



TOWN OF DEERFIELD

Office of the Board of Health
8 Conway Street
South Deerfield, MA 01373
Voice: 413.665.1400
Facsimile: 413.665.1411
Web: www.deerfieldma.us

Name of Mobile Food Truck: _____

Date: _____

Mobile Temporary Food Event Pre-Operation Inspection Checklist:

Sinks/Ware-washing

Handwash sinks provided & conveniently located

"Employees must wash hands" sign provided at all handwash sinks

Soap, paper towels, and a trash barrel provided at all handwash sinks

Water temperature at handwash sink at least 100 degrees Fahrenheit

3-bay sink labelled properly and provided with bays large enough to submerge the largest equipment and utensils

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation

Size of water supply tank: _____

Size of water retention tank: _____ (required to be 15% larger than water tank)

Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or iodine)

Sanitizer testing strips available

Location where wastewater will be exposed: _____

Physical Facility

Indoor floor, wall, and ceiling surfaces are:

- Smooth, durable, and easily cleanable
- Non-absorbent for areas subject to moisture (food prep areas, ware-washing areas, and areas subject to flushing or spray-cleaning methods)



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- In good repair (i.e., no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)

Light bulbs shielded, coated, or otherwise shatter resistant

Thermometers in all refrigerators and freezers

Dry storage areas are clean, dry, protected from splash, dust, or other contamination

Food is stored at least 6" above the floor

Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens

General

Probe thermometer available

Gloves available

Unit is clean to sight and touch and free of grease, dust, and/or dirt build up

Refrigerators able to maintain foods below 41 F

Freezers able to maintain foods at or below 0 F

Equipment available for hot holding, if applicable

Unit is identified with business name on exterior sides

Unit is constructed and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants

Required Certificates/Posters/Documents

Food Protection Manager and Allergen Awareness certificates posted in a conspicuous place for the public

Choke training certificate posted in a conspicuous place for the public (25+ seats) _____ N/A

A sign stating **"a copy of the most recent inspection form is available upon request"** hung in a conspicuous location for the public

A clear and conspicuous notice on the printed menu or menu board stating: **"Before placing your order, please inform your server if a person in your party has a food allergy"**



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Allergy poster posted in the food preparation area

A copy of the vomiting/diarrheal event plan is available for employees on site

Signed copies of Employee Health Care Policy for every active food employee

Fire components (ANSUL system, hood, propane "1075")

Pre-operation conducted by: _____

Approval date: _____

Notes: _____

