

ENGAGEMYGOV Regulatory Compliance Department MOBILE FOOD VENDOR INSPECTION CHECKLIST

This checklist provides a list of requirements necessary for the approval of a Mobile Food Vendor operating under EngageMyGov .

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Mobile unit Designated Provide Pro First aid kit	installed so that it is easily cleanable and is in clean, sound condition.	
Designated Provide Pro First aid kit	e provided for solid waste storage that are easily cleanable and covered.	
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First aid kit	locations for employees to eat, drink, use tobacco, and store personal items.	
	perty/Restroom Agreement or written permission upon request if setting up at a site.	
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