MOBILE UNIT QUESTIONNAIRE

Please complete the questions on this worksheet that apply to your mobile food unit. Be as specific as possible.

A. Food Supplies

1. Are all food supplies (including ice and water) from inspected and approved sources? ☐ YES ☐ NO Where will food be purchased? ________________________________

2. List all menu items including condiments:

   ____________________  ____________________  ____________________
   ____________________  ____________________  ____________________
   ____________________  ____________________  ____________________
   ____________________  ____________________  ____________________

3. Will all pre-packed food be labeled with the name and address of manufacturer, name of product, list of ingredients, net weight, and expiration dates? ☐ YES ☐ NO

4. Will all food items be stored on the unit during operation? ☐ YES ☐ NO

5. What additional type of equipment will be used (ex; bins/tubs, crates, etc)
   ______________________________________________________________

B. Food Preparation

1. Will only pre-packaged food items be served? ☐ YES ☐ NO

2. Will any foods be prepared in advanced? ☐ YES ☐ NO
   If yes, where? ________________________________

3. Will food be cooked, prepared and assembled on the unit? ☐ YES ☐ NO

4. Will hot and cold holding of prepared food items be required? ☐ YES ☐ NO

5. How will hot foods be maintained at 135˚F or above? ________________________________
6. Will a food product thermometer (range 0°F-220°F) be used to measure the temperature of potentially hazardous foods after cooking, reheating, and during holding? □ YES □ NO

7. Will time as a public health control measure be used? □ YES □ NO

8. Will bulk potentially hazardous foods (leftovers) be discarded at the end of each day? □ YES □ NO

9. Describe how foods requiring cooling will be rapidly cooled:
________________________________________________________________________

10. How and where will leftovers be reheated to at least 165°F for 15 seconds within 2 hours? □ N/A ____________________________

11. Will any self-service of bulk foods be allowed? □ YES □ NO

12. Are all condiments (coffee creamers, sugar, etc) individually wrapped or stored in sanitary containers? □ YES □ NO □ N/A

13. Are all single service articles individually wrapped or stored in sanitary containers? □ YES □ NO

C. Food Storage

1. Is adequate refrigeration (mechanical/ice) available to maintain potentially hazardous foods at 41°F and below? □ YES □ NO

2. Does the non mechanical cold holding unit contain a drain to allow the melted ice to drain into the wastewater tank? □ YES □ NO □ N/A

3. Are igloo type coolers used and are they equipped with a self draining plug? □ YES □ NO

4. Is adequate freezer (mechanical/ice) available to maintain frozen food at 0°F and below? □ YES □ NO □ N/A

5. Is each refrigerator/freezer equipped with a thermometer? □ YES □ NO

6. Will raw potentially hazardous food be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? □ YES □ NO

7. Are protective covers provided for unwrapped foods on display? □ YES □ NO

8. Will all foods be protected from dust, road dirt, insects, etc? □ YES □ NO
D. Equipment Storage

1. Is adequate space provided to store all single use items, utensils, cooking equipment, and dry storage food items? ☐ YES ☐ NO

2. Is adequate space provided for the storage of chemicals and cleaning supplies? ☐ YES ☐ NO

3. How will dispensing utensils be stored? ______________________________

4. How will utensils be cleaned and sanitized, if necessary during use? _______________________________________________________________________

5. Describe how garbage will be collected, stored, and disposed:
________________________________________________________________________

E. Construction

1. Is the unit constructed of safe materials that are durable, smooth non-absorbent and easily cleanable? ☐ YES ☐ NO

2. Describe the exterior/interior construction material (ex. Wood, metal, etc) __________________________

3. Is the unit constructed and arranged so that food, drink, equipment and supplies will not be exposed to insects, rodents, dust or other contaminates? ☐ YES ☐ NO

4. What is the power source for the mobile food unit? __________________________

F. Water Supply/Waste water retention

1. Is a sink with hot and cold running water under pressure available for hand washing? ☐ YES ☐ NO ☐ N/A

2. Are sinks with hot and cold running water under pressure available for washing and sanitizing utensils and equipment? ☐ YES ☐ NO ☐ N/A

3. What type of chemical sanitizing agent will be used? ☐ Chlorine ☐ Quats

4. Is a sanitizing test kit available to measure the strength of the sanitizing solution? ☐ YES ☐ NO

5. Is a designated potable water hose available, sanitized prior to use, and stored properly? ☐ YES ☐ NO ☐ N/A

6. Size of the water supply tank: _____ gallons  Source of water: ______________________
7. Size of the wastewater tank: _____ gallons (Note: shall be 15% larger than the water supply tank).

8. Is the water inlet of the water supply tank capped when not in use and located in such a manner that it will not be contaminated by waste discharge, road dust, oil or grease? □ YES □ NO □ N/A

9. Is the wastewater tank connection located lower than the water inlet connection? □ YES □ NO □ N/A

10. How and where will the wastewater be disposed? Mobile food units producing grease must dispose of the waste through a grease trap.

________________________________________________________________________
________________________________________________________________________

Note: Mobile food units equipped with wastewater tanks must empty the tanks into approved sewer lines located at commissaries, rest stops, camping grounds, etc. No wastewater is to be dumped down storm drains, in driveways, or onto the ground.

G. Pest Control & General

1. What methods of insect and rodent control will be used in your food unit: □ N/A

________________________________________________________________________
________________________________________________________________________

2. What type of overhead protection will be provided?
☐ Ceilings ☐ Awnings ☐ Umbrellas ☐ Other ________________________________

3. Where and how will the food unit be cleaned?
________________________________________________________________________
________________________________________________________________________

Date Plans Received: _______________

Plans Reviewed by____________________________ Date ____________________

Final Inspection and Approval: ______________________

Specialist: ________________________________