



## City of North Richland Hills Checklist for Mobile Food Units

This checklist provides a general list of requirements necessary for the approval of a mobile food establishment permit within the City of North Richland Hills. Mobile food establishment equipment and criteria may vary depending on the type of operation. An additional NRH solicitor's permit may be required. NRH recommends that units using liquid propane gas have the LP system evaluated for safety at least once annually by a qualified independent contractor.

		YES	NO	NA
1	NRH Mobile Food Unit Permit Application Completed? Fees paid?			
2	License/Registration/Vehicle Insurance up to date?			
3	Commissary Approval Letter completed? (Must operate from a central preparation facility licensed and operated according to Texas Food Establishment Rules).			
4	Copy of last health inspection for commissary provided?			
5	Certified Food Manager employed when TCS foods prepared?			
6	Copies of food handler cards available for all employees?			
7	Menu provided?			
8	Mobile food unit readily moveable?			
9	Mobile food unit has easily cleanable, non-absorbent floors, walls, and ceilings?			
10	Mobile food unit constructed of corrosion resistant, durable materials?			
11	Equipment installed so that it is easily cleanable and is in good, sound condition? Counters/tables designed for durability and easily cleanable?			
12	Effective control measures used for insects/rodents/environmental contaminants? Installed screening at least 16 mesh to the inch?			
13	Facilities provided for solid waste storage that are easily cleanable and covered?			
14	Designated locations for employees to eat, drink, use tobacco, and store personal items?			
15	Equipment for cold holding of TCS food is commercial grade, functioning, holding at 41°F or less?			
16	Equipment for hot holding of TCS food commercial grade, functioning, holding at 135°F or higher?			
17	Thermometers/Sanitizer Test Strips/Gloves/Utensils/Hair Restraints/Etc. Available?			
18	Single service articles/condiments protected from contamination?			
19	Hot and cold running water under pressure provided to all sinks?			
20	Handwashing sink provided, conveniently located, and accessible?			
21	Three compartment sink provided, large enough to clean largest utensil?			
22	Soap, paper towels, detergent, and sanitizing chemicals provided/labeled? No illicit chemicals?			
23	Potable water obtained from approved source?			
24	Food products obtained from approved source?			
25	Unit/equipment clean to sight and touch?			
26	Liquid waste retention tank provided and capacity at least 15% larger than potable water storage tank, permanently installed, sloped to drain, and labeled "wastewater"?			
27	Potable water tank provided, sloped to drain, and labeled "potable water"?			
28	Potable water inlet equipped with a hose connection of a size or type that prevents use for any other purpose, labeled "potable water", and provided with a 3/4" or less inlet connection? Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards?			
29	Liquid waste servicing connection is different size than potable water connection, labeled as "nonpotable water" or "wastewater".			
30	Toilet rooms conveniently located and accessible to employees during all hours of operation?			

*Additional Comments:*