# MOBILE FOOD OPERATIONS
# INSPECTION CHECKLIST

O Verify Hawkers and Peddlers License (Division of Standards)

O Verify Sales tax registration number (i.e. revenue attestation form)

O Obtain copy of permit from their main base of operation and a letter of assurance stating that this facility is being used as their fixed location that they report to daily for food, ice, water & supplies, cleaning and servicing.

O If equipped with propane, fryolator etc., obtain a copy of a certificate of approval from the local fire department and fire extinguisher that meets fire department regulation.

O Verify that no potentially hazardous foods (PHFs) are being prepared or stored in a residential kitchen (private home).

O Check daily receipts of food supplies during inspection.

O Check that pre-packaged foods are properly labeled with the name and address of manufacturer, name of product, list of ingredients including disclosure of allergen ingredients, and net weight.

O Check that all pre-packaged, potentially hazardous foods (PHFs) are labeled with a "sell-by" or "use-by" date. Request a voluntary disposal of any outdated PHF food items.

O Check for availability of "spec" sheet (i.e. list of ingredients) for all bulk food items.

O Verify that bulk PHFs are discarded at the end of each business day.

O Verify that the vehicle/unit properly identifies the name and address of the owner or company displayed on either side in letters at least 3 inches in height.

O Verify that there is adequate mechanical refrigeration that is equipped with thermometers. No ready-to-eat PHFs shall be stored on ice.

O Verify that there is a calibrated food thermometer if PHFs are prepared on site.

O Verify that hot and/or cold PHFs are held at the proper temperatures.

O Verify that the chemical sanitizing agent is at the proper concentration and checked daily with the appropriate test paper.

O Verify that the waste retention tank is 15% greater than the water supply tank. Verify how and where the liquid waste from the retention tank is disposed of.