TEXAS DEPARTMENT OF STATE HEALTH SERVICES
PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP
MOBILE FOOD ESTABLISHMENT INSPECTION CHECKLIST

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment operating within the jurisdiction of the Texas Department of State Health Services. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements or contact FEG at (512) 834-6753 for further information or view our website at www.dshs.state.tx.us/foodestablishments **This checklist must be completed for all mobile units and a photograph of the mobile unit must be submitted to the Central Office with the inspection report upon approval.**

License/File #_____ Establishment: _____ Date: _____

Address:_____ Permit Pending: Yes / No

☐ Meets Requirements ☐Does not meet requirements ☐Photos Attached License Plate #: _____

		YES	NO	N/A
1	Liquid Waste Retention Tank provided and Capacity at least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled "wastewater".			
2	Potable Water from an Approved Source (If obtaining water from a public water system, no testing is required/if obtaining from PRIVATE water supply, compliance with Subchapter J, regarding private water supply testing, required)			
3	Hot and Cold running water under pressure provided to all sinks.			
4	Handwash Sink provided, conveniently located and accessible.			
5	Soap, paper towels, detergent and sanitizing chemicals provided.			
6	Three compartment sink provided. Large enough to clean largest equipment / utensil.			
7	Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures.			
8	Food products obtained from an Approved Source.			
9	A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage.			
10	A Certified Food Manager employed when TCS foods prepared.			
11	Central preparation or storage facility licensed and operated according to Texas Food Establishment Rules (When Required). Most recent inspection available for review.			
12	Single Service articles provided and used.			
13	Potable water tank provided, labeled "potable water", and installed sloped to drain.			
14	Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose, is labeled "potable water", and provided with a ¾-inch or less inlet connection.			
15	Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.			
16	Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.			
17	Effective Control Measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.			
18	Mobile Food establishment constructed of corrosion resistant, durable materials.			
19	Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.			
20	Counters and tables designed for durability and are easily cleanable.			
21	Equipment installed so that it is easily cleanable and is in clean, sound condition.			
22	Facilities are provided for solid waste storage that is easily cleanable and covered.			
23	Mobile unit readily moveable.			
24	Designated locations for employees to eat, drink, use tobacco, and store personal items.			
25	Toilet rooms conveniently located and accessible to employees during all hours of operation.			
26	Menu Provided			

Additional Comments: _____

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