



7. Mobile Food Finish Schedule

Mobile Food Unit Name: _____

If not included in professionally drawn plans, provide the materials used for all floors, walls, coving, counters, shelving, and ceilings.

- Floors, walls, ceilings, counters, shelving, must be designed, constructed, and installed so that they are smooth and easily cleanable (free of unnecessary ledges, projections, and crevices).
- Wet zones must be designed, constructed, and installed so that they are smooth, easily cleanable (free of unnecessary ledges, projections, and crevices), and nonabsorbent.
- Coving must be installed at all wall/floor junctions.
- Lighting must be protected.
- Overhead protection must be provided at the site of operation for all food handling activities in non-enclosed mobile units.

Sample Finish Schedule

Item	Finish
Floors	Diamond Plate
Walls	Fiberglass Reinforced Plastic (FRP) Paneling
Walls (Hood Area)	Stainless Steel
Coving	Rubber base coving
Ceiling	Fiberglass Reinforced Plastic (FRP) Paneling
Counters	Stainless Steel
Shelves	Aluminum wire rack shelves, Aluminum dunnage rack
Lighting	Shatterproof Bulbs

Finish Schedule

Item	Finish