

## Mobile Self Inspection Checklist

### Handwashing/Personal Hygiene

- Handwashing station set up with soap, paper towels, and signage alerting employees to wash hands
- Handwashing station has hot and cold water under pressure
- Handwashing station easily accessible
- Employees wash hands when required (changing tasks, switching from raw to ready to eat, after re-entering mobile, etc.)
- Employees demonstrate good personal hygiene
- Cuts/sores are properly covered with impermeable bandage and glove
- Employee food and drinks stored separate from food preparation and storage
- Employee drinks in containers with lid and straw

### Temperature Control

- Probe thermometer available and calibrated
- Cold foods are maintained at 41 degrees F or lower
- Hot foods are maintained at 135 degrees F or higher
- Refrigerators have thermometers
- Raw meats are cooked to required temperatures
- Leftover hot foods are cooled rapidly to 41 degrees F

### Storage/Protection

- Complex food preparation completed at commissary
- Raw meat stored separately from ready to eat foods
- Food and single use items stored at least 6 inches off the ground
- Food protected from environment and public
- Utensils and single use items stored inverted and protected (handle up)
- Chemicals properly labeled and stored away from food and food contact surfaces
- All cooked and prepared foods are properly labeled and date marked

### Licenses and Paperwork

- Business and sales tax license
- Current commissary agreement
- Certified Food Protection Manager Certification (full service mobiles only)
- Written bodily fluid clean-up procedures
- Allergen warning (posted within plain sight of customers)

### Miscellaneous

- Sanitizer available at proper concentration
- Sanitizer test strips available
- All food supplied from approved source
- Utensils and equipment properly washed, rinsed, sanitized
- Grey water, garbage, and food waste is properly disposed of