



# CITY OF EASTHAMPTON

## BOARD OF HEALTH

50 Payson Avenue  
Easthampton, MA 01027  
(413) 529-1430 TEL  
(413) 529-1442 FAX



**Public Health**  
Prevent. Promote. Protect.

Bri Eichstaedt R.S.  
Health Agent

Name of Mobile Food Truck/Push Cart: \_\_\_\_\_

Date: \_\_\_\_\_

## Mobile Food Pre-Operation Inspection Checklist

### Sinks/Warewashing

- Handwash sinks provided & conveniently located
- “Employees must wash hands” sign provided at all handwash sinks
- Soap, paper towels, and a trash barrel provided at all handwash sinks
- Water temperature at handwash sink at least 100 degrees Fahrenheit
- 3-bay sink provided with bays large enough to submerge the largest equipment and utensils
- Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation
- Size of water supply tank: \_\_\_\_\_
- Size of water retention tank: \_\_\_\_\_ (required to be 15% larger than water tank)
- Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or iodine)
- Sanitizer testing strips available
- Location where waste water will be exposed: \_\_\_\_\_

### Physical Facility

- Indoor floor, wall, and ceiling surfaces are:
  - Smooth, durable, and easily cleanable
  - Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods)
  - In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)
- Light bulbs shielded, coated, or otherwise shatter resistant
- Thermometers in all refrigerators and freezers
- Dry storage areas are clean, dry, protected from splash, dust, or other contamination
- Food is stored at least 6” above the floor
- Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens

### General

- Probe thermometer available

- Gloves available
- Unit is clean to sight and touch and free of grease, dust, and/or dirt build up
- Refrigerators able to maintain foods below 41 degrees F
- Freezers able to maintain foods at or below 0 degrees F
- Equipment available for hot holding, if applicable
- Unit is identified with business name on exterior sides
- Unit is constructed and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants

**Required Certificates/Posters/Documents**

- Food Protection Manager and Allergen Awareness certificates **posted** in a conspicuous place for the public
- Choke training certificate posted in a conspicuous place for the public (25+ seats) \_\_\_\_\_  
N/A
- A sign stating “a copy of the most recent inspection form is available upon request” hung in a conspicuous location for the public.
- A clear and conspicuous notice on the printed menu or menu board stating: “Before placing your order, please inform your server if a person in your party has a food allergy”
- If applicable, a clear and conspicuous notice on the printed menu and/or menu board stating: “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”
  - All animal-derived foods shall be identified by asterisking them to the above-noted footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
- Allergy poster posted in the food preparation area (approved poster: <http://www.mass.gov/eohhs/docs/dph/environmental/foodsafety/food-allergen-2009-poster.pdf>)
- A copy of the vomiting/diarrheal event plan is available for employees on site.
- Signed copies of Employee Health Care Policy for every active food employee.
  
- Fire Department approval \_\_\_\_\_

Pre-operation conducted by: \_\_\_\_\_

Approval date: \_\_\_\_\_

Notes: \_\_\_\_\_

---



---



---



---



---