

## Town of Providence Village Mobile Food Unit Punch List

Establishment: \_\_\_\_\_

Date: \_\_\_\_\_

Address: \_\_\_\_\_

Permit Pending: Yes No

License plate number: \_\_\_\_\_

Meets Requirements: Yes No

Does not meet requirements: Yes No

		IN	OUT	N/A
1	Liquid waste retention tank provided and capacity at least 15% larger than potable water storage tank, permanently installed sloped to drain and labeled "wastewater".			
2	Potable water from an approved source (If obtaining water from a public water system, no testing is required/if obtaining from a private water supply, compliance with Subchapter J, regarding private water supply testing, required).			
3	Hot and Cold running water under pressure provided to all sinks			
4	Handwash sink provided, conveniently located and accessible.			
5	Soap, paper towels, detergent and sanitizing chemicals provided.			
6	Three compartment sink provided. Large enough to clean largest equipment/utensil.			
7	Equipment for hot holding and cold holding, adequate to maintain time/temperature control.			
8	Food products obtained from an approved source.			
9	A servicing area provided for cleaning, supplying, loading of water and discharge of sewage.			
10	A Certified Food Manager employed when potentially hazardous foods are prepared.			
11	A central preparation or storage facility licensed and operated in accordance with Texas Food Establishment Rules.			
12	Single service articles provided and used.			
13	Potable water tank provided, labeled "potable water", and installed sloped to drain			
14	Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose, is labeled "potable water", and provided with a 3/4 inch or less inlet connection			
15	Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.			

		IN	OUT	N/A
15	Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.			
16	Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.			
17	Effective control measures used for insects, rodents, and environmental contaminants. Installed screening at least 16 mesh to the inch.			
18	Mobile food establishment constructed of corrosion resistant, durable materials.			
19	Mobile food establishment has easily cleanable, non-absorbent floors, walls, and ceilings.			
20	Counters and tables designed for durability and are easily cleanable.			
21	Equipment installed so that it is easily cleanable and is in clean, sound condition.			
22	Facilities are provided for solid waste storage that is easily cleanable and covered.			
23	Mobile unit readily moveable.			
24	Designated locations for employees to eat, drink, use tobacco, and store personal items.			
25	Toilet rooms conveniently located and accessible to employees during all hours of operation.			
26	Menu provided			

Please provide the following information:

- Submit a copy of a food manager certification
- Submit a copy of your menu
- Submit a copy of a written agreement between your operation and a permitted facility that will be used as a central food preparation facility

Also confirm if your mobile food unit has the following equipment:

- A three compartment sink.
- A separate hand wash sink
- Hot and cold water under pressure
- A wastewater holding tank