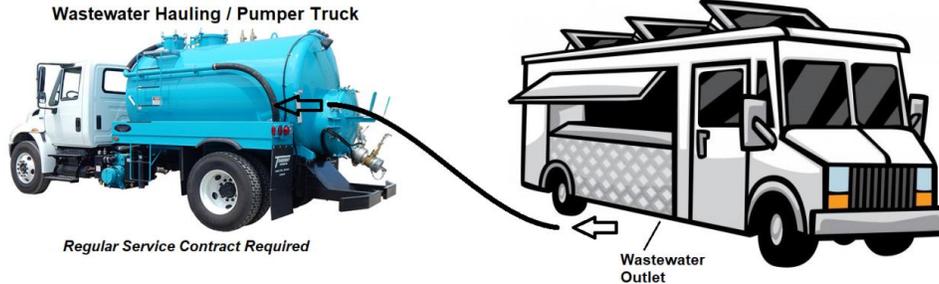
Where will the wastewater holding tank be emptied?

How do you intend to ensure that wastewater (of any kind) will not fall on the ground during operation and during transport?

Do you have a service contract for regularly emptying the wastewater Holding Tank? Yes , No

If 'no', explain:

If you intend to empty the wastewater holding tank into an existing sewer system, which sewer system? Which Dump Station/Location? How often do you expect to do this?



Additional Mobile Unit Operational Logistics Questions:

Describe how food will be transported to and from the unit. Also, describe how hot and/or cold holding temperatures will be maintained during transit (§ 3-501.16).

Describe the type of overhead protection provided for your unit such as: ceilings, awnings, umbrellas, etc. (OAR: 333-162-0680).

Describe how garbage will be stored and where it will be thrown away.

What methods of insect and rodent control will be used in your unit? (§ 6-202.15, § 6-501.111 & § 6-501.112)?

Where is your worker/employee toilet facility located (§ 6-302, § 6-402.11(E) & OAR 333-162-0020(4))?
Provide details for all of your proposed routes and/or locations:

Will your operation serve foods from animals raw or partially cooked? This may include items such as: eggs over-easy, rare steaks, rare-beef burger patties, sushi, steak tartar, raw oyster shooters, seared tuna, ceviche, etc. (§ 3-603.11): Yes , No – If no, skip this section

If 'yes', list all menu items that may include (in their finished form) any raw, partially cooked, or acid cooked raw animal products.

If 'yes', describe how you will comply with § 3-603.11 by providing both a 'Disclosure' and a 'Reminder' to your consumers.

If serving raw fish (such as: sushi, ceviche, etc.), will parasite destruction be done on-site or by the supplier? (§ 3-402.11 & § 3-402.12))? N/A

On-site: Provide your procedure on parasite destruction on additional pages as per § 3-402.11(A).

Supplier: As required under § 3-402.12(B), provide the name of your supplier and a copy of the written agreement/statement stipulating that the fish supplied are frozen to a temperature and for a time specified under § 3-402.11(A).

Will your operation be (§ 3-502.11) (check all that apply): N/A

- Smoking food as a method of food preservation rather than as a method of flavor enhancement;
- Curing food;
- Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not potentially hazardous;
- Packaging food using a reduced oxygen packaging method.

If you checked any of the above boxes, describe your proposed food processes below:

Optional Bulk-Food Cooling Plan:

Typically, mobile food units are not permitted to perform food-cooling processes onboard. If you wish to apply for special permission to cool foods onboard, attach your plan on additional pages.

The ability to perform bulk-food-cooling without a base of operation shall be determined by Hood River County Health Department. Any regulatory determination is made in accordance with OAR: 333-150-0000 § 3-501.15, § 8-303.10, § 8-303.30 and 333-162-0040(3). If you wish to contest this regulatory determination, you may request a hearing within 90 days by contacting our office (541-387-6885). All hearings will be conducted in accordance with ORS: 183.

Will your operation be cooling bulk quantities of potentially-hazardous-food(s) onboard the mobile food unit?

This may include foods prepared one day, cooled and served at a later time. It may also include foods held-hot on a steam table that are cooled and saved for another meal service. (§ 3-501.14, § 3-501.15)

Yes , No ; If 'yes', is the bulk-cooling plan attached to this application Yes , No

Please Include Any Additional Information Here:

Are there any special components, operational considerations, or special menu items planed for your mobile food unit that were not already addressed in these questions? If 'yes', please explain below.

Oregon Food Code (Food Sanitation Rules, OAR 333-150, OAR: 333-162):

1. Do you have a printed or digital copy of the Food Code and Mobile Unit Code? Yes , No

Remember, the Oregon Food Code may be found online at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

2. Do you know how to locate specific information in the rules?
Yes , No – if 'no', contact our office for assistance (541-387-6885)

Legal agreement:

I, _____, hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from this Hood River County Health Department, Environmental Health Office may nullify final approval.

Signature(s) of Owner(s) or responsible representative(s):

_____ Check for digital signature only: Date: _____

_____ Check for digital signature only: Date: _____

_____ Check for digital signature only: Date: _____

Approval of these plans and specifications by the Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required – federal, state or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the Oregon Food Code (OAR: 333-150).

*If you need this information in an alternate format, please call
541-387-6885*