



HEALTH CARE AGENCY ENVIRONMENTAL HEALTH

Orange County Mobile Food Facility (MFF) Self-Inspection Checklist

-----All items on this list must be in compliance before commencing operation-----

Name of Business: _____

Location / Event: _____

Observations:

- Vehicle has a valid Orange County MFF permit.
- Hot running water with a minimum temperature of 120°F is available at the faucet. (Facilities shall not operate without adequate hot water. Closure orders will be issued for facilities found operating without adequate hot water.)
- Approved sanitizer and test kit are available for washing utensils and equipment.
- Handwash sink is supplied with a minimum temperature of 100°F.
- Handwash sink and utensil sinks are unobstructed and accessible. Sink covers must remain open while operating and no food storage is allowed in the sinks.
- Single service soap and towels supplied in dispensers.
- All food is obtained, stored and prepared at an approved food facility. No food was stored or prepared at home.
- Liquid waste is not draining onto the ground.
- Refrigeration is functional so as to maintain potentially hazardous foods at 41°F or below.
- Potentially hazardous foods are maintained at 41°F or below or 135°F or above.
- Facility is free of vermin.
- Employees with cuts, sores, or rashes on the hands are removed from duty or are wearing gloves.
- The Person in charge (PIC) is aware that any food employee diagnosed with a reportable illness (Salmonella, Hepatitis A, E. coli, Shigella, Norwalk virus, or Entamoeba histolytica) or if the PIC has knowledge that two or more employees are experiencing symptoms of an acute gastrointestinal illness, this information must be reported immediately to Orange County Environmental Health.
- Approved toilet with toilet paper and hand washing facilities with warm (minimum 100°F) water, single service soap and towels in dispenser are available within 200 feet, if vehicle operates at a location for longer than one hour.
- Provide proof of approved commissary usage (current commissary letter).
- Original food safety certification is on the vehicle.
Food safety certification issued to: _____
Expires: _____

Signature verifies the above items are in compliance during food preparation and operation on this MFF.

Operator Reviewer: _____ DATE: _____

Inspector Reviewer: _____ DATE: _____