## **AMARILLO AREA PUBLIC HEALTH DISTRICT**

Cities of Amarillo, Canyon, the Villages of Timbercreek Canyon, Lake Tanglewood, Palisades, the Town of Bishop Hills, and Potter and Randall County CITY OF AMARILLO, P. O. Box 1971, Amarillo, TX, 79105-1971

Email: <a href="mailto:eheath@amarillo.gov">eheath@amarillo.gov</a>

## Mobile Food Unit (MFU) Plan Review Guide

ENVIRONMENTAL HEALTH

Establishment Contact Information:		Owner's Contact Information:		
Name:		Name:		
Physical Address:		Physical Address:		
Mailing Address:		Mailing Address:		
Phone Number:		Phone Number:		
Email:		Email:		
	<u>Establishr</u>	nent Details:		
Total Square Footage				
Number of Staff:	Day Shift:	Night Shift:		
Hours of Operation:	Sunday:	Monday:		
	Tuesday:	Wednesday:		
	Thursday:	Friday:		
	Saturday:			
Vehicle License #				
Vehicle Description				
Stand Alone Mobile F	ood Unit	Mobile Food Unit/Commissary		
Comments:				

## **Food Supplies:**

Where will you obtain all food supplies from and how will they be transported to the unit? 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: Hot holding Coolers:\_\_\_\_\_ units:\_\_\_\_\_ Cold Storage: NA 1. Does the establishment have an adequate and approved commercial refrigerator and freezer available to store cold foods Yes No NA 🗌 below 41°F, and to maintain frozen foods frozen? Yes No NA 2. Does each refrigerator/freezer have a thermometer? 3. Is there a bulk ice machine available? Yes No **Preparation:** Cooling Briefly describe your process and what food items will be used: Reheating Briefly describe your process and what food items will be used: 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: Non-Continuous (partial) cooking-standard operating procedure must be submitted w/application Briefly describe your process and what food items will be used:

Date marking of food items					
Briefly describe your process and what food items will be used:					
Will specialized processing me items or curing of meats be co *If yes, which process *Attach a copy of HAC	nducted on-site? ?		of food Yes	i No 🗌	
Finish Schedule:					
Applicant must indicate which coated ceiling panels, etc.) wil pipes may be unnecessarily ex	l be used in the fo	•	•	_	•
<u>Location</u>	<u>Floor</u>	Coving	<u>Walls</u>	Co	eiling
Mobile Food Unit					
** If additional room is neede	d place an asteris	k in the chart ab	ove and explain	on an additio	nal sheet**
Do employees have access to Yes   If so, where is the restroom		No 🗌			
1. Will all outside doors b 2. Will fly screens be prov 3. Will area around the bu 4. Will air curtains be used	ided on all entrar uilding be free fro	nces are left ope		No No	
Garbage & Refuse: Inside  1. Do all containers have long 2. Will refuse be stored in 3. Is there an area designations.	side?	can or floor mat	Yes Yes cleaning? Yes	No 🗌	NA 🗔
Outside  4. Will a dumpster be use			Yes	. No .	
5. Describe the location a will be stored:	nd surface where	all dumpsters/c	compactors/grea	ase storage re	ceptacle

## Plumbing Connections: (Connection to the sewer line)

Equipment		<u>Air Gap</u>	<u>Air</u> Break	<u>Direct</u> <u>Connection</u>
1. Ice Machines	NA 🗌			
2. Sinks a. Handwashing b. 3 Compartment				
3. Steam Tables	NA 🗌			

3.	Steam Tables NA 📗 📗 📗				
<b>\</b> \ / /	iter Supply:				
VV	itel Supply.				
	1. Is the water supply public or private?	Public (Municipal) [	Private W	'ell 🗌	
	2. If private, has source been approved?	Yes	No 🗌		
	3. Is ice made on premises or purchased commercially?	On Premise	Purchased 🗌	NA 🗌	
	4. Is hot water, at least 100°F, available at all had	nd washing facilities?	lease initial if read:		
	5. Is the MFU's potable water tank made of a safe, durable, corrosion-resistant, non-absorbent material, finished to have a smooth, easily cleanable surface Yes No and labeled "Potable Water"? Tank size:				
	6. Is the potable water tank inlet $\frac{3}{4}$ "or less in dia	meter?	Yes 🗌	No 🗌	
	7. Is there a food grade hose available and it is lal	peled "Potable Water"?	Yes 🗌	No 🗌	
	8. Where will you obtain your potable water from	m?			
	, , ,				
_	D: 1				
Se	vage Disposal:				
	<ol> <li>Is the waste water holding tank leak proof and capacity than the total fresh water capacity (po heater)? Tank size:</li> </ol>	otable water tank and wa		No 🗌	
	2. Is the waste water holding tank slopped to a diameter, equipped with a shut-off valve and la		Yes 🗌	No 🗌	
	3. Is there a vent on the waste water tank plumber with a minimum pipe diameter of $1^{1/2}$ ?	ed up and outside of the	unit Yes 🗌	No 🗌	
	4. Is a grease trap provided on the unit?		Yes	No 🗌	
	Grease Trap is required for all Mobile	e units. Please initial once read:			
	5. Who is the manufacture of the grease trap?				
	6. What is the size of the grease trap?				
	7. Describe the cleaning and maintenance schedu	ıle:			

Genera	<u>II:</u>			
1. Is	s the MFU readily movable?	Yes	No 🗌	
C	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 initia	al if read: _	
3. [	Does the MFU have access to a generator or electricity at all times?	Yes 🗌	No 🗌	
<u> Warew</u>	rashing Facilities:			
	Does the largest dish/utensil fit into each compartment of the 3 compartment sink?	Yes 🗌	No 🗌	
2. I	f no, what is the procedure for manual cleaning and sanitizing?			
3. V	What type of sanitizer is going to be used?			
Chlorine	e Quat. Iodine Hot Water(170°F +)	Other:		
	Are test papers and/or kits available for checking sanitizer concentration?	Yes 🗌	No 🗌	
Servicir	ng Area & Operation:			
1. I	f the MFU reports to a commissary, where is it located at?			NA 🗌
	Does the commissary have overhead protection for supplying, cleaning and servicing?	Yes 🗌	No 🗌	
3. I	f the MFU is "stand alone", where is your servicing center located at	?		
	Does the servicing area have a separate location for flushing and drainage of liquid wastes?	Yes 🗌	No 🗌	
	s 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 🗌	
	s 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 🗌	
	Where will the MFU be stored while not in operation? MFU shall not be parked	ed or operated fro	om a private re	esidence

<u>Statement:</u> 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.

Applicant Information:			
Name:			
Phone Number:			
Email:			
Signature:	Date:		

Owner(s) or responsible representative(s)

Approval of these plans and specifications by this Regulatory Authority <u>does not</u> 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.