Mobile Food Service Check List

- Plans for ALL buildings and vehicles shall be submitted to the Health Department prior to approval. Plans submitted MUST include the following:
  - Equipment cut sheets
  - Plumbing schedule
  - Mechanical schedule
  - Floor plans drawn to scale or with dimensions shown
  - Equipment layout
  - Finish schedule for floors, walls, and ceilings
- Final inspection and approval is REQUIRED before operating
- Vehicle MUST be fully enclosed, vermin and rodent proof:
  - All outer openings MUST be sealed
  - Self-Closing doors and windows where needed
  - Screens on doors and windows
- Business name MUST be printed in 4 inch letters on both sides of the vehicle
- All equipment MUST allow adequate air circulation and be commercial grade (NSF approved or equivalent) including:
  - Refrigerators (thermometers required)
  - Steam tables (thermometers required)
  - Capable of holding cold foods at 40 °F or below, hot foods at 135 °F or above
- The operator MUST submit plans for how foods will be held at proper temperatures at all times. (this includes hours when not operating and during travel between service locations)
- Adequate storage facilities MUST be provided for menu items used during normal operation. Additional storage MUST be either on the vehicle or in an approved commissary
- Hand washing basins in food preparation areas are REQUIRED to have:
  - Hot and cold running water through mixing tap and adequate pressure
  - Convenient access at all times
  - A soap dispenser
  - Paper towels or other approved hand drying apparatus
  - Adequate space or a splash guard between hand sinks and food prep areas.
Approved dish and utensil washing equipment required-commercial grade (NSF approved or equivalent):
- Three-compartment pot or utensil sink - Commercial grade (NSF approved or equivalent)
- Sink MUST have drain board on at least one side
- Must have a dedicated faucet on the vehicle

ADEQUATE HOT WATER MUST BE PROVIDED FOR ALL SINKS AND WARE WASHING EQUIPMENT
- Fresh potable water adequate for the menu and hours of operation MUST be supplied
  - A minimum of 30 gallon tank is required
  - A food grade (NSF) hose MUST be readily available and used solely for potable water

Waste water tank MUST be at least 15% larger than the fresh water tank and
- Equipped with a dedicated wastewater hose
- Wastewater MUST be disposed at a site approved by the local wastewater authority

All food contact and splash surfaces of equipment MUST be smooth and cleanable

Adequate lighting, protected from breakage, in food preparation and food storage areas is REQUIRED

Floors MUST be smooth, cleanable, and non-absorbent material.

Walls and ceilings MUST be smooth, cleanable type construction with light colored enamel surfaces or other approved material, especially in cooking and high moisture areas

Joints between walls and floors shall be coved and sealed

All cooking and grilling equipment MUST be properly vented, with clean type filters, where necessary (The local fire authority MUST give approval prior to SWUPHD inspection)

Operating locations MUST be made available to SWUPHD personnel through:
- An established route (locations and times submitted to SWUPHD)
- Email, Website, or social media listings of locations

Commissary facilities MUST be licensed commercial food establishments renewed yearly
- Vehicles MUST return to the commissary at an approved frequency
- All food shall be stored a commercial kitchen or other approved facility

(1) FOOD MAY NOT BE STORED AT A HOME OR OTHER RESIDENCE
- The commissary MUST provide adequate storage for foods and equipment
- The commissary shall provide electrical hook-ups as needed

Commissary shall keep a log of each time the mobile food operation uses the facility and for what purpose

Mobile food operations MUST comply with all requirements of Utah Administrative Code R392-100

The vehicle MUST be supplied with adequate power supply to maintain food temperatures at or below 41°F