Mobile Inspection Checklist

- This checklist is to help all employees operate the mobile unit safely and prevent a $1000 fine and closure.
- Fines and closures are issued when operating with conditions that present an imminent health hazard**.
- Mark all items off this checklist before handling any food on the mobile unit
- Do not open the mobile unit if any of the items below are not checked off

☐ Hot running water measuring between 85-120F from the plumbed hand washing sink**
  - DO NOT use a temporary hand sink

☐ Hand washing sink basin is empty and available to wash hands

☐ Soap and paper towels available AT the hand sink to wash hands**

☐ Sanitizing solution at proper concentration with a clean towel (DO NOT MIX WITH SOAP)
  - Bleach and water at 50-200 ppm (purple on test strip)
  - Quaternary Ammonium mixture at 150-400 ppm (green on test strip)
  - Purell Surface Sanitizing Solution in spray bottle

☐ Calibrated food probe thermometer that can measure hot and cold temperatures (0-220F)

☐ Cold food held at 41F or colder

☐ Hot food held at 135F or hotter

☐ All hot food reheated to 165F within 2 hours before hot holding

☐ Washing hands before:
  - Handling food
  - Putting on gloves
  - Handling money
  - Returning from restroom
  - Touching face
  - Using cellphone
  - Any other source of contamination

☐ Wear gloves, use deli tissue, or tongs to handle ready-to-eat foods for customers
  - Examples: tortilla, bread, tomatoes, herbs, garnishes, salads, etc.

☐ Prepare foods, fill water tanks, wash dishes, wash produce, reheat food, etc. at commissary**
  - Sign the logs or punch in at the commissary
  - DO NOT prepare food at your house
  - DO NOT store food at your house
  - DO NOT wash dishes at your house
  - DO NOT fill or empty your water tanks at your house