Tel. (207) 287-5671 Health Inspection Program Fax (207) 287-3165

**Checklist for Mobile Units**

**All units need:**

* State license
* Hand Wash Sink (110°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