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CITY OF EASTHAMPTON

BOARD OF HEALTH

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Public Health
Prevent. Promote. Protect.

Name of Mobile Food Truck/Push Cart: _____

Date: _____

Mobile Food Pre-Operation Inspection Checklist

Sinks/Warewashing

- Handwash sinks provided & conveniently located
- "Employees must wash hands" sign provided at all handwash sinks
- Soap, paper towels, and a trash barrel provided at all handwash sinks
- Water temperature at handwash sink at least 100 degrees Fahrenheit
- 3-bay sink provided with bays large enough to submerge the largest equipment and utensils
- Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation
- Size of water supply tank: _____
- Size of water retention tank: _____ (required to be 15% larger than water tank)
- Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or iodine)
- Sanitizer testing strips available
- Location where waste water will be exposed: _____

Physical Facility

- Indoor floor, wall, and ceiling surfaces are:
 - Smooth, durable, and easily cleanable
 - Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods)
 - In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)
- Light bulbs shielded, coated, or otherwise shatter resistant
- Thermometers in all refrigerators and freezers
- Dry storage areas are clean, dry, protected from splash, dust, or other contamination
- Food is stored at least 6" above the floor
- Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens

General

- Probe thermometer available
- Gloves available
- Unit is clean to sight and touch and free of grease, dust, and/or dirt build up
- Refrigerators able to maintain foods below 41 degrees F
- Freezers able to maintain foods at or below 0 degrees F
- Equipment available for hot holding, if applicable
- Unit is identified with business name on exterior sides
- Unit is constructed and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants

Required Certificates/Posters/Documents

- Food Protection Manager and Allergen Awareness certificates **posted** in a conspicuous place for the public
 - Choke training certificate posted in a conspicuous place for the public (25+ seats) _____
N/A
 - A sign stating “a copy of the most recent inspection form is available upon request” hung in a conspicuous location for the public.
 - A clear and conspicuous notice on the printed menu or menu board stating: “Before placing your order, please inform your server if a person in your party has a food allergy”
 - If applicable, a clear and conspicuous notice on the printed menu and/or menu board stating: “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”
 - All animal-derived foods shall be identified by asterisking them to the above-noted footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
 - Allergy poster posted in the food preparation area (approved poster:
 <https://www.mass.gov/doc/food-allergen-awareness-poster-2009/download>
 - A copy of the vomiting/diarrheal event plan is available for employees on site.
 - Signed copies of Employee Health Care Policy for every active food employee.
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- Fire Department approval _____

Pre-operation conducted by: _____

Approval date: _____

Notes: _____
