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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