

MOBILE FOOD PREPARATION UNIT INSPECTION-STRUCTURAL AND EQUIPMENT

VEHICLE NAME Two Brake Girls Burgers
 VEHICLE LICENSE NO. CA:SS51308 AIR LOCATION N/A
 OWNER'S NAME Debra Murphy TELEPHONE NO. (530) 680-6786
 OWNER'S ADDRESS 9587 Commons Rd DATE 7/6/22

		Complies		Complies		
		Yes	No	Yes	No	
I. Exterior Requirement						
A.	Name and address of owner on each side, letters 3 inches high, 3/8 inch wide, or P.O. Box. 13602(a)	X		N.	2. Food temperature thermometer to be provided. 13604(b)	X
B.	Entrance doors to be self-closing. 13602(b)		N/A	O.	Light bulbs enclosed in plastic for safety. 13603(j)	X
C.	Compressor units-separated from food preparation and storage area-accessible from outside. 13602(c)	X		III. Ventilation		
D.	No attachment (such as can opener) mounted on outside of vehicle. 13602(d)	X		A.	1. Effective mechanical exhaust ventilation at or above all cooking equipment. 13605	X
II. Interior Requirements						
A.	1. 2-comp <u>3-comp</u> metal sink, min. size 144 sq. in. 9" deep (e.g. 12"x12"x10") with metal drainboards (12"x12") 13603(a)	X		2.	Hood above all cooking equipment. 13605	X
	2. Hot and cold running water from a swivel mixing faucet 13603(a)	X		3.	Adequate ventilation to provide reasonable comfort. 13605	X
B.	1. Laboratory, min. size 81 sq. in. 5" deep (e.g. 9"x9"x5") Hot & Cold running water, mixer faucets. 13606(b)	X		4.	Provision for adequate make up air. 13605	X
	2. Fixed dispensers for soap and towel (single service). 13603(b)	X		IV. Storage		
C.	1. Floors, walls & ceiling surfaces impervious, smooth & cleanable. Junction of walls & floors covered min. 4" or 4" topset. 13603(c)	X		A.	1. Separate storage for cleaning supplies, clothing and insecticide. 13606(b)	X
D.	All construction joints and seams shall be sealed. 13603(d)	X		2.	Spare tires, etc. not stored in food areas. 13606(a)	X
E.	Equipment easily cleanable, no channels, crevices, flanges, ledges. 13603(g)	X		B.	All pressure cylinders to be securely fastened to rigid structure of vehicle. 13606(b)	X
F.	Equipment sealed to floor or 6 inches off of floor. 13603(f)	X		C.	Adequate storage space for utensil and food products. 13606(e)	X
G.	Equipment spaced apart (3" min.) or sealed together. 13603(e)	X		D.	Approved dispensers for single service utensils. 13606(f)	X
H.	Food contact surfaces shall be constructed of metal, high pressure laminated plastic or hardwood. 13603(g)	X		V. Window and Service Openings		
I.	No unfinished wood surfaces. 13603(g)	X		A.	1. Food service, openings maximum of 216 sq. inches, separated min. of 18". 13607	X
J.	No smoking signs shall be posted. 13603(l)		X	2.	Solid or screened closure. 13607	X
K.	Space around pipes, etc. to be sealed. 13603(i)	X		B.	Windows to be screened if openable. 13607	X
L.	Proper type garbage and waste can inside. 13603(k)	X		VI. Water Supply and Waste Disposal		
M.	1. Adequate refrigeration for perishable products to be <u>41°</u> degrees F. or below. 13604(a)	X		A.	1. Minimum of 30 gallon tank if not on an approved water system. 13609(b)	X
	2. Accurate thermometer provided. 13604(a)	X		2.	Water heater capable of providing water at 120 degrees F. 13609(b)	X
	3. Ice bed used for display and self service (optional). 13604(a)	X		3.	Liquid waste tank 50% greater than fresh water tank or connected to a sewer system. 13609(b)	X
N.	1. Provisions for maintaining hot foods 140 degrees F. or above. 13604(b)	X		4.	Green colored hose for potable water or identified with green tape at two (2) foot intervals. Waste lines to be another color. 13609(b)	X

REMARKS

APPROVED FOR OPERATION - CURRENT & VALID HEALTH PERMIT
HAND DELIVERED

Sanitarian

Received By

Debra Murphy