

Mobile Food Unit Checklist

Name of Mobile Unit: _____

Name of Operator: _____

Address: _____

Phone: _____

Email: _____

	An adequate supply of hot and cold water under pressure is provided for handwashing and the cleaning of equipment and utensils.
	An ASSE 1012 or ASSE 1024 backflow prevention device is installed on the potable (fresh) water supply inlet.
	A holding tank with lid for the collection and disposal of wastewater into a public sanitary sewage system is provided.
	A handwashing sink with hot (at least 85°F) and cold water is provided and supplied with soap, paper towels, and a sign stating food employees must wash hands.
	A three compartment sink with hot (at least 110°F) and cold water large enough to accommodate the cleaning and sanitizing of equipment and utensils is provided.
	A chemical sanitizer such as chlorine bleach or quaternary ammonia is provided.
	Test strips for use with sanitizer of choice are provided. Test strips are not expired.
	Finished materials used on floors, walls, and ceilings are durable, smooth, and easily cleanable.
	Working surfaces, where foods are prepared and utensils are washed, are illuminated to a minimum of 50 foot candles.
	Containers with tight fitting lids are provided for refuse disposal.
	All multi-use equipment and utensils are durable, smooth, and easily cleanable, and meet standards of a recognized food equipment testing agency (NSF or equivalent).
	Adequate natural or mechanical ventilation (such as vents, fans, or windows) are provided.
	A numerically scaled thermometer is provided in the warmest part of each refrigerator. Cold time/ temperature controlled for safety foods must be maintained at or below 41°F.
	A numerically scaled thermometer is provided in the coldest part of each hot hold unit. Hot time/ temperature controlled for safety foods must be maintained at or above 135°F.
	A metal stem, numerically scaled (0-220°F) food thermometer is provided. A thin tip digital probe thermometer is available for checking thin foods.
	All single service straws, knives, forks, and spoons, etc. are wrapped or are dispensed from a covered dispenser.
	All food, water or ice, that is processed, prepared, or served, is from an approved source.
	All food that is stored, prepared, displayed and served is reasonably protected from contamination by using serving utensils, packaging, food shields, or other protective barriers.
	Disposable (nonlatex) gloves are provided.
	Hair coverings are provided.

	A person in charge is present during operating hours. This person has knowledge of safe food preparation and handling,
	Employees have signed "Employee Health Policy Agreements".
	A written vomit/fecal cleanup procedure is provided with proper equipment.
	There is a "Food Choking" poster in the unit.
	A "Time in Lieu of Temperature" procedure is written for foods held at room temperature.
	A push cart is covered with custom fitted tarp.
	Entire unit is completely mobile, and is hauled inside an enclosed, licensed vehicle or trailer.
	The name of the mobile unit, city of origin, and telephone number are displayed on the exterior of mobile unit, with individual letters measuring 3 inches high by 1 inch wide.
	Equipment is adequate for menu served.
	Drawing matches unit layout.
	Employees are in good health.
	Equipment utilized next to the unit is documented.
	License Plate #:

Menu:

Notes:

☐ PIC Training Required High Risk Mobile

Backflow Preventer#:

Name of Inspector:

Date:

For access to food safety posters, visit our website at:
www.portagehealth.net

Updated: 3/17/25