



Food



Lodging



Pools



Wells



Septic



Humane



Radon

# Mobile Food Unit | Leaving Base Checklist

## Leaving Base or Day of Event Checklist

### Permits and certificates available on vehicle and displayed

- Food license for mobile unit
- Copy of service base license or variance letter
- Certified Food Protection Manager certificate (if required)

### Food Preparation

- No food prepared from a home kitchen allowed
- Food cold held at 41F or less or hot held at 135F or more
- Raw animal foods stored below ready-to-eat foods
- Calibrated thermometer for food temperatures
- No bare hand contact with ready-to-eat foods
- Employees aware of proper cooking temperatures of the foods they cook

### Equipment

- Handwashing sinks available, supplied with soap/papertowels/hot water
- Equipment must be integral part of mobile unit
- Proper size clean water tank and wastewater tank and enough water for the day's activities
- Approved equipment for maintaining food temperatures
- Effective screening on windows and doors, carts have umbrellas
- Thermometers provided in all coolers

### Equipment

- Food contact surfaces washed, rinsed, sanitized as often as necessary
- Food prep sink required if washing product on the unit
- Approved warewashing equipment and procedures
- Sanitizer and test strips available
- Garbage/waste containers provided for staff
- Proper storage of chemicals to prevent food contamination

### Water Supply

- 5 Gallon Tank - Pushcart
- 10 Gallon Tank - if serving pre-packaged
- 40 Gallon Tank - warewashing & food prep
- Wasterwater Tank - 15% larger

### Personal Hygiene

- Employee hand washing
  - after using cellphone
  - after using restroom
  - prior to using gloves
  - when gloves are removed during prep
- No tobacco use or eating food on the unit
- Employees wearing effective hair restraints
- Employees wearing clean clothing
- No excessive jewelry
- Employees not working while ill with wounds protected and covered