

MOBILE UNIT PLAN REVIEW APPLICATION

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-212°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. Is 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 portable 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 contaminants? 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: _____