

» Mobile Food Establishment

Checklist for Approval

Step 1: Menu

Provide a list of all items being served.

Where will food be purchased?

Step 2: Operating Base

Food will be stored and prepared on the mobile unit.

Food will be stored and prepared at a commissary.

Step 3: Equipment

How will cold foods be kept cold (41 F or below)?

How will hot foods be kept hot (135 or above)?

Step 4: Sinks

How will hands be washed?

How will utensils, cutting boards, equipment be washed, rinsed, & sanitized?

Are single service (disposable) utensils being used?

Step 5: Utilities

Where is water coming from?

How will waste water be disposed of?

Summary of Requirements

- A Certified Food Safety Manager if needed
- Food from approved source (licensed vendor or commissary)
- Hot and Cold Holding Equipment
- Wastewater tank at least 15% larger than potable water tank, labeled wastewater
- Potable water from approved source
- Hot and Cold Water for all sinks
- Hand washing, soap, paper towels
- 3 Compartment sinks if needed for onsite washing, rinsing, sanitizing
- Cleaning supplies including detergent and sanitizer for food contact surfaces
- Food contact surfaces that are easily cleanable, durable, nonabsorbent
- Durable, cleanable, nonabsorbent walls, floors, and ceiling
- Accessible toilet facilities
- Trash receptacles for removal of waste

