DEKALB COUNTY

Board of Health

MOBILE FOOD SERVICE UNIT APPLICATION PACKET

Mobile food service unit means a trailer, pushcart, vehicle vendor or any other similar conveyance operating as an extension of and under the managerial authority of the permit holder of its permitted base of operation. The mobile food service unit and its permitted base of operation together make a mobile food service establishment.

Food vending location means a fixed property location where a mobile food service unit or extended food service unit parks to offer its food products to its consumer or a route along a street that a mobile food service unit travels and periodically stops, at predetermined dates and times, to offer its food products to its consumers. The established boundaries of a City, County, the State of Georgia, or any combination thereof, shall not be used to define a food vending location.

511-6-1-.08(1)(f)4

The base of operation or fixed food service establishment used as a base of operation for mobile food units and extended food service units shall be constructed and operated in conjunction with the mobile food service unit or extended food service unit under the active managerial control of a single permit holder to be in compliance with the requirements of this Chapter.

Please note that for name of base of operation and base of operation owner, the name of the business and ownership as it appears or will appear on the food service permit for the base of operation should be entered.

<u>NOTICE:</u> ALL REQUIRED DOCUMENTS AND FEES MUST BE SUBMITTED TO THE DIVISION OF ENVIRONMENTAL HEALTH <u>BEFORE</u> THE PLAN REVIEW PROCESS BEGINS.

FEES ARE NOT TRANSFERABLE OR REFUNDABLE



ADDENDUM TO
APPLICATION FOR FOOD SERVICE PERMIT
Division of Environmental Health
Food Protection Program
445 Winn Way, Suite 320
Decatur, GA 30030

Phone: (404) 508-7900 Fax: (404) 508-7979

www.dekalbhealth.net

The following information is REQUIRED. Please return this completed form with the FOOD SERVICE PERMIT APPLICATION.

Nan	ne of Establis	hment:						
Esta	ıblishment Ad	ddress:						
Nun	nber of Seats	<u> </u>	_Total Square	e Footage of	kitchen, bar, st	orage and restr	ooms:	
Tota	al square foot	age of the bu	ilding:					
тот	AL Number o	of Managers:_	Foo	od Handlers:	v	Vaiters:	Deliverers:	
					pproximate nu Dinner:		ater:	
					ity certified in F withapplication			ertified,
Тур	e of Service [check all that	apply]:					
	Sit Down Me	als (Patron re	stroom require	ed)	Take-out		Drive-thru	
	Catering Other		-		Mobile Unit		Delivery	
			Day	s and Hour	s of Operation	n		
	Day	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	OPENING TIME:							
	CLOSING TIME:							
Sigr	nature:					Date:		
Prin	t Name:					Owner	Age	ent 🗌



ADMINISTRATIVE INFORMATION

	Name Tit	le Address	Phone
	Name Tit	le Address	Phone
	If Other please explain	, LLC or Other, provide name, title, address and pl	hone number of pers
5.	, ,	al ☐ Corporation ☐ Partnership ☐ Association	LLC Other
4.	Billing Contact E-mail:		
3.	Billing Address:		
2.	Billing Contact Name:	Phone #:	
1.	Unit Manager's Supervisor:		
0.	Unit Manager Email:	Phone #:	
).	Unit Manager:		
3.	Base of Operation Mailing Address:		
7.	Base of Operation Permit #:	County:	
6.	Base of Operation Owner:		
5.	Name of Base of Operation:		
ŧ.	Mobile Unit Vehicle License # or VIN:_		
3.			
2.			
	New Application	☐ Change of Ownership	

Page 1 of 5 Revised 02/14/2020



OPERATIONAL INFORMATION

1.	Please answer the following based on operations performed on your mobile unit (check all that apply):							
	☐ Unit only serves packaged food that has been prepared at the permitted Base of Operation ☐ Unit does not cook any raw animal foods; only reheats commercially precooked ingredients							
	☐ Unit cooks raw animal foods on the mobile unit							
	☐ Unit serves raw or undercooked animal foods in a ready to eat form (steaks/burgers, sashimi, ceviche, eggs, etc.)							
	□ Other							
2.	Will any food be chopped, sliced, diced, or cooled on the unit? \(\text{Yes} \) No \(\text{If YES, please describe where and how this will happen on the unit:} \)							
3.	Sinks in/on unit:							
	a. Will each sink be supplied with hot and cold running water under pressure? ☐ Yes ☐ No							
	b. Number of handwashing sinks:Dimensions:							
	c. Number of three-compartment sinks: Dimensions:							
	d. Number of vegetable prep sinks: Dimensions:							
	e. Number of meat prep sinks:Dimensions:							
4.	Water Pump: Make:Model:GPM:							
5.	Water Heater (select type):							
	□ Tank type: Make:Model:Capacity:BTU or KW:							
	☐ On-demand / Instantaneous: Flow Rate in GPM:							
6.	Freshwater Tank: a. Capacity/Volume: b. Is the inner diameter of the water tank inlet three-fourths inch (19.1 mm) or less? □ Yes □ No c. Is the water tank inlet provided with a hose connection of a size or type that will prevent its use for any other service? □ Yes □ No							
7.	Wastewater Tank: a. Capacity/Volume (must be 15% larger than freshwater tank): b. Is the wastewater tank sloped to a drain with an inner diameter that is at least 1 inch (25 mm)? □ Yes □ No c. Is the drain equipped with a shut-off valve? □ Yes □ No 							

Page 2 of 5 Revised 02/14/2020



OPERATIONAL INFORMATION cont'd

Please describe the method for re Base of Operation		J	
9. Power Supply (select all that app	oly):		
☐ Generator: Make:	Model:	Fuel type:	Watts:
☐ Electrical power cord only	(will plug into an existin	g outlet at vending location	on)
□ Propane □ B	attery		
10. How willTime/Temperature Control between locations?			·
11. Thermostatic Temperature Contro	ol of Food:		
a. Number of refrigeration un	its (thermometer require	ed in warmest part of unit):	
b. Number of freezer units (th	nermometer required in	warmest part of unit):	
c. Number and type of hot ho	lding units (e.g., steam	tables, heat lamps, etc.):	
12. Please indicate the types and nu	mber of equipment use	d for cooking or reheating	TCS foods (check all that apply):
☐ Inside Grills:	☐ Outside Grills (re-	quires permanent overhead p	protection):
☐ Smokers: ☐ Sto	oves: □ Ove	ens:□ Fryers:	
☐ Other (explain)			

Page 3 of 5 Revised 02/14/2020



DESIGN, CONSTRUCTION & MATERIALS

1. Please indicate the type of materials used (e.g., FRP, laminate, stainless steel, tile, etc.)

a. Trailer or Truck: Floor: ____ b. Pushcart Please enclose the following documents: □ Menu ☐ At least 2 photographs of the unit: one of the outside and one of the inside ☐ Detailed drawing (as close to-scale as possible) with all equipment clearly labeled ☐ Manufacturer's specification sheets for all equipment (cooking, cold holding, hot holding, freshwater & wastewater tanks, generator, etc.) ☐ Original, notarized Verification of Residency with a copy of the supporting secure and verifiable document attached ☐ Proof of compliance with all other applicable agencies (e.g. zoning, fire, etc.) ☐ Mobile Food Unit Location Form (https://dph.georgia.gov/environmental-health/food-service) □ Copy of Toilet Use Agreement Form (https://dph.georgia.gov/environmental-health/food-service) □ Copy of Property Use Agreement Form (https://dph.georgia.gov/environmental-health/food-service) I attest that the information provided within this document is true and accurate. I agree to comply with the State of Georgia Rules and Regulations for Food Service Chapter 511-6-1. I understand that only the foods listed on the menu submitted with the Base of Operation plans may be prepared and served in this unit. I will notify the health department of jurisdiction at least 7 days in advance of any change in vending locations. ALL FOOD VENDORS SHALL BE REGISTERED WITH THE CITY / COUNTY BUSINESS LICENSE OFFICE. Name of Owner or Authorized Agent Title Signature Date Address Phone

Page 4 of 5 Revised 02/14/2020



FOR HEALTH DEPARTMENT USE ONLY - DO NOT WRITE BELOW THIS LINE

APPROVED BY:		
Printed Name	Title	Signature
DATE APPROVED:C	COUNTY OF ORIGIN:	
MOBILE FOOD UNIT PERMIT #:		_

Page 5 of 5 Revised 02/14/2020

DeKalb County Environmental Health

MOBILE UNITS PROPOSED GENERATOR SPECIFICATIONS

Equipment/Fixtures	Power in Watts
Lights	
Hood vent	
Air curtain	
Water Heater	
Water Pump	
Refrigeration	
Prep Top Cooler	
Reach-in cooler	
Freezer	
Other:	
Hot Holding	
Baine Marie	
Steam Table	
Warming cabinet	
Other:	
Cooking	
Fryer	
Grill	
Other: Swan Block Shaved Ice	
Mach.	
Other:	
Other:	
Total	
Proposed Generator Power	



GEORGIA DEPARTMENT OF PUBLIC HEALTH

Verification of Lawful U.S. Residency for License Application O.C.G.A. Section 50-36-1(e)(2)

As part of my application for licensure from the Georgia Department of Public Health, I hereby swear, under oath, that Iam:

			[Check <u>one</u> of	f the following]
(1)		A citizen of the Un	ited States;
(2)		A legal permanent	resident of the United States;
			or	
(:	3)		Immigration and Nassigned to me be Homeland Security	r non-immigrant under the Federal lationality Act. The alien number by the United States Department of y or other federal immigration agency
secure and ve	erifial	ole identi	ty document with th	or older, and that I have provided at least one is affidavit, as required by O.C.G.A. Section 50-
_				nt" was shown to the notary public, and a y application with this affidavit.
makes a fal	se st shall	tatement be guilty	in an affidavit or of a violation of	d that any person who knowingly and willfully any matter within the jurisdiction of state O.C.G.A. Section 16-10-20 and face criminal
				Subscribed and sworn before methis day of
Signature of App	olicant			
Printed Name Of	f Appli	cant		Notary Public
				My Commission Expires



Georgia Food Service Mobile Unit Location listing

Name of Mobile unit:		License Number:				
Name of Base of Operation:		Name of Permit Holder:				
Specific LOCATION	TIME of Day	Day of WEEK (please circle applicable days)	Specific location of TOILET ROOMS available to the mobile unit			
		M T W Th F Sa Su				
		M T W Th F Sa Su				
		M T W Th F Sa Su				
		M T W Th F Sa Su				
		M T W Th F Sa Su				
Note: The specific location may be a physic located. A change in the locations listed mu location. Prior to a change in location, ensu Zoning).	st be submitt	ed to the local Health Authority a	at least 7 days prior to changing the			
I attest that the aforementioned mob Authority thisday of20_		pperate at the above listed loca	tions as submitted to the Health			
Name:		Title:				
Sign:						



TOILET USE AGREEMENT FOR MOBILE FOOD SERVICE UNIT

Toilet facilities must be located within 200 feet from the Mobile Food Service Unit.

SANITARY TOILET FACILITY INFORMATION: Owner Name: Phone #: (_____) Owner Street Address: _____ City: Zip Code: Toilet Facility Address: I agree to allow the employees and consumers of the Mobile Food Service Unit listed below to use my sanitary toilet facilities at the location listed above during the operational hours of the Mobile Food Service Unit. Owner Signature: _____ Date: ____ MOBILE FOOD SERVICE UNIT INFORMATION: Business Name: Permit #: Owner Name: Phone #: () City: ______Zip Code: _____ Food Vending Location Address: Hours of Operation: Owner Street Address: City: Zip Code: As a Mobile Food Service Unit permit holder, I understand that if toilet facilities are not available for employee/consumer use, then the Mobile Food Service Unit will be removed from the Food Vending Location completely. Permit Holder Signature:



MOBILE FOOD SERVICE UNIT PROPERTY USE AGREEMENT

The property owner agrees to allow the Mobile Food Service Unit listed below to use his/her property (indicated below) as a Food Vending Location during the times specified below.

PROPERTY OWNER INFORMATION	N:			
Owner Name:			Phone ()
Street Address of Owner:				
City:	Zip Code:			
E-Mail Address:		Signature:		
Date:	_			
MOBILE FOOD SERVICE UNIT INFO	ORMATION:			
Name of Mobile Food Service Unit:			Permi	t #:
Name of Mobile Food Service Unit Owner	r:		Phone ()
Times of Operation:				
Base of Operation Address:)
City:	Zip Code:			
Property/Food Vending Location Address:				
City:	Zip Code:			
E-Mail Address:		Signature:		
Data				

NOTE: As a Mobile Food Service Unit permit holder, I understand and agree that if I make any changes to my Food Vending Location, I must notify the Environmental Health Department (EH) within seven (7) calendar days. I further understand that failure to notify EH of any changes may result in the suspension or revocation of my permit to operate as a Mobile Food Service Unit.