



Teller County Public Health & Environment

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MOBILE UNIT PRE-OPERATIONAL INSPECTION CHECKLIST

Mobile unit and commissary (if applicable) will both be checked.

- All equipment shall be in place and shall be used per manufacture instructions and per intended use. Equipment finishes shall be smooth, durable, easily cleanable, non-absorbent and corrosion resistant. Equipment that is not easily movable shall be installed so that it is spaced to allow access for cleaning along the sides, behind, and above the equipment.
- All refrigeration shall be turned on and holding ambient air temperatures at 41°F or below.
- Ambient air thermometers shall be in all refrigerators.
- Hand washing sinks shall be located to allow convenient use by employees in food preparation, food dispensing, dish washing areas, and in, or immediately adjacent to, toilet rooms.
- Hot water at all hand sinks shall be 100°F or greater.
- 3-compartment sinks shall be large enough to fully submerge the largest piece of equipment or utensils used. Alternately, dishware may be all or partially washed at the commissary.
- Hot water at all 3-compartment sinks shall reach 110°F or greater.
- Mechanical dish machines shall sanitize adequately (chlorine concentration shall be between 50-200ppm at end of cycle, or temperature during rinse cycle shall reach at least 180°F), if applicable.
- Drainboards, dish tables and wire shelving shall be large enough to accommodate the staging of soiled equipment, dishes, glasses, mugs, kitchenware, tableware and utensils and the air drying of sanitized items that may accumulate. Dishes shall be able to air dry completely before stacking.
- Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment. To test this, turn on all fixtures plumbed with hot

water, simultaneously. If proper hot water temperatures can be maintained after approximately 3 minutes, the hot water supply would be considered adequate.

- All surfaces (floors, walls and ceilings) in food prep areas or areas subject to splash, including restrooms, mop sink areas and dish washing areas, shall be smooth, non-absorbent and easily cleanable.
- All equipment with a water inlet (i.e., food prep sinks, ice machines, dish machines, 3-compartment sinks, espresso machines, etc.) shall have backflow prevention via indirect drainage (1" air gap or greater) or approved backflow prevention device.
- A mop sink shall be provided with backflow prevention via atmospheric vacuum breaker.
- Ventilation hood systems shall be provided as necessary to prevent grease and steam build-up on walls and ceilings, if applicable.
- The wastewater tank shall be sized 15% larger in capacity than the freshwater tank.
- Only food grade hoses shall be used to fill or transfer potable water to or within a mobile unit.
- A separate hose shall be used for the disposal of gray water. It shall be identified differently (i.e., different color, labeling, etc.) from the hose used for obtaining potable water.
- Wastewater (including soapy water drained from hand sinks) shall be disposed of in an approved sanitary sewer system. It shall never be emptied onto the ground or down storm drains.
- A commissary agreement shall be provided and kept updated with El Paso County Public Health.
- Self-contained mobile units (no commissary needed) shall have a written operational plan detailing their dish washing, food handling, and food processing procedures (i.e., rapid cooling, rapid reheating, cooking, etc.). A commissary (water) agreement shall be provided with the approved location for obtaining and dumping of water. These will be assessed on a case by case basis and be dependent upon menu & unit's ability to handle all aspects of food handling procedures as well as sanitation.
- The mobile unit shall have a generator that is a self-sufficient power source to ensure all equipment is working properly during operation. To test this, plug in and turn on all equipment and allow to run for several minutes. If all equipment remains on and working adequately, the generator would be considered adequate.

- At least one calibrated probe-type thermometer shall be available for testing temperatures of foods.
- A sanitizer (bleach, quaternary ammonia, or iodine) shall be available, along with the corresponding test strips.
- A designated area shall be provided for the orderly storage of employees' purses, coats, shoes, personal medications, and other possessions that is away from food, storage, and dish washing areas.
- Mobile units shall be parked near accessible toilet facilities during operation.
- The menu(s) shall have a consumer advisory if any animal products will be served raw or undercooked (i.e., medium rare hamburgers, over easy eggs, traditionally made eggnog or Old-Fashioned cocktail, and hollandaise, Caesar dressing, aioli and mayonnaise made in-house with raw egg).
- Food shall be obtained from sources that comply with law. It is prohibited to prepare food in a private home, unless approved under the Cottage Foods Act. It is also prohibited to sell manufactured/wholesale foods unless the facility has a manufacturing/wholesale license with the Colorado Department of Public Health and Environment (CDPHE).
- A valid Colorado Sales Tax License # from the Department of Revenue shall be provided.
- An employee with manager responsibility shall be a Certified Food Protection Manager (CFPM) or shall be actively working towards becoming one. Please store a copy of their manager's level training certificate on site by the 30-day regular inspection. (Limited licensed facilities are exempt from the CFPM requirement.)
- Hand wash signage shall be posted at all hand sinks used by food employees. Any signage directing employees to wash their hands is adequate.
- Vomit/diarrhea clean-up procedures shall be written or verbally provided to all employees. All employees shall be able to explain procedures, as well as locate and properly use the items required for clean-up. (Example procedures from CDPHE can be provided via email.)
- An employee sick policy shall be in place, and all employees shall be able to understand and explain those procedures. (Guidance documents from CDPHE can be provided via email.)