

## Mobile Food Unit Plan Review Questionnaire

Name	of Mobile:
1.	☐ Yes ☐ No Are you aware that restroom access must be provided for employees within 500 feet and without crossing any major streets or intersections, for all sale sites longer than one (1) hour?
2.	☐ Yes ☐ No Is the sales site restroom available during all hours of operation?
3.	☐ Yes ☐ No ☐ Do you intend to provide seating? If yes, customer access to restrooms is required.
4.	☐ Yes ☐ No Is a key required to access the sales site restroom?
5.	☐ Yes ☐ No Will any items be served raw or undercooked?
6.	☐ Yes ☐ No Will any raw meat, seafood, or eggs be cooked on the mobile unit?
7.	List any raw items cooked on the mobile unit and how they are prepared.
8.	List all cold beverages and describe where they will be kept cold.
9.	Describe how condiments will be served to the public will be protected from contamination.
	. How many sets of utensils will you have?  . How often will utensils be washed?
12	. Where will you wash utensils?
13	During transport, all hot- and cold-holding equipment must run to maintain food temperature. How are hot- and cold-holding equipment powered when on your way to your site/location?  ☐ Truck engine or battery ☐ Propane ☐ Generator ☐ Other
14	. How will you provide power to the mobile unit at the sales site?
	MobilePlanReviewQuestionnaire_14Dec2020 1

15. Where and how will you fill the freshwater tank?
16. Where and how will you empty the wastewater tank?
17. Where and how will you dispose of trash?
18. Where will refrigerated items be stored at the end of each night?
19. ☐ Yes ☐ No Are you aware that no cooling is allowed on a mobile?
20. What happens to leftover cooked food at the end of the day?
21. How often are deliveries made to support the operation?
22. Where will the mobile unit be stored overnight?
23. ☐ Yes ☐ No Will the mobile unit be connected to electricity overnight?

MobilePlanReviewQuestionnaire 14Dec2020