

# Summit County Public Health: Mobile Food Operation Checklist

**Name of Mobile:** \_\_\_\_\_ **Date:** \_\_\_\_\_ **Licensing Year:** \_\_\_\_\_

**Type of Mobile:** \_\_\_\_\_ **Trailer / Truck License plate:** \_\_\_\_\_

**All items must be provided to ensure compliance.**

**YES      NO      N/A**

Does the potable water come from an approved source?

\*Water may come from a:  
licensed facility  , approved city water  , or tested well water source .

\*Source of water supply: \_\_\_\_\_

Is a food grade water hose available during periods of fill up for the potable water supply?

Yes  No  or N/A

Or is the potable water tank pour fill without the need for a direct connect?

Yes  No

\*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.

Disposal location: \_\_\_\_\_

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?

Type of backflow: \_\_\_\_\_

Is a three-compartment sink provided with hot and cold water under pressure and sink basins that are large enough to accommodate cleaning and the complete submergence of equipment and utensils in sanitizer?

<b>All items must be provided to ensure compliance.</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
<p>Do you have an adequate supply of hot and cold water under pressure for the cleaning of equipment and utensils?</p> <p>*The hot water requirement is 110° F for utensil washing.</p> <p>Temperature of water:_____</p>			
<p>Is a hand-washing sink with hot and cold water under pressure available for washing hands?</p> <p>*The hot water requirement is 100° F for hand washing.</p> <p>Temperature of water:_____</p>			
<p>Are handsoap, papertowels, a trash receptacle, and a sign stating food employees must wash hands available?</p>			
<p>If the warewashing of all equipment and utensils cannot be performed in the mobile, has the commissary agreement form been filled out and provided?</p> <p>Name of commissary:_____</p>			
<p>Is a chemical sanitizer provided for the proper sanitization of utensils, equipment, and work surfaces?</p> <p>*The acceptable sanitizers are chlorine bleach <input type="checkbox"/>, quaternary ammonia <input type="checkbox"/>, or iodine <input type="checkbox"/>.</p>			
<p>Are all floors, walls, and ceilings constructed and finished with materials that are smooth, durable and easily cleanable?</p> <p>Type of flooring for outdoor events:_____ or N/A <input type="checkbox"/></p>			
<p>Are containers with tight-fitting lids or plastic bags with ties, for the collection, storage and disposal of garbage, trash and refuse provided?</p>			
<p>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)?</p>			
<p>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?</p>			

<b>All items must be provided to ensure compliance.</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
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?			
Is adequate natural or mechanical ventilation such as vents, fans or windows provided for the unit?			
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 footcandles.  Lighting available: _____			
Do you have a numerically scaled thermometer for each cold holding 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 is 41* F and below.			
Are hot hold cabinets / cambros / equipment present which need a thermometer which is placed in the coolest part of the unit, usually by the front door?  *Hot holding for time and temperature controlled for safety foods is 135°F and above.			
Do you have a metal stem-type probe thermometer, numerically scaled (0 – 220 F), to check internal temperatures of food product?  Type of thermometer: _____			
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 disposable gloves and hair restraints for all food handlers available?			
Is ice used in the mobile unit? If so, does it come from an approved source?  Or is ice used only as an exterior coolant? Yes <input type="checkbox"/> No <input type="checkbox"/>  *Source of ice: _____			

<b>All items must be provided to ensure compliance.</b>	<b>YES</b>	<b>NO</b>	<b>N/A</b>
<p>Are all of the foods items prepared inside of the mobile unit? All food preparation shall be conducted in the licensed mobile; otherwise, a licensed facility shall be used as the commissary location.</p> <p>*Foods processed in another facility must have a commissary agreement form on file.</p>			
<p>Is a person in charge present during operating hours?</p> <p>*This person must demonstrate knowledge of safe food preparation and handling and must be familiar with the requirements of operating a mobile unit.</p>			
<p>Are only articles necessary for the operation and maintenance of the Mobile Food Operation stored in the unit?</p>			
<p>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?</p>			
<p>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?</p>			
<p>If applicable, is a signed commissary agreement form properly completed and available in the unit?</p>			
<p>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?</p>			

Notes: \_\_\_\_\_

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