

Mobile Food Unit Requirement Checklist

*Note: Each unit is unique to the menu it serves. While all of these items are looked at during an inspection, this checklist does not and cannot cover all of the possible items that are considered when undergoing an inspection. It is only to be used as a guide. Consult with your inspector if you have any questions.

Permits and certificates available on vehicle and displayed

- Food License
- Copy of Service Base License or Variance Letter
- Certified Food Manager Certificate
- City of Milwaukee Sanitation Placard Posted Appropriately

Food Preparation

- No foods prepared from a home kitchen allowed
- Food cold held at 41°F or colder or held hot at 135°F or higher
- Raw animal foods kept below ready-to-eat foods (No raw allowed on hot dog carts)
- Calibrated thermometer provided to take food temperatures
- Packaged foods must have approved labeling including address, ingredients, allergens
- No bare hand contact with ready-to-eat foods
- Employees are aware of proper cooking temperatures of the foods they make

Equipment

- Handwashing sinks accessible, supplied with soap/towels/hot water
- Equipment must be an integral part of mobile unit
- Proper size Water Tank and Wastewater tank needs and in sufficient capacity
- Approved equipment for maintaining proper food temperatures
- Effective screening on opened windows and doors, carts have umbrellas
- Thermometers provided in all coolers and freezers
- Food contact surfaces washed, rinsed, sanitized as often as necessary
- Only single-service (disposable) items provided for customer use
- Food prep sink required in order to wash produce or cool foods on the unit
- Ware- washing facility and ware-washing procedures acceptable
- Sanitizer, test strips and proper sanitizer concentration used
- Garbage/waste containers provided for staff and customers
- Fire extinguisher present and maintained
- Proper storage of chemicals

Personal Hygiene

- Employees are washing hands (ex. After using cellphone, after using restroom, prior to and after using gloves in food preparation)
- No tobacco use or eating food on the truck.
- Employees are wearing effective hair restraints, clean clothing
- Employees not wearing hand or arm jewelry
- Employees are not working while ill, wounds protected and covered