

# Summit County Public Health:

## Mobile Food Operation Checklist

<b>Ensure that all items are provided to assure compliance.</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
Do you have an adequate supply of hot and cold water under pressure for handwashing and for the cleaning of equipment and utensils? *The requirement is 110° F for utensil washing and 100° F for hand washing.			
Is an A.S.S.E. No. 1012 or No. 1024 back-flow prevention device installed on the exterior of the mobile unit on the water supply inlet during periods of fill up?			
Is a food grade water hose available during periods of fill up for the potable water supply? *The size of the potable water tank is _____ gal.			
Is a holding tank with lid for the collection and disposal of wastewater into a public sanitary sewage system available? *The size of the tank is _____ gal.			
Is a hand-washing sink with hot and cold water available for washing hands?			
What about handsoap, papertowels, and a sign stating food employees must wash hands?			
Is a three-compartment sink provided with hot and cold water and sink basins that are large enough to accommodate cleaning and the complete submergence of equipment and utensils in sanitizer?			
If not, has the commissary agreement form been filled out and provided?			
Is a chemical sanitizer provided for the proper sanitization of utensils, equipment, and work surfaces? *The acceptable sanitizers are chlorine bleach, quaternary ammonia, or iodine.			
Are all floors, walls, and ceilings constructed and finished with materials that are smooth, durable and easily cleanable?			
Is there sufficient lighting available for all working surfaces where food is prepared and where utensils are washed? *The required lighting is equal to 50 ft candles.			
Are containers with tight-fitting lids or plastic bags with ties, for the collection, storage and disposal of garbage, trash and refuse provided?			
Are all multi-use equipment and utensils designed to be smooth, durable and easily cleanable and meet the standards of a recognized food service equipment-testing agency such as the National Sanitation Foundation (NSF)?			
Is adequate natural or mechanical ventilation such as vents, fans or windows provided for the unit?			
Do you have a numerically scaled thermometer for each refrigeration unit which is placed in the warmest part of the unit usually by the door? *Cold holding for time and temperature controlled for safety foods are 41 F or below.			

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Do you have a metal stem-type probe thermometer, numerically scaled (0 – 220 F), to check internal temperatures of food product?			
Are all single service straws, knives, forks, spoons, plates, cups and other similar utensils dispensed from a covered dispenser so as to be protected from contamination during handling, storage, and transportation?			
Are all foods prepared in the mobile unit purchased from an approved source? *Receipts or invoices may be requested to ensure foods are purchased from approved sources.			
Are any foods prepared in another licensed food service operation, retail food establishment or another approved source? *Foods processed in another facility must have a commissary agreement form on file.			
Does the potable water come from an approved source? What about ice? *These may be from a licensed facility, approved city water, or tested well water source. *Source of water supply: _____			
Are all foods that are stored, prepared, displayed and served reasonably protected from contamination by the use of serving utensils, packaging, food shields, or other protective barriers?			
Are disposable gloves and hair restraints for all food handlers available?			
Is a person in charge present during operating hours? *This person must demonstrate knowledge of safe food preparation and handling and must be familiar with the requirements of operating a mobile unit.			
Are only articles necessary for the operation and maintenance of the Mobile Food Operation stored in the unit?			
Is the name of the Mobile Food Operation, the city of origin and telephone number with area code displayed on the exterior of the mobile unit with individual lettering measuring at least three inches high by one inch wide?			
If applicable, is a signed commissary agreement form properly completed and available on the unit?			
For mobile units without adequate facilities for warewashing, is there a traveling restriction placed on the back of the license which permits those operators to operate only within Summit County?			
Have you read the entire Mobile Food License Requirement packet, completed all forms such as the commissary agreement form, and paid all of the required fees?			

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