



MOBILE FOOD FACILITY (MFF) SELF INSPECTION CHECKLIST

You may use this checklist to ensure that your business is ready before leaving your Commissary/Commercial Kitchen and before serving food. If used daily, this checklist can help you and your employees form habits of safe food handling which can protect your customers from food-borne illness.

APPOINTMENT DATE: _____

	IN	OUT	N/A
Complete the MFF Environmental Health application			
Original food safety certification of employee in charge of food safety management and training is on the vehicle.			
Out of county commissary form signed by the local Environmental Health Jurisdiction			
CRITICAL AREAS			
Fresh water tank is full and water heater is working			
Hot running water with a minimum temperature of 120°F available at 3-compartment sink			
Approved sanitizing solution (such as bleach) and test kit (test strips) are available for washing utensils & equipment			
Wiping cloth sanitizing buckets and supply of clean wiping cloths are on hand			
Hand wash sink is supplied with a minimum temperature of 100°F.			
Hand wash sink and utensil sink are unobstructed and accessible and ready-to-use			
Liquid hand soap and paper towels are available at the hand wash sink.			
MFF has an adequate supply of disposable, non-latex gloves for use when handling RTE foods			
All food is obtained, stored & prepared at an approved facility. No food stored at home			
Refrigeration is functional to maintain potentially hazardous foods at 41°F (air temp is at least 38°F)			
Potentially hazardous foods are maintained at 41°F or below or 135°F or above.			

