



**Food Supplies:**

Where will you obtain all food supplies from and how will they be transported to the unit?

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1. What are the projected frequencies of delivers for:

Frozen Foods: \_\_\_\_\_ Refrigerated Foods: \_\_\_\_\_ Dry Storage: \_\_\_\_\_

2. How many pieces of equipment do you have for the following:

Freezers: \_\_\_\_\_ Coolers: \_\_\_\_\_ Hot holding units: \_\_\_\_\_

**Cold Storage:** NA

- 1. Does the establishment have an adequate and approved commercial refrigerator and freezer available to store cold foods below 41°F, and to maintain frozen foods frozen? Yes  No  NA
- 2. Does each refrigerator/freezer have a thermometer? Yes  No  NA
- 3. Is there a bulk ice machine available? Yes  No

**Preparation:**

**Cooling**

Briefly describe your process and what food items will be used:

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**Reheating**

Briefly describe your process and what food items will be used:

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**Time as a Public Health Control- standard operating procedure must be submitted w/application**

Briefly describe your process and what food items will be used:

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**Non-Continuous (partial) cooking-standard operating procedure must be submitted w/application**

Briefly describe your process and what food items will be used:

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**Date marking of food items**

Briefly describe your process and what food items will be used:

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Will specialized processing methods such as vacuum packaging of food items or curing of meats be conducted on-site?

Yes  No

*\*If yes, which process?*

*\*Attach a copy of HACCP plan for each process*

**Finish Schedule:**

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic covered molding, vinyl coated ceiling panels, etc.) will be used in the following areas. **NOTE\*\* No utility service lines and/or pipes may be unnecessarily exposed\*\***

<u>Location</u>	<u>Floor</u>	<u>Coving</u>	<u>Walls</u>	<u>Ceiling</u>
Mobile Food Unit				

\*\* If additional room is needed place an asterisk in the chart above and explain on an additional sheet\*\*

Do employees have access to a restroom?

Yes

No

If so, where is the restroom located? \_\_\_\_\_

**Insect & Rodent Control:**

- 1. Will all outside doors be tight-fitting and self-closing? Yes  No
- 2. Will fly screens be provided on all entrances are left open? Yes  No
- 3. Will area around the building be free from unnecessary litter? Yes  No
- 4. Will air curtains be used? Yes  No

**Garbage & Refuse:**

**Inside**

- 1. Do all containers have lids? Yes  No
- 2. Will refuse be stored inside? Yes  No
- 3. Is there an area designated for garbage can or floor mat cleaning? Yes  No  NA

**Outside**

- 4. Will a dumpster be used? Contractor: \_\_\_\_\_ Yes  No
- 5. Describe the location and surface where all dumpsters/compactors/grease storage receptacle will be stored: \_\_\_\_\_



**General:**

- 1. Is the MFU readily movable? Yes  No
- 2. A letter of permission to be parked on private property must be obtained from the owner and kept on the mobile unit during operation hours: Please initial if read: \_\_\_\_\_
- 3. Does the MFU have access to a generator or electricity at all times? Yes  No

**Warewashing Facilities:**

- 1. Does the largest dish/utensil fit into each compartment of the 3 compartment sink? Yes  No
- 2. If no, what is the procedure for manual cleaning and sanitizing? \_\_\_\_\_

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- 3. What type of sanitizer is going to be used?

Chlorine  Quat.  Iodine  Hot Water(170°F +)  Other:

- 4. Are test papers and/or kits available for checking sanitizer concentration? Yes  No

**Servicing Area & Operation:**

- 1. If the MFU reports to a commissary, where is it located at? \_\_\_\_\_ NA
- 2. Does the commissary have overhead protection for supplying, cleaning and servicing? Yes  No
- 3. If the MFU is "stand alone", where is your servicing center located at? \_\_\_\_\_
- 4. Does the servicing area have a separate location for flushing and drainage of liquid wastes? Yes  No
- 5. Is the surface of the servicing area constructed of a smooth, nonabsorbent material, such as concrete or machine-laid asphalt and maintained in good repair, kept clean and graded to drain? Yes  No
- 6. Is the potable water servicing equipment installed in the servicing area according to the Plumbing Code and handled in a way that protects the water and equipment from contamination? Yes  No
- 7. Where will the MFU be stored while not in operation? MFU shall not be parked or operated from a private residence

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**Statement:** I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from City of Amarillo Developmental Services Office may nullify final approval.

<b><u>Applicant Information:</u></b>	
Name:	_____
Phone Number:	_____
Email:	_____
Signature:	_____ Date: _____

**Owner(s) or responsible representative(s)**

Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required by federal, state, or local government. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place & operational will be necessary to determine if it complies with the local and state laws governing food service establishments.