

- 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.

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

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