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Health Inspection Program

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Checklist for Mobile Units

All units need:

- ☐ State license
- ☐ Hand Wash Sink (100°F Hot Water),
 - ☐ Name of water supply source _____
 - ☐ Soap
 - ☐ Paper towels
 - ☐ Hand wash signage
- ☐ 2 bay or 3 bay sink (see separate Mobile Compliance Handout to determine)(110°F Hot Water)
- ☐ Gray water tank – 15% larger than potable water tank
 - ☐ Location of disposal _____
- ☐ Food thermometer
- ☐ Nonporous and smooth surfaces
- ☐ Proper storage of utensils, food, dry goods etc.
- ☐ Dishwashing detergent
- ☐ Sanitizer and testing strips

Some units need:

- ☐ Municipal license (if City or Town requires one)
- ☐ Base station (if not 100% self-sufficient)
 - ☐ Location _____ License ID# _____
- ☐ Refrigeration (Depending upon food service of PHF Foods)
 - ☐ Thermometer inside
- ☐ Certified Food Protection Manager (see exemption list on CFPM Handout)
 - ☐ Name and Expiration Date _____
- ☐ Ice
 - ☐ Name of approved source supplier _____
- ☐ Backflow preventer and food grade hose
- ☐ Sneeze guard
- ☐ Consumer Advisory (if menu items require one)
- ☐ Light shield (food truck)
- ☐ Umbrella (overhead protection)
- ☐ Food Protection - Sliding Window, Screening or Air Curtain (food truck)
- ☐ Floor Covering