

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.

NOTICE: ALL REQUIRED DOCUMENTS AND FEES MUST BE SUBMITTED TO THE DIVISION OF ENVIRONMENTAL HEALTH BEFORE 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 dekalbpublichealth.com

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

sta	ıblishment Ad	ddress:				-		
lun	nber of Seats:		_Total Square	Footage of	f kitchen, bar, s	storage and res	trooms:	
ota	ıl square foot	age of the bu	uilding:					
ОТ	AL Number o	of Managers:	Food	l Handlers	:	Waiters:	_Deliverers:	
sti rea	mated/Projec akfast:	ted Number	of Meals Serve	d Weekly (————	approximate n	umber): (Cater:	
ota	ıl number of l	Managers wit	th supervisory	responsibi	ility certified in	Food Safety (i.	e. ServSafe C	
/p	e of Service [check all tha	t apply]:					
_	Sit Down Me	als (Patron re	estroom required) 🗆	Take-out		Drive-thru	
_	Catering Other		_		Mobile Unit		Delivery	
_			Dave		of On over!			
			Days	s and Hou	rs of Operation	on		
	Day	Sunday	Monday		Wednesday		Friday	Saturday
		Sunday	-		·		Friday	Saturday
	Day OPENING	Sunday	-		·	Thursday	Friday	Saturday



ADMINISTRATIVE INFORMATION

1.	Please indicate whether this is a New Application or a Change of Ownership:							
	☐ New App	olication	☐ Change of Ownership					
2.	Name of Unit							
3. Unit Mailing Address:								
4.	. Mobile Unit Vehicle License # or VIN:							
5.	Name of Base of Operation	n:						
6.	Base of Operation Owner:							
7.	Base of Operation Permit	#:	County:					
8.	Base of Operation Mailing	Address:						
9.	Unit Manager:							
10.	Unit Manager Email:		Phone #:					
11.	Unit Manager's Superviso	r:						
12.	Billing Contact Name:		Phone #:					
13.	Billing Address:							
14.	Billing Contact E-mail:							
			orporation					
	If Other please explain If Association, Partnership involved, including owners	, Corporation, LLC or	r Other, provide name, title, address and pl	hone number of person				
	Name	Title	Address	Phone				
	Name	Title	Address	Phone				

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OPERATIONAL INFORMATION

1.	Please answer the following based on operations <u>performed on your mobile unit</u> (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?							
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:							
	c. Number of three-compartment sinks: Dimensions: d. Number of vegetable prep sinks: Dimensions:							
	e. Number of wegetable 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 							

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OPERATIONAL INFORMATION cont'd

8. F	Please describe the method for removing the wastewater, and flushing and draining the waste retention tank at the							
Е	Base of Operation							
							_	
9.	Power Supply (select all t	hat apply):						
	☐ Generator: Make:_		Model:	Fu	el type:	Watts:		
	☐ Electrical power co	rd only (will plug	g into an existing	g outlet at	vending location	on)		
	☐ Propane	☐ Battery						
10. I	How willTime/Temperature	e Control for Sa	ifety (TCS) foods	s be maint	ained at proper	temperature while unit is mov	ed	
be	etween locations?							
11.	Thermostatic Temperature	e Control of Foo	od:					
	a. Number of refrigera	ation units <i>(therr</i>	mometer require	d in warm	est part of unit):			
	b. Number of freezer	units <i>(thermome</i>	eter required in v	varmest pa	art of unit):			
	c. Number and type o	f hot holding un	its (e.g., steamt	ables, hea	t lamps, etc.):			
12.	Please indicate the types	and number of	equipment used	l for cookir	ng or reheating	TCS foods (check all that appl	y):	
	☐ Inside Grills:	□ 0	utside Grills <i>(req</i>	uires perma	anent overhead p	rotection):		
	☐ Smokers:	☐ Stoves:		ns:	□ Fryers:			
	☐ Other (explain)							

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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

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

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

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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 I am:

		[Check <u>one</u> of the following]
(1)		A citizen of the United States;
(2)		A legal permanent resident of the United States;
		or
(3)		A qualified alien or non-immigrant under the Federal Immigration and Nationality Act. The alien number assigned to me by the United States Department of Homeland Security or other federal immigration agency is Alien Number
secure and ver	ifiable ident	nteen years of age or older, and that I have provided at least one ity document with this affidavit, as required by O.C.G.A. Section 50-verifiable document is my
_		verifiable document" was shown to the notary public, and a nt is attached to my application with thisaffidavit.
makes a false	e statement nall be guilt	tations, I understand that any person who knowingly and willfully in an affidavit on any matter within the jurisdiction of state y of a violation of O.C.G.A. Section 16-10-20 and face criminal at statute.
		Subscribed and sworn before methis day of
Signature of Appli	cant	day 01
Printed Name Of A	applicant	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 physical located. A change in the locations listed must location. Prior to a change in location, ensure Zoning).	be submitt	ed to the local Health Authority at	least 7 days prior to changing the				
I attest that the aforementioned mobile Authority thisday of20_		operate at the above listed locat	ions 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.

Permit Holder Signature:

SANITARY TOILET FACILITY INFORMATION: Owner Name: ______ Phone #: (_____) Owner Street Address: City:_____Zip Code: _____ Toilet Facility Address: _____ City:______Zip Code: ___ 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.



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 INFORMATIO	ON:			
Owner Name:			Phone ()
Street Address of Owner:				
City:				
E-Mail Address:		Signature:		
Date:				
MOBILE FOOD SERVICE UNIT INI	FORMATION:			
Name of Mobile Food Service Unit:			Permi	t #:
Name of Mobile Food Service Unit Own	er:		Phone ()
Times of Operation:				
Base of Operation Address:			Phone ()
City:	Zip Code:			
Property/Food Vending Location Addres	s:			
City:	Zip Code:			
E-Mail Address:		Signature:		
D /				

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.