

## COMPACT MOBILE FOOD FACILITY SELF-INSPECTION CHECKLIST

This checklist is designed to assist you in reviewing the condition of your Compact Mobile Food Operation (CMFO) prior to or between inspections by this department. The items listed below represent the major areas evaluated during a routine inspection; however, it may not include all items that are evaluated during a routine inspection. Please call (916) 875-8440 if you have any questions.

### Compliance and Enforcement

- Obtain CMFO Health Permit, unless your CMFO has 25 square feet or less of display area and sells only prepackaged, non-potentially hazardous foods (nonPHF) or whole produce.

### Demonstration of Knowledge

- Food handler cards for all employees.

### Employee Health & Hygienic Practices

- Employees handling food have no discharges from the eyes, nose, or mouth.

### Preventing Contamination by Hands

- Fully functional and accessible handwashing sink (not required if selling prepackaged PHF only). Need liquid soap and paper towels in dispensers, hot water at 100°F - 108°F (hot water only for limited food preparation with raw meat, raw poultry or raw fish).

### Temperature Control

- Mechanical refrigeration unit capable of keeping PHF at 41°F or below.
- Power source for refrigerator.
- Hot holding unit capable of keeping food items at 135°F or above.

### Proper Warewashing

- Fully functional warewashing sink (not required if selling prepackaged food only).
- Warewashing sink required if handling raw meats. Need hot water at least 120°F (required if handling raw meats), plugs to fill sinks, detergent, sanitizer, sanitizer test strips.
- For limited food preparation only with no raw meats, you may have additional clean utensils as a warewashing alternative.

### Food from Approved Sources

- Food is purchased from an approved source.
- Complete "Commissary Verification Form".
- Endorsement of private home storage by EMD.

### Vermin

- Facility is free from insects and rodents.

### Water/Hot Water

- Potable water tank (not required if selling prepackaged food only):
  - For limited food preparation: 5 gallons.
  - For limited food preparation with raw meats: 20 gallons.

### Liquid Waste Disposal

- Functional waste water tank and not leaking (not required if selling prepackaged food only):
  - If conducting limited food preparation: 7.5 gallons
  - If conducting limited food preparation with raw meats: 30 gallons

### Food Storage/Display/Service

- All food and cooking equipment is stored 6 inches off the ground.

### Equipment/Utensils

- Fire extinguisher
- First aid kit
- Probe thermometer (0-220°F)
- Utensils and dispensing equipment are clean.
- All cooking equipment is clean and maintained.
- Must use ANSI/NSF commercial equipment.

### Physical Facilities

- If stopped in one location for more than an hour, restrooms must be located within 200 feet of the CMFO. ***\*Restroom within 200 feet is not required if the CMFO is operated by two or more people.***
- Food compartment for all open food items and overhead protection.

### Signs/Requirements

- Identification of business and address on the cart (not required if CMFO has less than 25 square feet of whole raw produce or prepackaged nonperishable food).

**You may need a local business license or permit to sell food. Check with your local city and county business license and permit department.**