Oneida Nation Environmental, Land and Agriculture Division

Little Bear Development Center PO BOX 365

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WEB: https://oneida-nsn.gov/food-safety-vendor-licensing-and-cottage-food-operators/

Mobile Food Establishment Operational Plan

New mobile food establishments are evaluated on an individual basis. The following written operational procedures must be completed. Incomplete plans will not be reviewed.

Business Name	E-mail		
Contact Name	Phone Number		
Service Base Address	City	State	Zip Code
Hours at the service base			
Hours of mobile food establishment operation			
Address of mobile overnight storage	City	State _	Zip Code
Planned Mobile Establishment Vending Location(s)*	Specific Locati	on(s) Available	e Restroom(s)
*Itinerary logs must be kept up to date at service base			
Provide a complete menu.			
2. Identify the name and location where food will be passed as a grocery store or wholesale food distributor.)	ourchased. (This must be	from an appro	oved source such
Describe food preparation activities to be conducted (e.g., washing/chopping vegetables, cooking raw a		aging food, etc	:.)

4.	Do you have a separate, freestanding, air g vegetables)? ☐ Yes ☐ No	gapped food preparation	on sink (require	d for washing fruits	and	
5.	Check [✓] food service activities conducted	on the mobile unit.				
	☐ Cold hold and assemble/serve ☐ Hot hold and assemble/serve ☐ Reheating ☐ Cooking/Baking ☐ Cooling cooked hot foods ☐ Boiling ☐ Blanching ☐ Mixing	☐ Forming ☐ Chopping ☐ Dicing ☐ Slicing ☐ Cutting ☐ Washing produce ☐ Other				
	Describe $[\checkmark]$ items and food handling activity	escribe [\checkmark] items and food handling activities to be conducted on the mobile unit.				
6.	Do you have storage for drink ice? Yes (NSF ice bins or freezer storage are require			are not approved.)		
7.	Non-hand operated hand wash sink with me	echanical heated wate	er is required			
	Describe the hand wash sink:					
	Does the sink have pressurized water?	?	☐ Yes	□No		
	Is the pump operated by?	☐ Electricity	Battery	☐ Generator		
	Does the sink have gravity fed water?		☐ Yes	☐ No		
	Is the sink easily accessible?		☐ Yes	□No		
	Does the sink have non-hand operated	d faucet handles?	☐ Yes	□No		
	Does the sink have tempered water (8	5°F to 110°F)?	☐ Yes	□No		
	Describe how water is heated (e.g., wa	ater heater)				

8.	Describe the freshwater tank:
	Size: gallons Durable, food grade material? Yes No Is the tank water level easily viewable? Yes No Is the tank equipped with a threaded tap inlet for flushing and sanitizing? Yes No How will the freshwater tank be filled?
	☐ Removable tank ☐ Food grade hose
9.	Describe the wastewater tank:
	Size: gallons Durable, smooth material? Yes No Discharge connection with tight closing valve consisting of a minimum of 1 ½ inch half-union attachment for gravity draining? Yes No How will the wastewater tank be disposed to the utility/mop sink? Removable tank Separate hose labeled wastewater only Is the wastewater tank maintained in sanitary conditions? Yes No
10	. Will you wash and sanitize utensils and equipment on the mobile food establishment? \square Yes \square No If yes, please describe:
	If no, how will utensils be washed and sanitized?
11	. Describe how the mobile food establishment food contact surfaces will be cleaned and sanitized during use.
12	. Describe how dishes/utensils will be cleaned and sanitized after use.
13.	. Describe ventilation system for mobile food establishment (e.g. hood , screened windows, etc.)
14	. How are outer openings being protected? Screen door? ☐ Yes ☐ No Screened pass-through window? ☐ Yes ☐ No Size of pass-through window for food transfer (If applicable)
15	. Do you plan to keep leftover food? ☐ Yes ☐ No
	If yes, specify how you will maintain proper temperatures for potentially hazardous foods?

Owner Printed Name	Owner Signature	Date
Completed plans submitted to Oneida Na Incomplete plans will extend the plan revi	ation Sanitarian will be reviewed within 30 eiew process.	days of receipt.
23. Will the food be transported? Hot	☐ Cold	
22. Describe the equipment that will be use the vending site?	sed to transport (at proper temperature) po	otentially hazardous food to
21. List all equipment and utensils that wi specification sheets, make/model, etc	ill be used on the mobile unit. Attach applic c. (Must be ANSI/NSF certified)	cable equipment
20. Are propane tanks securely attached	to the exterior of the mobile unit?	s □ No
19. Equipment layout plans of the mobile ☐ Yes ☐ No	unit are mandatory. Have you attached th	e mobile unit layout?
• • •	currently licensed by Oneida Nation, equip bmitted with this plan. Have you attached	
If you answered "yes" a signed co this plan. Is this agreement attached?	py of your " <i>Service Base Sharing Agreem</i> es	ent" must be submitted with
kitchen? ☐ Yes ☐ No		
17. For your service base are you renting	kitchen space from a licensed restaurant	or other type of commercial
Is the lighting shielded? ☐ Yes [☐ No ☐ Not Applicable	
Is equipment properly spaced and	d sealed for ease of cleaning? Yes	No
Ceiling:		
Walls:		
Floors:		
nonabsorbent, easily cleanable, dural	ble and commercial grade such as tile, sta	inless steel, or glass board)

16. Describe materials used for the interior of the mobile food establishment (materials used must be smooth,