

Summit County Public Health: Mobile Food Operation Checklist

Name of Mobile: _____

Date: ____/____/____

Licensing Year: _____

Type of Mobile:

- Concession Trailers/Trucks
 Pushcarts
 Knockdown Concessions
 Frozen Food Trucks/Carts
 Catering-Type Trucks
 Mobile Cookers & BBQ Pits

Trailer/Truck License Plate: _____

All items must be provided to ensure compliance.	YES	NO	N/A
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<p>Does the potable water come from an approved source?</p> <p><input type="checkbox"/> Licensed Facility (bottled, packaged, bulk water vending, etc.)</p> <p><input type="checkbox"/> Approved City Water (source of water _____)</p> <p><input type="checkbox"/> Tested Well Water Source</p> <p style="padding-left: 40px;">Recent well water test results provided? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p style="padding-left: 40px;">OEPA PWS # (if applicable) _____</p>			
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<p>Is an approved method for supplying potable water available?</p> <p><input type="checkbox"/> Food grade water hose (please provide documentation)</p> <p><input type="checkbox"/> Pour fill without the need for a direct connect.</p> <p style="padding-left: 40px;">The size of the potable water tank is _____ gal.</p>			
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<p>Is a holding tank with a lid for the collection and disposal of wastewater into a public sanitary sewage system available? Should be at least 15% larger than the potable water tank.</p> <p>The size of the tank is _____ gal.</p> <p>Disposal location: _____</p>			
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<p>Will food waste such as grease and oil be disposed of at an approved location?</p> <p>Disposal location: _____</p>			
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All items must be provided to ensure compliance.	YES	NO	N/A
<p>Is an A.S.S.E. No. 1012 or No. 1024 back-flow prevention device installed on the exterior of the mobile unit on the water supply inlet during periods of fill up?</p> <p>Type of backflow: _____</p>			
<p>Is ice used in the mobile unit? If so, does it come from an approved source?</p> <p>Or is ice used only as an exterior coolant? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Source of ice: _____</p> <p>Remember, the same ice used as an exterior coolant cannot be used as a food.</p>			
<p>Is a three-compartment sink provided with hot and cold water under pressure and sink basins that are large enough to accommodate cleaning and the complete submergence of equipment and utensils in sanitizer?</p>			
<p>Do you have an adequate supply of hot and cold water under pressure for the cleaning of equipment and utensils?</p> <p>The hot water requirement is 110°F for utensil washing.</p> <p>Temperature of water: _____°F</p>			
<p>If the warewashing of all equipment and utensils cannot be performed in the mobile, has the commissary agreement form been filled out and provided?</p> <p>Name of commissary: _____</p>			
<p>Is a chemical sanitizer and correct test strips provided for the proper sanitization of utensils, equipment, and work surfaces?</p> <p>The acceptable sanitizers are <input type="checkbox"/> chlorine (unscented bleach), <input type="checkbox"/> quaternary ammonia, or <input type="checkbox"/> iodine</p>			
<p>For mobile units without adequate facilities for warewashing, is there a traveling restriction placed on the back of the license which permits those operators to operate only within Summit County?</p>			
<p>Is a hand-washing sink with hot and cold water under pressure available for washing hands?</p> <p>The hot water requirement is 100°F for handwashing.</p> <p>Temperature of water: _____°F</p>			

All items must be provided to ensure compliance.	YES	NO	N/A
<p>Are hand soap, paper towels, a trash receptacle, and a sign stating food employees must wash hands available?</p>			
<p>Are all floors, walls, and ceilings constructed and finished with materials that are smooth, durable, and easily cleanable?</p> <p>Type of flooring for outdoor events: _____ or <input type="checkbox"/> N/A</p>			
<p>Are all multi-use equipment and utensils designed to be smooth, durable, and easily cleanable and meet the standards of a recognized food service equipment-testing agency such as the National Sanitation Foundation (NSF)?</p> <div style="display: flex; justify-content: space-around; align-items: center;">      </div>			
<p>Are containers with tight-fitting lids or plastic bags with ties for the collection, storage, and disposal of garbage, trash, and refuse provided?</p>			
<p>Are all single service straws, knives, forks, spoons, plates, cups and other similar utensils dispensed from a covered dispenser so as to be protected from contamination during handling, storage, and transportation?</p>			
<p>Are all foods that are stored, prepared, displayed, and served reasonably protected from contamination by the use of serving utensils, packaging, food shields, or other protective barriers?</p>			
<p>Are all foods prepared in the mobile unit purchased from an approved source? Remember, wild foraged mushrooms and wild game are unapproved sources.</p> <p>Receipts or invoices may be requested to ensure foods are purchased from approved sources.</p>			
<p>Are all of the food items prepared inside of the mobile unit?</p> <p>All food preparation shall be conducted in the licensed mobile; otherwise, a licensed facility shall be used as the commissary location and a completed commissary agreement shall be provided.</p>			
<p>Is there sufficient lighting available for all working surfaces where food is prepared and where utensils are washed?</p> <p>The required lighting is equal to 50 foot candles.</p> <p>Lighting available: _____ foot candles</p>			

All items must be provided to ensure compliance.	YES	NO	N/A
<p>Is adequate natural or mechanical ventilation such as vents, fans, or windows provided for the unit?</p>			
<p>Do you have a numerically scaled ambient air thermometer for each cold holding refrigeration unit which is placed in the warmest part of the unit usually by the door?</p> <p>Cold holding for time and temperature controlled for safety food is 41°F and below.</p>			
<p>Are hot hold cabinets/cambros/equipment present which need an ambient air thermometer which is placed in the coolest part of the unit, usually by the front door?</p> <p>Hot holding for time and temperature controlled for safety foods is 135°F and above.</p>			
<p>Do you have a metal stem-type probe thermometer, numerically scaled (0 - 220°F) to check internal temperatures of food product?</p> <p>Type of thermometer <input type="checkbox"/> digital <input type="checkbox"/> bimetallic <input type="checkbox"/> other _____</p>			
<p>Are disposable gloves and other means for preventing bare hand contact with ready-to-eat foods for all food handlers available? Are hair restraints for all food handlers available?</p>			
<p>Is a person in charge present during operating hours?</p> <p>This person must demonstrate knowledge of safe food preparation and handling and must be familiar with the requirements of operating a mobile unit.</p>			
<p>Are only articles necessary for the operation and maintenance of the Mobile Food Operation stored in the unit?</p>			
<p>Is the name of the Mobile Food Operation, the city of origin and telephone number with area code displayed on the exterior of the mobile unit with individual lettering measuring at least three inches high by one inch wide?</p>			
<p>Have you read the entire Mobile Food License Requirement packet and have all necessary forms? The mobile food license and forms shall be available at all times in each mobile.</p> <p><input type="checkbox"/> commissary agreement form (if applicable) <input type="checkbox"/> vomit and diarrhea clean-up procedures <input type="checkbox"/> employee illness policy <input type="checkbox"/> ODA licenses/registrations (if applicable)</p>			