

# Mobile Food Establishment – Unit Checklist

## Plumbing

- Hot and cold running water
- Dedicated hand sink (with soap & paper towels)
- Potable water tank and grey water tank at least 15% bigger than potable water tank
- Potable water tank shall be at least 30 gallons if mobile has 3-compartment sink
- Potable water tank shall be at least 5 gallons if mobile only has hand sink (larger depending on menu)
- All water storage tanks must be sloped to a drain to allow cleaning and draining
- Food grade hose to deliver potable water (white or blue)
- Separate hose to drain gray water (Usually gray)
- Ice bins must be in-directly drained (via a hub drain)
- Ensure that unit is free of leaks

## Physical Facilities

- All surfaces must be smooth sealed and easily cleanable
- FRP or durable equivalent installed in all areas susceptible to splash/food soilage.
- Mechanical ventilation in cooking area
- Lighting shielded or LED bulbs
- Exposed pipes (gas, water, drain) are >1 inch from walls with smooth mounting equipment. NO UNISTRUTS
- Mobile must be easily identified and have business name posted on at least two sides of the truck (Lettering must be at least 3 inches in height)

## Equipment

- All equipment must be NSF or equivalent: Cleanable and in good condition
- Mechanical refrigeration for all TCS foods (sodas and waters can be in non-service ice bin/cooler)
- If no 3-compartment sink in mobile, facility must have adequate utensils onboard for operation
- All shelving must be appropriately sized and cleanable
- Adequate equipment for proposed menu and operating needs (freezers, coolers, hot holding)
- Thermometers must be present in refrigerator units
- Sanitizer buckets with test strips present

## Servicing Area (SA) Requirements

- A grease interceptor
- Potable water source conveniently located
- Wastewater disposal (cannot go through dining area)
- Garbage disposal
- Storage of food, refrigeration, equipment & utensil areas labeled with business name (if applicable)
- Food preparation space (if needed)
- Utensil cleaning and dishwashing
- SA must be health permitted (the permit for servicing area is part of mobile permit)
- Shelving in SA must be labeled with operator name. Discuss food storage in the unit.
- A schedule may be necessary if multiple mobiles or operators are using this SA. SA must provide a list of all businesses using this as their SA/depot.

## What We Need From You

- Proposed menu with food handling procedures that occur on mobile unit and at servicing area**
- Operating hours/locations (proposed itinerary)**
- Servicing area agreement**
- Mobile / portable unit operational review with layout of facility**
- Food permit application**
- Adequate certified food protection manager coverage if risk level 2 or higher**
- Construction Plan (with location of equipment, plumbing, electrical, etc.)**
- Business license application number**
- Operators are not allowed to do any food cooking, prep, storage, dishwashing or disposal/filling of water at their home or any location other than approved servicing area**

- **This is not an all-inclusive list, and other violations may be seen or written up at time of inspection.**
- **All mobile/portable units must be in compliance with Washoe County Health District Food Establishment regulations: [TABLE OF CONTENTS \(nnph.org\)](http://www.nnpb.org)**