

Mobile Food Pre-Operation Inspection Checklist

Name of Mobile Food Truck/Push Cart: _____

Base of Operation location: _____

Date: _____

Sinks/Warewashing

- Handwash sinks provided & conveniently located
- “Employees must wash hands” sign provided at all handwash sinks
- Soap, paper towels, and a trash barrel provided at all handwash sinks
- Water temperature at handwash sink at least 100° F
- 3-bay sink provided with bays large enough to submerge the largest equipment and utensils
- Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation
- Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or iodine)
- Sanitizer testing strips available
- Location where waste water will be exposed: _____

Food Employees

- Food employees may not wear jewelry, besides a plain ring (i.e. wedding band), and shall wear clean clothing while preparing food
- Food employees wearing hair restraints such as hats/hair nets and/or beard restraints
- Food employees eat, drink, and/or use tobacco in designated areas, away from food preparation

Food Safety

- Fish shall be commercially and legally caught/harvested; wild mushrooms may not be offered for sale; game animals shall be commercially raised for food; eggs, milk, ice cream, and cheese shall be obtained pasteurized
- Shellstock & shucked shellfish shall be obtained in containers bearing legible identification tags or labels which shall remain attached to the container
- Utensils shall be stored in food with the handle above the top of the food/container, in running water of sufficient velocity, on a clean portion of a prep. table, or in a container of water maintained at or above 135° F
- Gloves available; gloves are discarded when soiled, changing tasks, or when interruptions occur in the operation
- Food on display is packaged or otherwise protected by display cases or ‘sneeze guards’
- Refrigeration capable of storing foods at 41° F or below; freezers capable of maintaining frozen foods frozen
- RTE raw/partially cooked fish must undergo parasite destruction; records maintained 90 days
- Packaged food is properly labeled
- Food thermometer available; PIC is able to calibrate
- Thermometers in all refrigerators and freezers

- Food is stored at least 6" above the floor
- Ingredients removed from original container are labeled with common name

Physical Facility

- Indoor floor, wall, and ceiling surfaces are:
 - Smooth, durable, and easily cleanable
 - Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods)
 - In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)
- Food contact surfaces are:
 - Smooth, free of breaks, open seams, cracks, chips, etc.
- Light bulbs shielded, coated, or otherwise shatter resistant
- Dry storage areas are clean, dry, protected from splash, dust, or other contamination
- Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens
- Equipment is maintained in good repair; exterior doors, windows, & screens are fully sealed

Water Tank

- Water tank is durable, corrosion-resistant, nonabsorbent, smooth, & easily cleanable
- Enclosed from inlet to outlet
- Sloped to allow complete drainage
- If equipped with access port for cleaning, port is at top of tank, flanged upward at least ½ inch, and equipped with cover
- If equipped with a vent, vent is plumbed in a downward direction and covered with screen (if protected) or protective filter (if subject to dirt and debris)
- If hose is used for drinking water, hose is durable, corrosion-resistant, nonabsorbent, finished with a smooth interior surface
- Hose is durably identified if not permanent attached
- Inlet shall be ¾ inch or less
- Backflow prevention provided
- Water tank, pumps, and hoses used for supplying drinking water not used for any other purpose
- Size of water supply tank: _____

Waste Tank

- Size of waste tank supply tank: _____ (must be 15% larger than water tank)
- Sloped to a 1+ inch drain equipped with shut-off valve
- A direct connection may not exist between waste tank and equipment in which food, portable equipment, or utensils are placed
- If grease trap is used, grease trap is easily accessible for cleaning
- Sewage and other liquid wastes shall be disposed of at an approved facility
- Location where waste will be disposed of: _____

General

- Unit is clean to sight and touch and free of grease, dust, and/or dirt build up
- Equipment available for hot holding, if applicable

