CITY OF COPPERAS COVE MOBILE FOOD ESTABLISHMENT CHECKLIST

Vendor: Date:				
		YES	NO	N/A
1.	<u>Liquid waste retention tank</u> is provided and capacity is at least 15% larger than the potable water storage tank.*	. •		
2.	Potable water is from an approved source.*			
3.	Hot and cold running water under pressure is provided to sinks.*			
4.	Hand wash sink is provided, and conveniently located and accessible.*			
5.	Soap, nailbrush, paper towels, detergent and sanitizing chemicals are provided.*			
6.	Three-compartment sink is provided and marked "Wash", "Rinse", "Sanitize".*			
7.	Equipment for hot and cold holding, adequate to maintain potentially hazardous food at required temperatures.*			
8.	Food products are obtained from approved sources.*			
9.	A <u>service area</u> is available for cleaning, supplying, loading of water and discharge of sewage.*			
10.	A <u>Certified Food Manager</u> shall be employed if potentially hazardous food will be prepared.*			
11.	All employees are <u>Certified Food Handlers</u> that are registered with the City of Copperas Cove.*			
12.	Single service articles are provided and used.			
13.	Potable water inlet is of size and type preventing its use for any other purpose.			
14.	Potable water distribution pipes are constructed/installed IAW public health standards.			
15.	<u>Liquid waste servicing connection</u> is of a different size than the water connection.			
16.	Effective control measures for insects, rodents and environmental contaminants. Screening is at least 16 mesh/inch.			
17.	Establishment is constructed of corrosion resistant, durable materials.			
18.	Establishment has easily cleanable, non-absorbent floors, walls and ceilings.			
19.	Counters, tables and equipment are designed for durability, are easily cleaned and in sound condition.			
20.	Facilities are provided for solid waste storage that are easily cleanable and covered.			
*De	enotes requirements that must be met to be permitted.			
lealt	h Official: Operator:			