

TEXAS DEPARTMENT OF STATE HEALTH SERVICES PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP MOBILE FOOD ESTABLISHMENT INSPECTION CHECKLIST

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment operating within the jurisdiction of the Texas Department of State Health Services. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements or contact FEG at (512) 834-6753 for further information or view our website at <u>www.dshs.state.tx.us/foodestablishments</u> This checklist must be completed for all mobile units and a photograph of the mobile unit must be submitted to the Central Office with the inspection report upon approval.

License/File #Establishment:			Date:
Address:			Permit Pending: Yes / No
□ Meets Requirements	Does not meet requirements	□Photos Attached	License Plate #:

permanently installed, sloped to drain and labeled "wastewater". permanently installed, sloped to drain and labeled "wastewater". 2 Potable Water from an Approved Source (If obtaining water from a public water system, no testing is required/f obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required). Image: Compliance with Subchapter J, regarding private water supply testing, required). 3 Hot and Cold running water under pressure provided to all sinks. Image: Compliance water supply resting, required). 4 Handwash Sink provided, conveniently located and accessible. Image: Compliance water supply resting, required). 5 Soap, paper towels, detergent and sanitzing chemicals provided. Image: Compliance water supply represented control for Safety (TCS) foods at required temperatures. 6 Three compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Control for Safety (CCS) foods at required temperatures. 10 A Certified Food Manager employed when TCS foods prepared. Image: Control for Safety (CC) and supply in the control of a size or type that prevents its use for any other purpose, is labeled "potable water", and installed sloped to drain. Image: Control for Safety (Control Measures used for insects, rodents and environmental contaminants. Image: Control Measures used for insects, rodents and environmental contaminants. 12 Single Service articles provided and used. <td< th=""><th></th><th></th><th>YES</th><th>NO</th><th>N/A</th></td<>			YES	NO	N/A
2 Potable Water from an Approved Source (If obtaining water from a public water system, no testing is required/if obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required/if obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required, onveniently located and accessible. 3 Hot and Cold running water under pressure provided to all sinks. 4 Handwash Sink provided, conveniently located and accessible. 5 Soap, paper towels, detergent and sanitzing chemicals provided. 6 Three compartment sink provided. Large enough to clean largest equipment / utensil. 7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. 8 Food products obtained from an Approved Source.	1	Liquid Waste Retention Tank provided and Capacity at least 15% larger than the potable water storage tank,			
required/if obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required) 4 Handwash Sink provided, conveniently located and accessible. 5 5 6 7 6 7 6 7 6 7 7 7 8 7 8 7 9 10 10 11 12 13					
supply testing, required) Image: Supply testing, required 3 Hot and Cold running water under pressure provided to all sinks. Image: Supply testing, required 4 Handwash Sink provided, conveniently located and accessible. Image: Supply testing, required 5 Soap, paper towels, detergent and sanitizing chemicals provided. Image: Supply testing, required 6 Three compartment sink provided. Large enough to clean largest equipment / utensil. Image: Supply testing, required temperatures. 7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. Image: Supply testing, required temperatures. 8 Food products obtained from an Approved Source. Image: Supply testing, required temperatures. Image: Supply testing temperatures. 9 A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage. Image: Supply testing temperatures. Image: Supply testing temperatures. 11 Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review. Image: Supply testing temperatures. 12 Single Service articles provided and used. Image: Supply testing temperatures. Image: Supply testing temperatures. 13 Potable water inlet equipped wi	2				
3 Hot and Cold running water under pressure provided to all sinks. Imadwash Sink provided, conveniently located and accessible. 4 Handwash Sink provided, conveniently located and accessible. Image: Compartment Sink provided. 5 Soap, paper towels, detergent and sanitizing chemicals provided. Image: Compartment Sink provided. Large enough to clean largest equipment / utensil. 7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. Image: Compartment Sink provided for cleaning, supplying, loading of water and discharge of sewage. 9 A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage. Image: Control Food Manager employed when TCS foods prepared. 11 Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review. Image: Control Measure rank provided, labeled "potable water", and installed sloped to drain. 12 Single Service articles provided and used. Image: Control Measure rank provided water", and provided water and cordance with public health and pumping standards. Image: Control Measure rank provided water", and provided water in connection. 14 Potable water rist equipped with a Nose connection of a size or type that prevents its use for any other purpose, is labeled "potable water", and provided with a ¾-inch or less inlet connection. Image: Control Measures used for insec					
4 Handwash Sink provided, conveniently located and accessible. Image: Soap, paper towels, detergent and sanitzing chemicals provided. 5 Soap, paper towels, detergent and sanitzing chemicals provided. Image: Soap, paper towels, detergent and sanitzing chemicals provided. 6 Three compartment sink provided. Large enough to clean largest equipment / utensil. Image: Soap, paper towels, detergent and sanitzing chemicals provided. 7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. Image: Soap, Paper towels, detergent and sanitzing chemicals provided for cleaning, supplying, loading of water and discharge of sewage. Image: Soap, Paper towels, detergent and sanitzing chemicals provided for cleaning, supplying, loading of water and discharge of sewage. Image: Soap, Paper towels, detergent and sanitzing chemicals provided for cleaning, supplying, loading of water and discharge of sewage. Image: Soap, Paper towels, detergent and sanitzing chemicals provided for cleaning, supplying, loading of water and discharge of sewage. Image: Soap, Paper towels, Paper Soap,					
5 Soap, paper towels, detergent and sanitizing chemicals provided. Image: Compartment sink provided. Large enough to clean largest equipment / utensil. 6 Three compartment sink provided. Large enough to clean largest equipment / utensil. Image: Compartment sink provided. Large enough to clean largest equipment / utensil. 7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and fisher sew for any other purpose, is labeled "potable water", and provided with a ¼-inch or less inlet connection. Image: Compartment sew for any o					
6 Three compartment sink provided. Large enough to clean largest equipment / utensil. Image: Compartment sink provided. Large enough to clean largest equipment / utensil. 7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and discharge of sewage. Image: Compartment sink provided for cleaning, supplying, loading of water and installed sloped to drain. Image: Compartment Rules Image: Compartment site sink provided with a 34-inch or less inlet		4 Handwash Sink provided, conveniently located and accessible.			
7 Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures. Image: Control Mark Co					
(TCS) foods at required temperatures. Image: Control of the second structure in the second structure is the second structure in the second structure is the second structure in the second structure is in the se					
8 Food products obtained from an Approved Source. 9 A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage. 9 10 A Certified Food Manager employed when TCS foods prepared. 9 11 Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review. 9 12 Single Service articles provided and used. 9 13 Potable water tank provided, labeled "potable water", and installed sloped to drain. 9 14 Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose, is labeled "potable water", and provided with a ¾-inch or less inlet connection. 9 15 Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards. 9 16 Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled. 9 17 Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch. 9 18 Mobile food establishment constructed of corrosion resistant, durable materials. 9 9 19 Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings. 9	7				
9 A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage. Image: Cleaning Area provided for cleaning, supplying, loading of water and discharge of sewage. 10 A Certified Food Manager employed when TCS foods prepared. Image: Cleaning Area provided For Stocks prepared. 11 Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review. Image: Cleaning Area provided and used. 12 Single Service articles provided and used. Image: Cleaning Area provided and used. Image: Cleaning Area provided and used. 13 Potable water tank provided, labeled "potable water", and installed sloped to drain. Image: Cleaning Area provided and provided with a ¼-inch or less inlet connection. Image: Cleaning Area provided and provided with a ¼-inch or less inlet connection. 15 Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards. Image: Cleaning Area provided Stack Provided Area					
10 A Certified Food Manager employed when TCS foods prepared.					
11 Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review. Image: Construct the construction of the construction of the construction of the constructed of the constructed and installed sloped to drain. Image: Construct the construction of the constructed and installed sloped to drain. 14 Potable water tank provided, labeled "potable water", and installed sloped to drain. Image: Construction of the constructed and installed sloped to drain. 15 Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards. Image: Constructed and installed in accordance with public health and plumbing standards. 16 Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled. Image: Constructed of constructed of constructed of constructed of constructed of corrosion resistant, durable materials. Image: Constructed of constructed of constructed constructed constructed of constructed of constructed constructed of constructed constructed constructed constructed of constructed constructed constructed of constructed construs waster constructed constructed constructed	-				
(When Required). Most recent inspection available for review. Image: construct of the second sec	10				
12 Single Service articles provided and used. Image: Construct of the service articles provided and used. 13 Potable water tank provided, labeled "potable water", and installed sloped to drain. Image: Construct of the service articles provided with a 34-inch or less inlet connection. 14 Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards. Image: Connection is different size than the water connection. Liquid waste connection labeled. 16 Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled. Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch. 18 Mobile Food establishment has easily cleanable, non-absorbent floors, walls and ceilings. Image: Counters and tables designed for durability and are easily cleanable. Image: Counters and tables designed for durability and are easily cleanable and covered. 21 Equipment installed so that it is easily cleanable and is in clean, sound condition. Image: Counters and tables dor solid waste storage that is easily cleanable and covered. Image: Counters and tables dor solid waste storage that is easily cleanable and covered. 23 Mobile unit readily moveable. Image: Counters conveniently located and accessible to employees during all hours of operation. Image: Counters conveniently located and accessible to employees during all hours of operation.	11				
13 Potable water tank provided, labeled "potable water", and installed sloped to drain. Image: Construct the installed structure installed structure installed structure installed structure installed structure installed in accordance with public health and plumbing standards. 16 Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled. 17 Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch. 18 Mobile Food establishment constructed of corrosion resistant, durable materials. 20 Counters and tables designed for durability and are easily cleanable. 21 Equipment installed so that it is easily cleanable and is in clean, sound condition. 22 Facilities are provided for solid waste storage that is easily cleanable and covered. 23 Mobile unit readily moveable. 24 Designated locations for employees to eat, drink, use tobacco, and store personal items. 25 Toilet rooms conveniently located and accessible to employees during all hours of operation.					
14 Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other	12				
purpose, is labeled "potable water", and provided with a ¾-inch or less inlet connection.15Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.16Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.17Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.18Mobile Food establishment constructed of corrosion resistant, durable materials.19Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.20Counters and tables designed for durability and are easily cleanable.21Equipment installed so that it is easily cleanable and is in clean, sound condition.22Facilities are provided for solid waste storage that is easily cleanable and covered.23Mobile unit readily moveable.24Designated locations for employees to eat, drink, use tobacco, and store personal items.25Toilet rooms conveniently located and accessible to employees during all hours of operation.	13	Potable water tank provided, labeled "potable water", and installed sloped to drain.			
15 Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards. Image: construct of the standard	14				
plumbing standards.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants.Image: Control Measures used for insects, rodents and environmental contaminants.Image: Control Measures used for insects, rodents and environmental contaminants.Image: Control Measures used for insects, rodents and environmental contaminants.Image: Control Measures used for insects, rodents and environmental contaminants.Image: Control Measures used for insects, rodents and environmental contaminants.Image: Control Measure					
16Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.Image: Connection is different size than the water connection. Liquid waste connection labeled.17Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Connection is constructed of corrosion resistant, durable materials.Image: Connection is constructed of corrosion resistant, durable materials.18Mobile Food establishment constructed of corrosion resistant, durable materials.Image: Connection is constructed of corrosion resistant, durable materials.19Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.Image: Connection is constructed of corrosion resistant, durable materials.20Counters and tables designed for durability and are easily cleanable.Image: Connection is convenient is easily cleanable and is in clean, sound condition.21Equipment installed so that it is easily cleanable and is in clean, sound condition.Image: Connection is convenient is contaminable.23Mobile unit readily moveable.Image: Connection is convenient is convenient is convenient in the convent in the convent is convenient in the convent	15				
Iabeled.Image: Construct of the sector of the s					
17Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.Image: Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.18Mobile Food establishment constructed of corrosion resistant, durable materials.Image: Control Measures used for durability and are easily cleanable, non-absorbent floors, walls and ceilings.Image: Control Measures used for durability and are easily cleanable.19Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.Image: Control Measures used for durability and are easily cleanable.20Counters and tables designed for durability and are easily cleanable.Image: Control Measures used for solid waste storage that is easily cleanable and covered.Image: Control Measures used for solid waste storage that is easily cleanable and covered.21Equipment installed for solid waste storage that is easily cleanable and covered.Image: Control Measures used for solid waste storage that is easily cleanable and covered.23Mobile unit readily moveable.Image: Control Measures used for employees to eat, drink, use tobacco, and store personal items.Image: Control Measures used for used used used used used used used used	16				
least 16 mesh to the inch.Image: Constructed of corrosion resistant, durable materials.Image: Constructed of corrosion resistant, durable materials.18Mobile Food establishment constructed of corrosion resistant, durable materials.Image: Constructed of corrosion resistant, durable materials.19Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.Image: Constructed of corrosion resistant, durable materials.20Counters and tables designed for durability and are easily cleanable.Image: Constructed of corrosion resistant, durable materials.21Equipment installed so that it is easily cleanable and is in clean, sound condition.Image: Constructed of corrosion resistant is easily cleanable and covered.22Facilities are provided for solid waste storage that is easily cleanable and covered.Image: Constructed of corrosion resistant, use tobacco, and store personal items.23Mobile unit readily moveable.Image: Constructed of corrosion resistant, use tobacco, and store personal items.24Designated locations for employees to eat, drink, use tobacco, and store personal items.Image: Constructed and accessible to employees during all hours of operation.25Toilet rooms conveniently located and accessible to employees during all hours of operation.Image: Constructed and accessible to employees during all hours of operation.					
18Mobile Food establishment constructed of corrosion resistant, durable materials.Image: Construct of corrosion resistant, durable materials.19Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.Image: Construct of corrosion resistant, durable materials.20Counters and tables designed for durability and are easily cleanable.Image: Construct of corrosion resistant, durable materials.21Equipment installed so that it is easily cleanable and is in clean, sound condition.Image: Construct of corrosion resistant, durable materials.22Facilities are provided for solid waste storage that is easily cleanable and covered.Image: Construct of corrosion resistant, durable materials.23Mobile unit readily moveable.Image: Construct of corrosion resistant, durable materials.Image: Construct of corrosion resistant, durable materials.24Designated locations for employees to eat, drink, use tobacco, and store personal items.Image: Construct of corrosion resistant, durable materials.25Toilet rooms conveniently located and accessible to employees during all hours of operation.Image: Construct of corrosion resistant, durable materials.	17				
19Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.Image: Constant of the set of					
20Counters and tables designed for durability and are easily cleanable.Image: Counters and tables designed for durability and are easily cleanable.21Equipment installed so that it is easily cleanable and is in clean, sound condition.Image: Counters and tables designed for solid waste storage that is easily cleanable and covered.22Facilities are provided for solid waste storage that is easily cleanable and covered.Image: Counters and tables designed for solid waste storage that is easily cleanable and covered.23Mobile unit readily moveable.Image: Counters and tables designed for employees to eat, drink, use tobacco, and store personal items.24Designated locations for employees to eat, drink, use tobacco, and store personal items.Image: Counters and tables designed for employees during all hours of operation.25Toilet rooms conveniently located and accessible to employees during all hours of operation.Image: Counters and tables designed for employees during all hours of operation.					
21Equipment installed so that it is easily cleanable and is in clean, sound condition.22Facilities are provided for solid waste storage that is easily cleanable and covered.23Mobile unit readily moveable.24Designated locations for employees to eat, drink, use tobacco, and store personal items.25Toilet rooms conveniently located and accessible to employees during all hours of operation.					
22 Facilities are provided for solid waste storage that is easily cleanable and covered. Image: Constraint of the solid waste storage that is easily cleanable and covered. 23 Mobile unit readily moveable. Image: Constraint of the solid waste storage that is easily cleanable and covered. 24 Designated locations for employees to eat, drink, use tobacco, and store personal items. Image: Constraint of the solid waste storage that is easily cleanable and covered. 25 Toilet rooms conveniently located and accessible to employees during all hours of operation. Image: Constraint of the solid waste storage that is easily cleanable and covered.					
23 Mobile unit readily moveable.					
24Designated locations for employees to eat, drink, use tobacco, and store personal items					
25 Toilet rooms conveniently located and accessible to employees during all hours of operation.					
	24				
26 Manue Duravidad					
26 Menu Provided	26 Menu Provided				

Additional Comments: