

MOBILE UNIT QUESTIONNAIRE

A. Food Supplies

1. Are all food supplies (including ice and water) from inspected and approved sources?
 Yes No
2. Will all pre-packaged food be labeled with the name and address of manufacturer, name of product, list of ingredients, and net weight?
 Yes No
3. Will all pre-packaged, potentially hazardous foods (phf's) also be labeled with a sell-by date?
 Yes No

B. Food Storage

1.
 - a. Is adequate freezer and refrigeration (mechanical/ice) available to maintain frozen food at 0° F and below?
 Yes No
 - b. Refrigerated foods at 45°F and below?
 Yes No
 - c. Number of refrigeration units: _____
 - d. Number of freezer units: _____
2. Is each refrigerator/freezer equipped with a thermometer
 Yes No
3. Will raw phf's be stored in the same refrigerators and freezers with cooked/ready to eat foods?
 Yes No
4. Will all unwrapped foods be protected from dust, road dirt, insects, etc.
 Yes No

C. Construction

1.
 - a. Is the unit constructed of safe materials that are durable, smooth and easily cleanable?
 Yes No
 - b. Describe the exterior/interior construction materials (ex: wood, metal, etc.)

2. Is the unit constructed and arranged so that food, drink and utensils will not be exposed to insects, rodents, dust or other contaminants?
 Yes No

3. Are protective covers provided for unwrapped foods on display?
 Yes No
4. Does the mobile food unit/pushcart have the name and address of the owner or company displayed on either side in letters at least three inches in height?
 Yes No

D. WATER SYSTEM/WASTE RETENTION

1. Is a sink with hot and cold running water under pressure available for handwashing?
 Yes No
2. Are sinks with hot and cold running water under pressure available for washing equipment and utensils?
 Yes No
3. Sanitizing agent: _____ Concentration: _____(ppm)
 Are test papers available to measure the strength of the sanitizing solution?
 Yes No
4. Size of water supply tank: _____ gallons
 Size of waste retention tank: _____ gallons (Note: shall be 15% greater than water tank.)
5. Is water inlet of supply tank kept capped (while not being filled) and located in such a manner that it will not be contaminated by waste discharge, road dust, oil or grease?
 Yes No
6. Is the waste retention tank connection located lower than the water inlet connection?
 Yes No
7. How and where will the liquid waste from the retention tank be disposed of?

Note: A mobile food unit servicing area must be provided at the base of operation if:

- Unpackaged food is placed on the mobile food unit/pushcart and/or
- The mobile food unit is equipped with waste retention tanks

E. FOOD PREPARATION

Note: Applies only to mobile food units with water systems. Mobile food units without water systems and pushcarts are limited to the sale of non-potentially hazardous foods and the preparation of hotdogs.

1. List how each category of hot foods will be cooked/reheated:

2. How will hot bulk foods be maintained at 140°F?

3. Will food product thermometers (0° - 212° F) be used to measure the temperatures of phf's after cooking reheating and during holding?
 Yes No
4. Will sandwiches, salads, and other cold ready-to-eat foods be prepared and/or assembled on-site?
 Yes No
5. How will dispensing utensils be stored? _____
6. How will utensils be cleaned and sanitized, if necessary, during use?

7. Describe handwashing facility on unit: _____

8. Will any self-service of bulk foods be allowed?
 Yes No
9. Are all condiments (coffee creamers, sugar, etc.) individually wrapped or stored in sanitary containers?
 Wrapped Stored
10. Are all single-service articles individually wrapped or stored in sanitary containers?
 Yes No
11. Will bulk phf's be discarded at the end of each business day?
 Yes No

Note: Phf's to be served hot must be rapidly reheated to an internal temperature of 165°F within one hour.

Provide a list of adequate toilet facilities on your route on the reverse side.

Pursuant to M.G.L. Ch. 62C, Sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid all state taxes required under law.

 Social Security or Federal ID Number

 Signature of Applicant

 Today's date

 Corporate Officer (if applicable)

Print Form