

# Hardin County Food Permit Mobile Unit Checklist

A general checklist of items to ensure requirements are met and not overlooked.

- Food Service Application \_\_\_\_\_
- Commissary Agreement \_\_\_\_\_
- Foods to be offered, i.e. menu, consumer advisory, Food Allergens \_\_\_\_\_
- Certified Food Protection Manager Certificate \_\_\_\_\_
- Food Handler Certificate \_\_\_\_\_
- Knowledge of Food Temperatures (Hygiene, Cooking Temps, etc.) \_\_\_\_\_
- Food Thermometer \_\_\_\_\_
- Refrigeration Thermometer \_\_\_\_\_
- Sanitizer & Sanitizer test strips \_\_\_\_\_
- Ware washing Sink (3 basin) \_\_\_\_\_
- Hot & Cold Water availability \_\_\_\_\_
- Fire Suppression (What type) \_\_\_\_\_

	Automatic Fire Suppression (Ansel system)
	Class K Fire Extinguisher (the "K" is for kitchen)
	Class B / C Extinguisher (flammable liquids (B) and energized electrical equipment (C))

- Hand Wash Sink (required items) \_\_\_\_\_

	Hand Cleanser – liquid soap, powder, bar
	Drying Provision – disposable towels, heated-air drying, continuous towel dispenser
	Handwashing Signage – sign that notified Food Employees to wash hands
	Waste Receptacle

- First Aid Kit \_\_\_\_\_
- Waste Water tank 15% larger than Fresh Water \_\_\_\_\_
- Water Labeling – Potable Water & Waste water connections \_\_\_\_\_
- Food Grade Hose for Potable Water \_\_\_\_\_
- Restroom (conveniently located and accessible) \_\_\_\_\_