



County of San Luis Obispo Environmental Health Services Division

MOBILE FOOD FACILITIES SELF-CHECKLIST

It is necessary for the person in charge (PIC) to have active managerial control of staff and facility operations to ensure daily compliance with safe food handling practices. This checklist will assist the person in charge, in evaluating the operation of your facility between inspections by this department. The items listed below represent the major areas evaluated during a routine mobile food facility (MFF) inspection. Check off those items that are compliant. Those not checked are potential violations and must be corrected. Some of the items below might not apply to your business operation if your MFF is classified as limited food preparation, prepackaged non-potentially hazardous food, produce trucks.

COMPLY	N/A	DOCUMENTS AVAILABLE ON SITE
		Current San Luis Obispo County Health permit .
		One-person food safety certified ; all employees involved in food preparation & storage has the food handler card .
		Commissary form completed, signed, and approved.
		Restroom Use Agreement completed, if stopping to conduct business for more than 1 hour at any given location.
		San Luis Obispo County, Fire Department inspection form.
		OPERATING FROM AN APPROVED COMMISSARY
		The MFF is reporting DAILY & operating in conjunction with an approved commissary facility to perform the following: *Food preparation, prepacking, and storage *Utensil warewashing and supplies storage *Overnight parking *Obtain portable water supply *Electrical hook up *Waste tank/Sewage disposal *Waste grease removal
		If the MFF is serviced by a Mobile Support Unit (MSU) during operation, the MSU has a current SLO Co. Health permit.
		FOOD SAFETY
		All food employees have adequate knowledge of and be trained in food safety handling practices (including knowing the major food allergens) as it relates to their assigned duties. *Post the list of the food allergens at food prep. area.
		All food activities take place from the permitted MFF. *The use of side units, coolers, or tables for food preparation, display, or storage is PROHIBITED.
		All hot food is destroyed at the end of the day's operation.
		Food is purchased from other licensed regulated food establishments. Invoices are available upon request. *Foods prepared or stored at home are not approved.
		Food is always inspected, protected, and found free from contamination, adulation, and spoilage.
		Cooked and ready-to-eat foods are stored above or separated from raw meats.
		Food contact surfaces (cutting boards, food preparation tables) and equipment are cleaned and sanitized at least once every 4 hours or as required.
		Condiments are dispensed using squeeze bottles, pumps, prepackaged servings etc. or other approved manner.
		Food products are stored in non-toxic containers, covered, labeled, and stored 6" inches off the floor.
		All prepackaged foods are properly labeled containing the allergen in English and contain the allergen
		Any coffee or coco beverage that contains a dairy product is made to order and immediately served to the customer.
		No unapproved or unsafe levels of food or color additives are used and no sulfiting agents are applied to fruits and vegetables intended for raw consumption or to any potentially hazardous food.
		Permitted MFF operating at swap-meets and/or community events has purchased an additional Health permit from the local environmental health office for table-top display of 100% prepackaged, non-potentially hazardous foods ONLY.
		TEMPERATURE CONTROL
		An accurate thermometer is provided for each refrigerator unit.
		An accurate probe thermometer for measuring internal food temperatures is readily available and is used to check hot holding, cooking, and cooling food temperatures.
		Utilizing the commissary for thawing food products.
		Potentially hazardous foods are maintained below 41°F or above 135°F.
		Raw animal foods, such as eggs, fish, meat, poultry, and foods containing raw animal foods are cooked to a temperature and for a time (min. for 15 seconds) required by Cal. Retail Food, the USDA, and/or FDA. *Fish, raw shell eggs (for immediate service), single pieces of meat (beef, veal, lamb, pork) are cooked to ≥145°F *Ground meat, any food containing raw eggs, sausages are cooked to ≥155°F *Poultry, stuffed fish/meat/poultry are cooked to ≥165°F
		Prepared or heated food, if not held above 135°F, is rapidly cooled from 135°F to 41°F within 6 hrs.: *135°F to 70°F within 2 hrs. *70°F to 41°F within 4 hrs.
		Reheated food for hot holding is reheated to 165°F for at least 15 seconds within 2 hrs. of removal from refrigeration.

COMPLY	N/A	EMPLOYEE SANITATION
		Employees conduct frequent hand washing with soap and warm water for at least 15 seconds: *Immediately before engaging in food preparation *Before initially putting on gloves *Immediately after using the restroom *When switching from working with raw to ready-to-eat food *During food preparation as needed to prevent cross-contamination *After touching bare body parts other than clean hands *After coughing, sneezing, blowing nose, using tobacco, eating, or drinking *After handling soiled equipment, dishes, or trash *Before dispensing or serving food or handling clean tableware or utensils *After engaging in other activities that contaminate hands
		Hand washing sink provides warm water (110F), it's cleaned/sanitized, easily accessible, and fully stocked.
		Employees handling food or utensils are in good health and don't have open sores, cuts on hands or fingers.
		Food handlers wear clean outer garments and properly confine hair with hats or hairnets.
		Bare-hand contact with food is minimized by using tongs, utensils, or non-latex gloves .
		Employees fingernails are trimmed, filed, and cleaned.
		Employees do not smoke or use tobacco, consume food and/or beverages inside the mobile food unit.
		Clothing and personal effects are stored away in a proper manner.
		SANITIZING AND MAINTANCE OF EQUIPMENT
		Multiservice utensils are being washed-rinsed-sanitized in the MFF and/or at the approved commissary.
		Approved sanitizer solution concentration: 100ppm chlorine and/or 200ppm quaternary ammonium.
		Sanitizer test strips are available for use to verify proper sanitizer solution levels.
		A labeled spray bottle of sanitizing solution is used for cleaning purposes while operating.
		All utensils are cleaned, sanitized, well maintained, and protected from contamination.
		All equipment is commercial grade, cleaned/sanitized, and fully functioning.
		Plumbing is kept in good repair without any leaks.
		An approved labeled potable water hose is provided, protected and stored separately from the wastewater hose.
		All drain lines (ice machine, refrigeration, steam tables) are connected to the wastewater tank(s).
		Potable water tank is cleaned, flushed and disinfected frequently.
		The wastewater tank has an approved operating cap and valve assemblies to prevent leaks.
		An approved sanitation operating procedure for servicing both potable water and wastewater tanks is available.
		SAFETY
		Toxic or hazardous substances, such as cleaning materials, are properly labeled and stored away from food products.
		Cleaning equipment and soiled linens are properly stored.
		Light bulbs and tubes are shatter proof and/or are covered with an enclosed plastic safety.
		First aid kit is provided, located in a secured and easily accessible.
		Fire extinguisher 10 BC rated is mounted, accessible, charged, and maintained.
		The "No Smoking" sign is properly posted.
		FLOORS/WALLS/CEILINGS
		Floors, walls, ceilings are clean, well maintained, and in good repair.
		All seams, holes, and gaps are sealed to prevent vermin entrance/harborage.
		VERMIN
		The MFF is free from insects (flies, cockroaches, ants) and rodent infestations.
		Live animals, birds, or fowl are not allowed inside the mobile unit.
		Outside doors, screen doors, and serving windows are self-closing, in good repair, and rodent proof.
		Only pesticides approved for use in food facilities are used.
		RESTROOMS
		The MFF is operating from an approved restroom (providing a toilet and hand washing facilities) located within 200 feet. *"Port-A-Potties" and other semi-permanent bathrooms will not be acceptable to fulfill this requirement.
		REFUSE AND WASTEWATER DISPOSAL
		The area around the MFF is cleaned and a refuse container is provided for customers within 20 feet radius of the unit.
		The wastewater is properly discarded at the commissary and/or at an approved liquid waste disposal area.
		EXTERIOR REQUIREMENTS
		Identification: Business/Operator's name (min. 3"), city, state, zip code & owner's name (min. 1") is legible and permanently affixed on the consumer side of the MFF; ID is required in both sides on motorized MFFs.
		Window service openings are limited to 216 square inches each and covered with a solid or screen window.
		Compressor units, generators, propane tanks are installed in an area completely separated from food preparation and food storage areas, and accessible only from the outside of the MFF.