

Mobile Food Service Permitting Inspection Readiness Checklist

The following checklist was created to help you prepare for your initial inspection. **This form is required to be completed prior to your scheduled inspection. Once completed, please provide a copy for your inspector.**

1. Is the equipment at site consistent with the submitted plans approved by the Health Authority? Yes or No
2. Are all floor, wall, and ceiling finishes at the site consistent with the submitted plans approved by the Health Authority? Yes or No
3. Is the generator turned on and in good working condition? Generator must be ran during permitting inspection. Yes or No
4. Are all cold-holding (41°F or below) turned on and in good working condition? Yes or No Please fill in below:

Cold-holding Unit	Temperature in (°F)	Cold-holding Unit	Temperature in (°F)
Cooler #1		Other:	
Cooler #2			
Cooler #3			
Cooler #4			
Cooler #5			
Cooler #6			
Cold Table			

5. Are all hot-holding equipment (135°F or above) turned on and in good working condition? Yes or No or N/A Please fill in below:

Hot-holding Unit	Temperature in (°F)	Hot-holding Unit	Temperature in (°F)
Steam Table #1*		Other:	
Steam Table #2 *			
Steam Table #3 *			
Reach-In Warmer #1			
Reach-In Warmer #2			
Reach-In Warmer #3			
Table-top Warmer #1			
Table-top Warmer #2			
Table-top Warmer #3			

*Record temperature of each well separately if they have individual controls.

6. Are all refrigeration and freezer units equipped with numerically scaled thermometers accurate to $\pm 2^\circ\text{F}$? Yes or No

7. Do you have at least one numerically scaled thermometer accurate to $\pm 2^{\circ}\text{F}$ provided for monitoring time/temperature controlled for safety (TCS) food temperatures? Yes or No
8. Are all handwashing sinks properly supplied with hand soap and an approved method for hand drying? Yes or No
- Is there a waste receptacle available for disposable towels at each handwashing sink or group of adjacent sinks? Yes or No
9. Are hot and cold water available at required plumbing fixtures as approved on the plan review? Yes or No
10. Ware washing sink:
- Are stoppers available for the washing and sanitizing compartments? Yes or No
 - Do you have dish washing soap? Yes or No
 - Do you have an EPA registered sanitizer (chlorine, quaternary ammonia, or iodine) for food contact surfaces? Yes or No
 - Are the test strips for the chemical sanitizer available? Yes or No
 - Are wiping cloth containers present? Yes or No
 - Are food and non-food contact surfaces clean to touch and sight? Yes or No
11. Are outer openings protected against the entry of insects and rodents by:
- Filling or closing holes and other gaps along floors, walls, and ceilings Yes or No
 - Closed, tight-fitting windows Yes or No
 - Solid, self-closing, tight-fitting doors Yes or No
 - Screens in place where needed Yes or No
 - Other effective me Please specify:

12. Do you have a designated area for employee personal belongings (food, medications, bags, etc.)? Yes or No
13. Do you have your employee health policy available for the inspector to review? Your inspector will provide this during the permitting inspection. Yes or No
14. Do you have your written response procedures for vomit/fecal events? Your inspector will provide this during the permitting inspection. Yes or No

15. Do you have an EPA approved disinfectant against Norovirus? Yes or No
Write which disinfectant will you provide to the inspector for the vomit/fecal events?

16. Are the appropriate facilities and equipment available to provide potable water to the mobile food service unit? Demonstration is required if applicable. **REMINDER: THIS CAN ONLY BE DONE AT THE BASE OF OPERATION.** Yes or No

17. Do you have a fresh water supply hose shall be safe, durable, corrosion-resistant, nonabsorbent, resistant to pitting, chipping, crazing, scratching, scoring, distortion, decomposition, finished with a smooth interior surface, and clearly and durably identified as to its use if not permanently attached. Yes or No

18. Are the appropriate facilities and equipment available to dispose of wastewater from the mobile food service unit without contaminating food contact surfaces or equipment? Demonstration is required if applicable. **REMINDER: THIS CAN ONLY BE DONE AT THE BASE OF OPERATION.** Yes or No

19. Do you have a proper wastewater hose that is easily identifiable from the fresh water hose? Note: This hose does not have to be drinking water safe. Yes or No or N/A

20. Is the mobile unit properly identified with a sign or lettering indicating name and address of owner, the operator, and permit number at least 2 inches high? Yes or No

21. Do you have a parking spot at the base of operations? Yes or No
○ Does it have access to a continuous power source? Note: This is not a requirement. Yes or No

22. Are all foods able to maintain temperature during transport? Yes or No

○ If so, how: _____

Reminder: Any violations noted for the base of operation will be noted as violations during the inspection of each mobile food service unit. This means the mobile score starts with the most recent base score.

COMPLETED BY: _____ TITLE: _____

SIGNATURE: _____ DATE: _____