Mobile Unit Preoperational Inspection Checklist

- Mobile Food Unit built according to approved plan. Equipment installed according to approved floor plan and equipment list.

- If mobile is an occupied truck or trailer, up to date L&I insignia attached. (Black and gold sticker)

- If mobile is a truck or trailer, registration matches license plate, VIN and L&I insignia.

- Name of food establishment clearly marked on unit in a location visible to customers (must be permanently attached).

- Water inlet is provided with a cap and retainer.

- Food grade potable water hose present.

- All equipment in place and turned on.

- All equipment is commercial grade, listed by National Sanitation Foundation (NSF) or equivalent for its intended use.

- All equipment in good operating condition.

- All refrigeration holding at 41°F or below.

- All hot holding equipment at 135°F or above.

- If present, ventilation hood system is operational and able to turn on.

- Floor, walls, ceilings, and countertops are smooth, durable, non-absorbent, and easily cleanable.

- All raw wood is sealed to be smooth, easily cleanable, and non-absorbent. No raw wood present.

- No holes in floor, walls, or ceiling.

- Cabinet shelving is non-absorbent, smooth, and easily cleanable. No self-stick vinyl or similar type surfaces.

- All sinks provide hot and cold running water under pressure (at least 15 psi).

- Handwash sinks provide hot water between 100°F – 120°F within 30 seconds. Handwash sinks maintain hot water for at least 20 seconds.

- If 3-compartment sink is present, water heater is sufficiently sized to fill 1 of basin with hot water (110°F) without the water dropping below 110°F. Hot water at handwashing sink(s) must be at least 100°F after filling 3-compartment sink basin.

- If 3-compartment sink is present, faucet reaches all sink basins.

- All sink basins have rounded corners (no 90° corners).

- No leaks from wastewater pipes/tank.
A horizontal separation of at least 16 inches, or a vertical partition 16 inches in height is provided between handwash sinks and all food preparation and storage areas.

All splash guards are smooth, durable, non-absorbent, easily cleanable, and span entire width of the sink.

Soap and paper towel dispensers mounted at all handwash sinks, and not in areas where potential contamination can occur from dripping.

If mobile is a truck or trailer, all doors and windows are tight-fitting. No daylight is visible when closed.

All light fixtures are functional and provided with covers or are shatterproof.

All gaps and crevices in food preparation and food handling areas that create an uncleanable space are properly caulked/sealed. **Examples:** gaps between walls and sinks/mounted countertops; gaps between splash guards and sinks; gaps between drop-in sink edges and countertop.

Power supply for mobile unit (battery inverter, propane, generator, etc.) is able to turn on and supply power to the mobile unit while in-transit. L&I approval may be needed if not already approved.

Failure to meet all applicable conditions and requirements of approval at the pre-operational inspection may prompt a charged reinspection.