

MOBILE FOOD UNIT CONSTRUCTION EVALUATION CHECKLIST

The Construction Evaluation (CE) inspection of the Mobile Food Unit (MFU) must pass all the items on this checklist including an evaluation at the commissary to obtain a permit to operate. Re-inspections may be required in the event that an inspection fails, or the initial inspection is not conducted at the commissary. **Bolded** items may need to be fixed by the builder of the MFU

These requirements are based on [15A NCAC 18A .2600 Rules Governing Food Protection and Sanitation of Food Establishments](#) and the [NC Food Code Manual](#) (FC).

Required to obtain operation permit:

- Inspection must pass all items on this checklist.
- A CE of the MFU at the Commissary.
- MFU has been found compliant with the NC Rules Governing Food Protection and Sanitation of Food Establishments, including an approved commissary.

<u>Food Service Equipment</u>	Compliance Status			
	YES	NO	N/O	N/A
• <i>Utensil sink sufficient size to submerge utensils, containers (.2672(e))</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Sufficient dirty and clean utensil storage (drainboards, racks, etc.). (FC 4-301.13)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• <i>Handwashing sink with hot and cold water combo faucet. (.2672 (d))</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Food contact surfaces smooth, free of open seams, cracks, chips, etc. (FC 4-202.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Non-food contact surfaces smooth, corrosion-resistant, nonabsorbent. (FC 4-101.19)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Equipment approved (intended use and ANSI/meet 4-1 & 4-2) (FC 4-205.10)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Equipment in good repair and clean (FC 4-501.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• <i>Grease hood exhaust system provided if cooking (Internal and External). (FC 4-301.14)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Grease catch pan on internal & external hood exhaust system (FC 4-204.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Equipment elevated or sealed in place (FC 4-402.12)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Hot holding equipment maintains temperature (FC 3-501.16)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<u>Plumbing</u>	YES	NO	N/O	N/A
• Potable water system under pressure. (.2672(b))	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Water tank approved materials. (FC 5-301.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Plumbing system maintained in good repair leak test. (FC 5-301.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Water heater provided. (.2672(c), FC 4-501.19)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Approved potable water hose, labeled. (FC 5-302.16)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Water tank vent terminate down and protected. (FC 5-302.14)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Water tank inlet 3/4" or less w/ hose connection and protected. (FC 5-303.12-13)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Waste tank size at least 15% larger than water tank. (.2672(f), FC 5-401.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Waste outlet at least 1" diameter w/ shut off valve. (.2672, FC 5-401.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Wastewater connection lower than water inlet. (.2672(f))	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Sewage conveyed in sanitary manner (from MFU to sewer through hoses, no overflow valve in tank, etc.) (FC 5-402.13, FC 5-402.14)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<u>Construction and Finishes</u>	YES	NO	N/O	N/A
• Exterior surfaces weather-resistant materials. (FC 6-102.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Floors, walls, ceilings smooth, durable, easily cleanable, and nonabsorbent. (FC 6-101.11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Windows, doors, and vents protected to prevent vermin/pests and contamination on food, drink utensils and equipment (screens or fans) (.2672(a))	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Non-food contact exposed surfaces in good condition (no burrs, sharps, raw wood) (FC 4-202.16)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<u>Permit/Operational Items</u>	YES	NO	N/O	N/A
• Commissary location approved (.2670(4))	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Handwashing sink has soap and paper towels (.2672(d))	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
• Stem thermometer and sanitizer test strips present (.FC 4-302.12, FC 4-302.14)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>