

MFF CATEGORY B & D SELF INSPECTION CHECKLIST

Category B:

- Completed new doubled-sided "Commissary Verification Form" (Signed by Commissary owner)
- Completed "Cleaning and Sanitizing Procedure Form"
- Completed "Restroom Verification Letter" if the MFF is parked at one location for more than 1 hour

Structural Requirements:

- Insignia from Department of Housing and Community Development if occupiable
- Identification of business and address on the cart/truck
- Mechanical refrigeration unit capable of keeping all Potentially Hazardous Foods at 41°F or below (monitoring thermometer required in refrigeration unit)
 - Power source for refrigerator
- Hot holding unit (steam table, hot case, etc.) capable of keeping food items at 135°F or above
- Fully functional and accessible handwashing sink:
 - Liquid soap in dispenser
 - Paper towels in dispenser
 - Hot water at 100°F-108°F
- Fully functional warewashing sink: (*See MFF classification packet for specific information*)
 - Hot water at least 120°F
 - Plugs to fill the sinks
 - Detergent
 - Sanitizer
 - Sanitizer test strips
- Functional mechanical ventilation with clean filters
- Functional water heater
- Functional and filled potable water tank (at least 5 gallons)
- Functional waste water tank (at least 7.5 gallons), no leaks
- Safety equipment:
 - Fire extinguisher
 - First aid kit.
- No more than 1 ancillary piece of equipment (ice chest etc.)
- Food compartment for all open food items and overhead protection
- If occupiable, an unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling and minimum of 30 inches of unobstructed horizontal aisle space (required for new permits only)

Commissary Requirements:

- MFF operates out of an approved Commissary where MFF does:
 - Food preparation
 - Potable water supply
 - Overnight parking
 - Electrical hook up
 - Warewashing
 - Food storage
 - Supplies storage
 - Waste tank/Sewage disposal facility
 - Waste grease removal

Required Equipment/Utensils:

- Accurate probe thermometer (0-220°F). for MFFs with potentially hazardous foods
- Suitable utensils (i.e. deli tissue, spatulas, tongs or dispensing equipment)
- Approved potable water hose
- Approved waste water hose if needed to get rid of waste water

Employee knowledge/health:

- Food safety certificate if MFF handles opened, potentially hazardous foods
- Food handler cards for all employees

Category D:

- Completed new doublesided "Commissary Verification Form" (Signed by Commissary owner)
- Completed "Restroom Verification Letter" if the MFF is parked at one location for more than 1 hour

Structural Requirements:

- Insignia from Department of Housing and Community Development if occupiable
- Identification of business and address on the cart/truck.
- Mechanical refrigeration unit capable of keeping all Potentially Hazardous Foods at 41°F or below (monitoring thermometer required in refrigeration unit)
 - Power source for refrigerator
- Hot holding unit (steam table, hot case, etc.) capable of keeping food items at 135°F or above
- Fully functional and accessible handwashing sink:
 - Liquid soap in dispenser Paper towels in dispenser Hot water at 100°F-108°F
- Fully functional warewashing sink:
 - Hot water at least 120°F Plugs to fill the sinks Detergent Sanitizer Sanitizer test strips
- Functional mechanical ventilation with clean filters
- Functional water heater (min. capacity of 4 gallons)
- Functional and filled potable water tank (at least 30 gallons)
- Functional waste water tank (at least 45 gallons), with cap and no leaks
- Safety equipment:
 - Fire extinguisher First aid kit.
- Full enclosure (screens provided and intact without holes)
- Floor, walls and ceiling smooth, easily cleanable, in good repair
- Self-closing employee entrance doors
- No more than 1 ancillary piece of equipment (ice chest etc.)
- If occupiable, an unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling and minimum of 30 inches of unobstructed horizontal aisle space (required for new permits only)

Commissary Requirements:

- MFF operates out of an approved Commissary where MFF does:
 - Food preparation Potable water supply Overnight parking Electrical hook up Warewashing
 - Food storage supplies storage Waste tank/Sewage disposal facility Waste grease removal

Required Equipment/Utensils:

- Accurate probe thermometer (0-220°F)
- Suitable utensils (i.e. deli tissue, spatulas, tongs or dispensing equipment)
- Approved potable water hose
- Approved waste water hose if needed to get rid of waste water

Employee knowledge/health:

- Food safety certificate
- Food handler cards for all employees