

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