



3303 West Illinois, Suite 22  
 Midland, TX 79703  
 Phone (432) 681-7613

Mobile Food Vending Unit Checklist with Facilities to Prepare Food

Owners Name	
Address	
Name of Mobile Unit	
Vehicle Food Unit License #	
Vehicle License Plate	

Mobile Food Vending Unit	
<input type="checkbox"/> Yes <input type="checkbox"/> No	Mobile unit is constructed of corrosion-resistant durable materials
<input type="checkbox"/> Yes <input type="checkbox"/> No	Mobile unit must have their name in the mobile unit at time of inspection
<input type="checkbox"/> Yes <input type="checkbox"/> No	Mobile unit has easily cleanable floors, walls and ceilings
<input type="checkbox"/> Yes <input type="checkbox"/> No	Liquid waste storage tank is fifteen per cent (15%) larger than water storage tank
<input type="checkbox"/> Yes <input type="checkbox"/> No	Liquid waste servicing connection is of different size than water connection.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Potable water inlet is equipped with a transition connection of a size and type that will prevent its use for any other service.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Hot and cold running water is provided to all sinks and lavatories permanently.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Hot water heating device is provided and capable of producing hot water and must meet water supply demands of the mobile food vendor operation
<input type="checkbox"/> Yes <input type="checkbox"/> No	Hot water heating device is provided and capable of producing hot water and must meet water supply demands of the mobile food vendor operation
<input type="checkbox"/> Yes <input type="checkbox"/> No	Stainless steel lavatory facilities are provided in the unit with hot and cold running water by mixer faucet
<input type="checkbox"/> Yes <input type="checkbox"/> No	Stainless steel 3-compartment sink with drain boards on both sides is provided in the unit.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Stainless steel hand wash sink with soap and paper towels is provided in the unit.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Facilities are provided for solid waste storage that are easily cleanable and covered.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Soap, detergent, sanitizing chemicals and paper towels are provided and available.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Effective control measures are used for insect and rodents.
<input type="checkbox"/> Yes <input type="checkbox"/> No	Vehicle is equipped with insect-proof windows and doors

## Mobile Food Vending Unit

<input type="checkbox"/> Yes	<input type="checkbox"/> No	Screening, when used, is not less than 16 mesh to the inch.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Adequate counter and/or work tables are provided.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Counters and tables are designed and fabricated for durability and are resistant to denting, buckling, pitting, chipping and crazing.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Equipment is installed so as to be easily cleanable
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Equipment is in clean condition.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Single-service utensil storage is available.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Adequate facilities are available for refrigerated food storage.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Adequate facilities are available for keeping potentially hazardous foods at 140°F.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Ice used for human consumption is stored separately from food or food containers
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Food products stored in ice or ice water mixture are not submerged.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	All food is from an approved source.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	All prepackaged food is properly labeled.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	Food is clean and prepared safely for human consumption.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	City of Midland Fire Marshal must conduct inspection of mobile food unit before being brought to health department.

## Commissary

<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> CND*	Mobile unit is operated out of an approved, licensed commissary.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> CND*	Commissary has overhead protection for supplying, cleaning, and servicing mobile units.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> CND*	Commissary has areas for flushing and cleaning liquid waste storage facility on mobile units that is separate from water servicing area.
<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> CND*	Surface of servicing area is constructed of smooth, non-absorbent material.

\* CND = Could Not Determine