

COMMUNITY DEVELOPMENT AGENCY

## ENVIRONMENTAL HEALTH SERVICES DIVISION

## MOBILE FOOD FACILITY OPERATIONAL INSPECTION CHECKLIST

This checklist is provided to assist the MFF operator to obtain a passing inspection during the operation and to accelerate the inspection process. Please complete this form and have it available for the health inspector prior to serving food.

All Potentially Hazardous Food is stored below 41° F or above 135° F
Approved mechanical refrigeration capable of maintaining cold foods at or below 41°F
Hot holding equipment capable of maintain hot foods at or above 135° F
Adequate supply of warm (100° F minimum) and cold running water of adequate pressure is available at unobstructed and accessible handwash sink.
Adequate supply of hot (120° F minimum) and cold running water of adequate pressure
Accurate thermometers in all refrigeration units and warming ovens
Approved probe thermometer that is accurate to ±2° F
Cutting boards smooth, easily cleanable and in good repair
Sanitizer available, wiping cloths in sanitizer bucket, test strips for measuring
Soap and paper towels in wall-mounted dispenser at handwash sink
No ill employees in vehicle or prepping food at commissary
Free of vermin infestation including flies
Certified Food Manager and Food Handler cards on file in vehicle
Wall-mounted, minimum 10 B-C rated fire extinguisher
Approved First Aid Kit

NOTE: This document serves as a guideline and is not all inclusive of California Retail Food Code requirements.

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