

## Final Mobile Pre-Operational Inspection Guide

Begin by reviewing this pre-operational inspection checklist. This task is crucial as it ensures that all necessary steps are completed before proceeding with the formal inspection. It helps identify potential issues and ensures a smooth operational process. Examine the checklist thoroughly to familiarize yourself with the procedure and understand its significance.

*TIP: Arrive early to the inspection site on the day of the inspection to ensure refrigerators and hot water heaters have enough time to reach the required temperatures. If you experience last minute issues, call the plan reviewer.*

### Section 1: General

<input type="checkbox"/> I have completed the <b>Application to operate a mobile food unit (MFU)</b> . <input type="checkbox"/> I have paid the appropriate fee(s) at least <b>10</b> days before scheduling the inspection. <b>IMPORTANT:</b> Call (206)-263-9566. for instructions on how to pay for the operating permit (if you have not already done so).
<input type="checkbox"/> <b>My mobile food unit (MFU) has been approved by Washington State Labor and Industries, the insignia is affixed to the unit.</b>  <input type="checkbox"/> N/A - <b>My MFU is exempt from L &amp; I requirements because workers do not work inside or on the mobile food unit.</b>
<input type="checkbox"/> <b>My MFU has the name of the food business prominently displayed on the outside in letters at least 4 inches in height.</b>  <input type="checkbox"/> <b>My MFU has a license plate attached and the VIN number is available for inspection. If not designed for street driving, such as a push cart, please write N/A.</b>
<input type="checkbox"/> <b>My MFU (truck, trailer, or cart) is maintained readily moveable. All items necessary for the operation of the MFU are on or inside the unit.</b>

### Section 2: Final construction

<input type="checkbox"/> <b>Work is complete.</b> All construction or remodel work is complete, and the mobile is built according to the approved plans. <input type="checkbox"/> <b>I contacted the Health Department for changes.</b> I have contacted the Plans Examiner to inform them of any changes to the plans, equipment, menu, or commissary.
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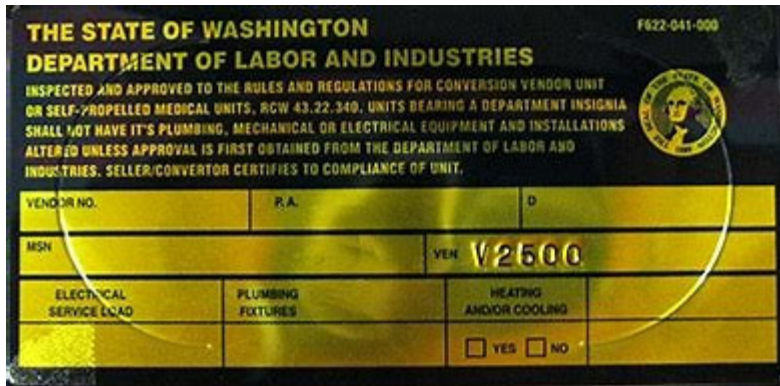
### Section 3: Self-preoperational inspection

<input type="checkbox"/> <b>Digital metal stem thermometer.</b> I have a digital metal stem thermometer to take temperatures. <input type="checkbox"/> <b>Hot water is available at all sinks.</b> I conducted the following performance tests: <ul style="list-style-type: none"> <li>• <b>3-compartment sink</b> <ul style="list-style-type: none"> <li>○ <input type="checkbox"/> Each sink has a drain stopper.</li> <li>○ <input type="checkbox"/> I filled the first two (2) compartments of the 3-compartment sink halfway with at least 110°F water.</li> <li>○ <input type="checkbox"/> If the water was hotter than 110°F, I added cold water to balance the temperature.</li> <li>○ <input type="checkbox"/> The water was at least 110°F until the sinks were full (did not turn the faucet off and on).</li> <li>○ <input type="checkbox"/> I checked the temperature of the hot water coming out of the faucet when the last sink was filled.</li> <li>○ <input type="checkbox"/> Hot water was available at the handwash sinks (100°F) after the test.</li> </ul> </li> <li>• <b>Handwash sinks at 100°F</b> <ul style="list-style-type: none"> <li>○ <input type="checkbox"/> The hot water in all handwash sinks has a temperature of at least 100°F, with soap and paper towels (or an approved hand dryer).</li> </ul> </li> </ul>
<input type="checkbox"/> <b>Water system</b> <ul style="list-style-type: none"> <li>• <input type="checkbox"/> I have a drinking water hose (Potable water) and will have it during the pre-operational inspection.</li> <li>• <input type="checkbox"/> I have a cover for my freshwater inlet or freshwater tank (carts and trailers).</li> <li>• <input type="checkbox"/> I can dispose wastewater without spilling into the approved disposal (via closed container, hose connection etc.) and will have it during the pre-operational inspection.</li> <li>• <input type="checkbox"/> I will demonstrate how to fill the freshwater tank and how to empty the wastewater tank during the preoperational inspection.</li> </ul>

<input type="checkbox"/> <b>Indirect drains were provided</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Sinks or equipment where food is placed or stored have an indirect drain.</li> <li><input type="checkbox"/> Commercial dishwasher, espresso machine, food prep sink, and ice machine require indirect drainage.</li> </ul>
<input type="checkbox"/> <b>Handwash sinks</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Soap and paper towels provided.</li> <li><input type="checkbox"/> Hot water was available within 15 seconds upon turning on the tap, activating the sensor, or pushing the button.</li> <li><input type="checkbox"/> If applicable, the self-closing or metering faucets provided a water flow for at least 15 seconds before reactivating.</li> </ul>
<input type="checkbox"/> <b>Splash guards</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Splash guards were installed between sinks, food-contact surfaces, or open storage shelving.</li> <li><input type="checkbox"/> The splash guards are durable, nonabsorbent, and easily cleanable materials.</li> <li><input type="checkbox"/> The splash guards come up to the height of the faucet.</li> </ul>
<input type="checkbox"/> <b>Refrigerated equipment</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> I placed a small cup or container of water inside all coolers (please place the water in each unit at least the day before the inspection). Not required for freezers.</li> <li><input type="checkbox"/> Each cooler operated at 41 °F or below.</li> <li><input type="checkbox"/> Each cooler has an internal display thermometer.</li> </ul>
<input type="checkbox"/> <b>Surface finish surfaces</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Floors, walls, and ceilings are smooth, non-absorbent, and easily cleanable.</li> <li><input type="checkbox"/> Floor wall junctions have a coved base.</li> <li><input type="checkbox"/> All wood surfaces (doors, trim, shelves, cabinets, etc.) are sealed.</li> </ul>
<input type="checkbox"/> <b>Pest prevention (entry and exit doors)</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Doors are self-closing and tight-fitting (enclose mobile).</li> <li><input type="checkbox"/> There are no holes or gaps along the floors, walls, and ceilings.</li> <li><input type="checkbox"/> The spaces/gaps around the plumbing drain lines, fixtures, and utility lines are sealed.</li> </ul>
<input type="checkbox"/> <b>Lights shielded:</b> Shields or sleeves over glass lights are provided in the food preparation area.
<input type="checkbox"/> <b>Hood:</b> Ventilation hood is working properly.
<input type="checkbox"/> <b>Cover during storage:</b> My MFU is stored protected from the weather and pests/birds when not in use.
<input type="checkbox"/> <b>Overhead coverage:</b> I have overhead coverage for my cart or trailer.

**IF YOU CHECKED EACH BOX ABOVE, YOU'RE READY TO SCHEDULE THE PRE-OPERATIONAL INSPECTION (1-week advance notice).**

I understand I will pay a 50% penalty fee for opening without Health Department approval. I may need to pay for a return pre-operational inspection of \$459.60 if there is a need for a follow-up visit.



L & I Insignia



Digital Thermometer



3-comp sink



Drain stopper



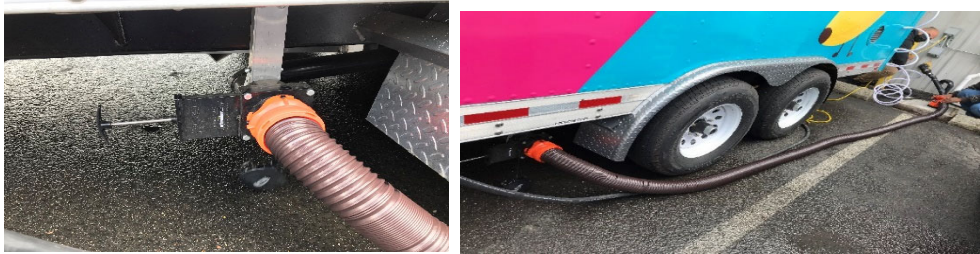
Drinking water hose



Cover for freshwater inlet



Portable waste tank



Wastewater into the approved disposal without spilling (via closed container, hose connection)



Indirect drain



splash guard



41°F



refrigerator



Light covers



Cart/ open trailer cover during storage



Cart / trailer cover during operation.

<https://www.pinterest.com/pin/87609155222932978/>