



City of Aurora – Health and Sanitation Department

**MOBILE FOOD VENDOR INSPECTION CHECKLIST**

*This checklist provides a list of requirements necessary for the approval of a Mobile Food Vendor operating within the City of Aurora. This will help you pass your vehicle health inspection.*

	Liquid waste retention tank provided and capacity at least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled “wastewater”.
	Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.
	Potable water from an approved source.
	Potable water tank provided, labeled “potable water”, and installed sloped to drain.
	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 ¾-inch or less inlet connection.
	Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.
	Hot and cold running water under pressure provided to all sinks. Hot water temperature at least 100°F.
	Handwash sink provided, conveniently located and accessible.
	Soap, paper towels, detergent and sanitizing chemicals provided.
	Three compartment sink provided, large enough to clean largest piece of equipment/utensil.
	Equipment for hot holding and cold holding, adequate to maintain time/temperature control for safety (TCS) foods at required temperatures. Must be commercial grade NSF/UL approved.
	Food products obtained from an approved source.
	A servicing area provided for cleaning, supplying, loading of water and discharge of sewage.
	Thermometers inside coolers and to check internal temperatures of foods and test strips provided.
	Central preparation (commissary) or storage facility licensed and operated according to Texas Food Establishment Rules. Provide authorization letter and inspection report for commissary.
	Certified Food Manager employed when TCS food is prepared.
	All other employees have a Texas or ANSI accredited food handler certificate.
	Effective control measures used for insects, rodents and environmental contaminants. Installed screening at least 16 mesh to the inch.
	Provide a copy of menu.
	Single service articles provided and used.
	2A-10BC or larger fire extinguisher provided and mounted by the door away from cooking equipment. Must be current on inspection tag.
	Mobile food establishment constructed of corrosion resistant, durable materials.
	Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.
	Counters and tables designed for durability and are easily cleanable.
	Equipment installed so that it is easily cleanable and is in clean, sound condition.
	Facilities are provided for solid waste storage that are easily cleanable and covered.
	Mobile unit readily moveable.
	Designated locations for employees to eat, drink, use tobacco, and store personal items.
	Provide Property/Restroom Agreement or written permission upon request if setting up at a site.
	First aid kit provided.
	Written procedures for cleaning up vomiting and diarrheal accidents provided.