

Contra Costa Environmental Health  
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## MOBILE FOOD PREPERATION UNIT CHECKLIST

### FOOD PROTECTION:

- Maintain potentially hazardous hot foods at or above 140°F
- Maintain potentially hazard cold foods at 41°F
- Provide protective plastic covers for all light fixtures
- No unwrapped/unprotected foods (i.e., unlocked oven door, other)
- No Storing items on the floor
- Properly label prepackaged foods sold for customer self-service. On label, include common name, weight, name/address of manufacturer or distributor, ingredients in descending order by weight, and for potentially hazardous foods include the words "perishable keep refrigerated".

### FOOD STORAGE:

- Maintain refrigeration unit(s) in good repair
- Provide approved mechanical refrigeration
- Provide refrigerator doors that are tight-sealing
- Eliminate rust on racks within refrigeration unit(s)
- Provide an accurate thermometer in the refrigeration unit(s)
- Provide an accurate thermometer in the warming oven
- Provide an accurate thermometer in the customer service chillers
- Store all hazardous items (i.e., insecticides, cleaners, etc.) separate from food items

### UTENSILS/EQUIPMENT:

- Provide hot (120°F min.) and cold running water to sinks
- Repair/Replace damaged, worn cutting boards
- Dispense self-service customer utensils with handles up in proper dispensers

- Provide wall-mounted, min. 10 B-C approved fire extinguisher with a current State Fire Marshall tag, on the vehicle
- Repair/Replace \_\_\_\_\_
- Provide positive closing lids and latches for coffee urns, deep fat fryers, steam tables
- Maintain all utensils on the vehicle clean and in good repair
- Eliminate all unapproved cookware from vehicle (i.e., enamel and porcelain based)

### FACILITIES:

- Provide/maintain exhaust fans in good operating condition
- Clean exhaust hood and grease filters
- Clean ceiling vent screens
- Clean Floors
- Clean under warming oven; shelf under grill; under steam table
- Clean \_\_\_\_\_
- Provide an approved alternate, unobstructed means of exit (min. 2ft x 3ft.) in the side opposite the main exit door, or roof, or the rear of the unit. The exit shall be labeled "Safety Exit", in contrasting color to the vehicle, with at least 1-inch high letters
- Repair/replace defective light fixtures and/or bulbs through out vehicle

### WATER:

- Provide quick disconnect for water fill line
- Provide secured pistol grip nozzle for wash down hose

### WASTE:

- Eliminate leak(s) in waste line(s) from sinks and/or coffee urn
- Connect all waste lines to waste tanks
- Eliminate leak(s) From ice compartment
- Provide waste tanks with proper cap & valve assemblies

- Maintain cap & valve assemblies to waste tanks closed when out side commissary
- Provide watertight trash receptacles large enough to accommodate a day's business

**VERMIN:**

- Eliminate vermin infestation(s) –i.e., cockroaches, flies, rodents
- Provide a receipt of pesticide treatment from a licensed pest control company
- Remove all dead insects/rodents/droppings from all parts of the vehicle
- Provide self-closing device for entry door. Keep door closed
- Provide /maintain in good repair inset screens at all ceiling vents

**EMPLOYEE SANITATION:**

- Provide soap and paper towels in wall mounted dispensers at handwashing sink
- No smoking, consuming of food and/or beverages in food preparation area
- Assure food handlers wear appropriate hair covering and clean clothing

**MISCELLANEOUS:**

- Provide a valid Contra Costa Health Permit on board vehicle (Note: the presence of a Contra Costa County Health Sticker on the rear of the vehicle does **not** fulfill this requirement)
- Provide proof of payment of a Contra Costa or City Business license for this vehicle
- Provide business name of vehicle (at least 3 inches high and 3/8 inch brush stroke letters) address, and telephone number (at least 1 inch high) of operator or commissary on both sides of the vehicle
- Provide documentation of approved commissary use
- Obtain fire department approval
- Provide proof of vehicle certification by the State Department of Housing and Community Development
- Provide food safety training certificate