



**DEPARTMENT OF HEALTH AND HUMAN SERVICES**  
**ENVIRONMENTAL HEALTH PROGRAM**  
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**Public Health**  
 Prevent. Promote. Protect.

**MOBILE FOOD UNIT — OPERATIONAL INFORMATION**  
**(Location and Food Preparation Information)**

Facility Name: \_\_\_\_\_

Owner Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_  
 (street address) (city/state/zip)

**Complete all location and food preparation operational information that applies to your mobile food unit.**

**SECTION 1: LOCATION Operational Information**

**Operation location(s):** (check all that apply)

- Single site                       Route                       Event

**Mobile food unit site information:** (check all that apply)

- Seating provided                       Auxiliary storage                       Barbecue (Class IV only)

**Name of supplier(s) where foods are purchased:** \_\_\_\_\_  
 \_\_\_\_\_

**Name and address of location where foods are stored/prepared/cooked:** \_\_\_\_\_  
 \_\_\_\_\_

**Power source:** (check all that apply)

- Electrical     Propane  
 Generator     Other: \_\_\_\_\_

**Where is the clean water from?** \_\_\_\_\_

**What are the dimensions of the clean water tank?** Length \_\_\_\_\_ Width \_\_\_\_\_ Height \_\_\_\_\_

**Describe handwashing facilities:** \_\_\_\_\_  
 \_\_\_\_\_

**How is hot water supplied to the unit for handwashing or other activities?** \_\_\_\_\_  
 \_\_\_\_\_

**How is the mobile food unit water tank filled?**

- Food grade hose                       Other: \_\_\_\_\_

**Sanitizer:**                       Chlorine                       Quaternary Ammonium                       Other: \_\_\_\_\_

**Where will utensils be washed and who will wash them:** \_\_\_\_\_  
 \_\_\_\_\_

If a three compartment sink is provided, what are the dimensions of each compartment? \_\_\_\_\_

To what depth will each compartment be filled? \_\_\_\_\_

Name of garbage disposal location: \_\_\_\_\_

Name of wastewater and mop water disposal location(s): \_\_\_\_\_

What are the dimensions of the waster water tank? Length \_\_\_\_\_ Width \_\_\_\_\_ Height \_\_\_\_\_

How is wastewater drained from waste tanks?

- Hose                       Pumper service                       Other: \_\_\_\_\_

Type of overhead protection:

- Unit completely enclosed and self-contained (such as Class IV)                       Indoors  
 Overhead cover                       Other: \_\_\_\_\_

## SECTION 2: FOOD PREPARATION Operational Information

(Equipment requirements are based on menu and food preparation activities, include a copy of complete menu)

**Food service operation on mobile food unit:** (check all that apply)

- Service of Commercially Prepackaged Foods Only (e.g., commercially prepackaged items such as sandwiches, individual salads, chips)
- Reheat and Serve (e.g., canned chili)
- Hold Cold and Serve (e.g., bulk commercial salads, deli meats)
- Cook and Serve (e.g., burgers, fries, pizzas)
- Cook, Hot Hold, and Serve (e.g., steam table items)
- Heat, Cool, and Reheat (e.g., espresso drinks) complete *Food Cooling & Reheating Form*
- Cook, Cool, Reheat, Hot Hold, and Serve (e.g., beans, rice) complete *Food Cooling & Reheating Form*
- Condiments for customer self service (e.g., ketchup, salsas)
- Barbecue
- Service of Raw or Partially Cooked Meats (e.g., lox, ceviche, raw oyster, sushi sashimi, or steak tartare)
- Shellfish
- Time Controlled Potentially Hazardous Foods (e.g., sushi rice, pizza by the slice)
- Food Storage
- Ice

**Advanced food preparation:** (check all that apply)

- Cooking                       Reheating                       Washing foods
- Cooling                       Thawing                       Ice-making
- Raw Vegetable Preparation                       Slicing                       Freezing
- Other: \_\_\_\_\_

Where will advanced food preparation take place and who will do it? \_\_\_\_\_