# **Compact Mobile Food Operation Construction Review Checklist**

### FACILITY NAME:\_\_\_\_\_

### Equipment/Utensils

- □ All equipment, compartments, etc. designed and constructed of materials that have smooth, readily accessible, and easily cleanable surfaces. (Sec. 114301)
- □ Non-portable equipment is an integral part of the unit. *(Sec.114301)*
- □ Equipped with a **mechanically** operated refrigeration unit -**if handling PHF**. (*Sec. 113885/114301*)
- □ All areas where food/beverages are prepared are smooth, durable, washable, nonporous
- □ Equipment subject to spillage equipped with a drip tray that drains into a waste tank. *(Sec. 114301)*
- □ Equipment spaced apart or sealed together for easy cleaning. (Sec. 114301)
- □ All equipment meets applicable ANSI Standards. (Sec. 114301)
- □ Threads, nuts, or rivets not exposed where they interfere with cleaning. (Sec. 114301)
- Self-closing pass thru window/screen. (Sec. 114259.2)

### <u>Water</u>

- □ At least 5 gals of potable water provided exclusively for handwashing. (Sec. 114217)
- At least 15 gals potable water provided for facilities conducting **limited food preparation**. (Sec. 114217)
- □ Wastewater tank with min. capacity that is 50% greater than potable water tank. (*Sec. 114240*)
- □ Written operational procedures for cleaning and sanitizing of the potable water tank. (Sec. 114221)
- Min. 4 gal water heater is handling meats warewashing sink. (Sec. 114325)
- □ Water is used for food/ beverage preparation add'l wastewater tank with min. capacity of 15% of water supply. (Sec. 114240) if drip tray on equipment

Comments:

## MENU/

### FOOD:\_\_\_\_\_

### **Facilities**

- Handwashing sink with min. dimensions of 9"x 9" x 5" deep. (Sec.114311)
- Handwashing sink separated from warewashing sink by a metal splashguard at least 6" high or a distance of 24". (Sec. 114311)
- Warewashing sink with at least 3 compartments and 2 integral drainboards (Sec.114313):
  - compartments 12"x 12" x 10" / 10"x 14" x10" deep
  - drainboards = or > in size to compartments
    OR
  - \*CMFO no warewashing sink required- no raw meats

### <u>Safety</u>

- □ Coffee urns, fryers, steamtables, etc. equipped with positive closing lids, fitted a secure latch. *(Sec. 114323)*
- Light bulbs and tubes completely enclosed with plastic safety shield. *(Sec. 114323)*
- □ Wall-mounted min. 10 BC-rated fire extinguisher. (Sec. 114323)
- Enclosed first-aid kit. (Sec. 114323)

### **Miscellaneous**

- CMFO operating in conjunction with approved commissary. (Sec. 114295)
- □ Business name (3" high), city, state, zip code, name of permittee (1" high) on 2 sides. (Sec. 114299)
- Food Compartment provided for all food contact surfaces (sec. 113784)
- Limited Food Prep Only (Sec. 113818)
- Auxiliary Conveyance Approved (sec.114368.4)