



MOBILE FOOD FACILITY (TRUCK/TRAILER) CONSTRUCTION REVIEW CHECKLIST

FACILITY NAME: _____

Equipment/Utensils

- ☐ All equipment, compartments, etc. designed and constructed of materials that have smooth, readily accessible, and easily cleanable surfaces. (Sec. 114301)
- ☐ Non-portable equipment is an integral part of the unit. (Sec.114301)
- ☐ Equipped with a **mechanically** operated refrigeration unit **-if handling PHF**. (Sec. 113885/114301)
- ☐ Floor mounted equipment sealed to floor or raised at least 6 inches off floor. (Sec. 114301)
- ☐ Min. 4" of space beneath counter mounted equipment & between sides of adjacent non-portable equipment. (Sec. 114301)
- ☐ Equipment subject to spillage equipped with a drip tray that drains into a waste tank. (Sec. 114301)
- ☐ Equipment spaced apart or sealed together for easy cleaning. (Sec. 114301)
- ☐ All equipment meets applicable ANSI Standards. (Sec. 114301)
- ☐ Threads, nuts, or rivets not exposed where they interfere with cleaning. (Sec. 114301)
Floors, walls, ceilings impervious, smooth, and easily cleanable. (Sec. 114301)
- ☐ Floor / wall juncture coved with a 3/8 inch min. radius coving, floor extends up wall at least 4". (Sec. 114301)

Water

- ☐ At least 5 gals of potable water provided exclusively for **handwashing**. (Sec. 114217)
- ☐ At least 15 gals potable water provided for facilities conducting **limited food preparation**. (Sec. 114217)
- ☐ At least 25 gals potable water provided for **food preparation and warewashing**. (Sec. 114217)
- ☐ Written operational procedures for cleaning and sanitizing of the potable water tank. (Sec. 114221)
- ☐ Min. 4 gal water heater- **warewashing** sink. (Sec. 114325)
- ☐ Min. ½ gal or instantaneous water heater for MFF that utilizes water for **handwashing** only. (Sec. 114325)

Waste

- ☐ Wastewater tank with min. capacity that is 50% greater than potable water tank. (Sec. 114240)
- ☐ Water is used for food/ beverage preparation – add'l wastewater tank with min. capacity of 15% of water supply. (Sec. 114240)
- ☐ Ice is used in storage/ display – add'l wastewater tank with min. capacity 1/3 of volume of the ice cabinet. (Sec. 114240)

MENU/FOOD: _____

Facilities

- ☐ Handwashing sink with min. dimensions of 9"x 9" x 5" deep. (Sec.114311)
- ☐ Handwashing sink separated from warewashing sink by a metal splashguard at least 6" high or a distance of 24". (Sec. 114311)
- ☐ Warewashing sink with at least 3 compartments and 2 integral drainboards (Sec.114313):
 - compartments 12"x 12" x 10" / 10"x 14" x 10" deep
 - drainboards = or > in size to compartments
- OR**
- ☐ *MFF is not required to have a warewash sink.
- ☐ Clear, unobstructed height over aisle way of at least **74"** from floor to ceiling and min. 30" of horizontal aisle space. (Sec. 114321)
- ☐ Mech. exhaust provided over cooking equipment. (Sec. 114149.1)
- ☐ Adequate lighting of at least 20 foot candles provided at a distance of 30 "above floor. (Sec. 114252)

Safety

- ☐ Coffee urns, fryers, steamtables, etc. equipped with positive closing lids, fitted a secure latch. (Sec. 114323)
- ☐ Light bulbs and tubes completely enclosed with plastic safety shield. (Sec. 114323)
- ☐ Wall-mounted min. 10 BC-rated fire extinguisher. (Sec. 114323)
- ☐ Enclosed first-aid kit. (Sec. 114323)

Miscellaneous

- ☐ MFF operating in conjunction with a commissary. (Sec. 114295)
- ☐ Business name (3" high), city, state, zip code, name of permittee (1" high) on 2 sides. (Sec. 114299)
- ☐ MFF certified by the Dept. of Housing and Community Development. (Sec. 114294) Insignia # _____

Vermin

- ☐ Passthrough window openings **not > 216 sq.in.** and windows not closer than 18 inches. (Sec. 114259.2)
- ☐ Entrance door self-closing. (Sec. 114303)
- ☐ Self-closing pass thru window/screen. (Sec. 114259.2)

Comments

* MFF only handles any of the following: 1)Hot Dogs, 2)Tamales in original wrapper, or 3) Non-potentially hazardous foods that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly, or shaving of ice. MFF is going to wash & sanitize utensils on a daily basis at the approved commissary and will provide an adequate supply of spare utensils.