



Mobile Food Unit Name: _____

I. Construction

1. Have you (Permit Holder) read the Mobile Food Unit Guidance document?
 Yes No

2. Has the mobile food unit been approved by Washington State Labor & Industries? (may not apply to some types of carts)
 Yes No Not Applicable

3. Is your mobile food unit readily moveable?
 Yes No

If no, please explain how mobile food unit will be rendered non-moveable.

4. Does the mobile food unit have attached floor, walls, and ceiling?
 Yes No

5. Are all the surfaces (floors, walls, ceilings, countertops, etc.) on the mobile food unit smooth, easily cleanable, and non-absorbent?
 Yes No

6. Is all equipment (refrigeration, cooking, hot holding, sinks, appliances, etc.) commercial grade and designed to NSF or equivalent sanitation standards?
 Yes No

7. Will hot and cold holding equipment be powered during transit?
 Yes No Not Applicable

If yes, please explain what design will be used to power equipment during transit?

8. Does the mobile food unit have a plumbed hand washing sink, water tank, and wastewater tank 15% larger than the water tank?
 Yes No
9. Does the mobile food unit have a plumbed three compartment sink with two integral drain boards?
 Yes No
- If yes, are the compartments of the sink large enough to submerge and wash all equipment.
 Yes No
10. Does the mobile food unit have a plumbed food preparation sink?
 Yes No Not Applicable
11. Has the hot water sizing calculation sheet been completed to verify that the hot water heater is capable of meeting hot water demands during peak operations?
 Yes No
12. Do all doors and service windows have a tight-fitting seal to protect food during transport? (may not apply to some types of carts)
 Yes No Not Applicable
13. Do all service windows have tight-fitting screens or self-closing mechanisms to prevent pest entry during active operations? (may not apply to some types of carts)
 Yes No Not Applicable
14. Will any foods be made available for consumer self-service and/or be exposed to consumers during the preparation/service process?
 Yes No

If yes, please explain what design will be used to protect food from consumer contamination?

II. Operational Plan & Procedures

1. Are you or the designated Person in Charge (PIC) a Certified Food Protection Manager ?
 Yes No Not Applicable
2. Will you be using a Commissary and/or Servicing Area to support mobile food unit operations?
 Yes No
3. Will the mobile food unit operate at a stationary (more than one hour) location for extended periods of time?
 Yes No

If yes, answer questions 4-7. If no, skip questions 4-7.

4. Will a source of electricity be provided to power the mobile food unit when at the stationary location?
 Yes No
5. Will a direct connection for potable water be provided for the mobile food unit when at the stationary location?
 Yes No
6. Will a direct connection for wastewater disposal to an approved sanitary sewer or septic system be provided for the mobile food unit when at the stationary location?
 Yes No
7. Will employees always have access to a restroom when in operation at the stationary location?
 Yes No
8. Will the mobile food unit be connected to electricity overnight?
 Yes No

9. What location will the mobile food unit be stored when not in operation?

10. What locations will foods, utensils, dishware, containers, chemicals, etc. be stored when not in operation?

11. How will the menu be displayed during operation?

12. Do you have written standard operational procedures for the following? (Check all that apply)

- | | |
|---|---|
| <input type="checkbox"/> Hand Washing | <input type="checkbox"/> Employee Illness |
| <input type="checkbox"/> Glove and Utensil Use | <input type="checkbox"/> Purchasing/Receiving |
| <input type="checkbox"/> Allergen Control | <input type="checkbox"/> Cold Storage/Holding |
| <input type="checkbox"/> Produce Washing | <input type="checkbox"/> Cross Contamination Prevention |
| <input type="checkbox"/> Proper Thawing | <input type="checkbox"/> Cooking/Reheating |
| <input type="checkbox"/> Hot Holding | <input type="checkbox"/> Cooling |
| <input type="checkbox"/> Date Marking | <input type="checkbox"/> Cleaning & Sanitizing |
| <input type="checkbox"/> Specialized Processes | <input type="checkbox"/> Proper Thermometer Use |
| <input type="checkbox"/> Time Without Temperature Control | <input type="checkbox"/> Vomit and Diarrheal Event Clean Up |

13. Do you actively monitor or complete any of the following? (Check all that apply)

- | | |
|--|--|
| <input type="checkbox"/> Receiving/Transport Temperatures | <input type="checkbox"/> Cold Storage/Holding Temperatures |
| <input type="checkbox"/> Cooking/Reheating Temperatures | <input type="checkbox"/> Hot Holding Temperatures |
| <input type="checkbox"/> Cooling Time and Temperatures | <input type="checkbox"/> Thermometer Calibration |
| <input type="checkbox"/> Employee Reportable Illness | <input type="checkbox"/> Consumer Illness Complaints |
| <input type="checkbox"/> Food Safety Self Inspection (Internal or Third Party) | |

III. General Food Safety Knowledge Assessment

1. What five symptoms of foodborne illness are food handlers required to report to the Person in Charge?

2. What action is taken if a food handler notifies the Person in charge of a reportable illness?

3. When, how, and where are food handlers required to wash their hands?

4. When are food handlers required to wear single use disposable Gloves? What methods can food handlers use to minimize hand contact with ready to eat foods?

5. What are some examples of Time Temperature Control for Safety (TCS) foods used in your operations?

6. What is the temperature danger zone? What is the maximum cold holding temperature for TCS foods? What is the minimum hot holding temperature for TCS foods?

7. What is the minimum internal cooking temperature for the following raw animal foods: Fish/Seafood? Whole Meats? Ground Meats? Chicken?

8. What time and temperatures controls are required as part of the two-stage cooling process? What are some examples of approved cooling methods?

9. What time and temperature controls are required when reheating prepared TCS foods for hot holding?

10. What methods can food handlers use to prevent cross contamination when storing and preparing TCS foods?

11. What steps are required to properly clean and sanitize food contact surfaces and equipment? How often are food contact surfaces and equipment required to be cleaned and sanitized during continuous use?

12. What is required on a menu when a raw animal foods are offered or served raw or undercooked?

13. What are some examples of critical control points used in your operations?

14. What are some examples of corrective actions taken if an above critical control point is not met?