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 wastewater 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
- □ Other: __________________________
- □ Overhead cover

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
- □ Cooling
- □ Raw Vegetable Preparation
- □ Other: __________________________

- □ Reheating
- □ Thawing
- □ Slicing
- □ Other: __________________________

- □ Washing foods
- □ Ice-making
- □ Freezing

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

__________________________________________________________________________________________