**Mobile Food Inspection Report**

**Date**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Establishment Name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Establishment Address:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Servicing Area (if applicable)** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Servicing Address:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**\_\_\_\_\_\_\_\_\_ Owner Name**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Owner Address**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Inspector**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Inspector signature:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **PIC**:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PIC signature:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| --- | --- | --- | --- | --- |
| **IN**  **√** | **OUT**  **X** | **N/A**  **√** | **Requirements** | **Notes/Details** |
|  |  |  | **Sinks/Warewashing/Sanitizing** |  |
|  |  |  | Handwash sinks provided & conveniently located. |  |
|  |  |  | [“Employees must wash hands” sign](https://frcog.org/wp-content/uploads/2023/06/Must-Wash-Hands-English-and-Spanish.pdf) provided at all handwash sinks. |  |
|  |  |  | Soap, paper towels, and a trash barrel provided at all handwash sinks. |  |
|  |  |  | Water temperature at handwash sink at least 100° F. |  |
|  |  |  | 3-bay sink provided with bays large enough to submerge the largest equipment and utensils. |  |
|  |  |  | Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation. |  |
|  |  |  | Sanitizer (chlorine-bleach, quaternary ammonium compounds, or iodine) available for sanitizing food contact surfaces and utensils. |  |
|  |  |  | Cloths stored in sanitizer solution, away from food; buckets/bottles clearly labeled. |  |
|  |  |  | Proper test kit available to test proper PPM of sanitizer solution. |  |
|  |  |  | Location where wastewater will be emptied (must be into approved wastewater system): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |
|  |  |  | **Food Employees** |  |
|  |  |  | PIC present during all hours of operation; PIC is knowledgeable of [Food Code](https://www.mass.gov/doc/merged-food-code-111618/download) requirements. |  |
|  |  |  | Personal clothing/belongings stored in designated area away from food, prep areas, warewashing, etc. |  |
|  |  |  | Food employees eat, drink, and/or use tobacco in designated areas, away from food preparation. |  |
|  |  |  | Food employees wearing hair restraints such as hats/hair nets and/or beard restraints. |  |
|  |  |  | Food employees may not wear jewelry, besides a plain ring (i.e. wedding band), and shall wear clean clothing while preparing food. No nail polish/artificial nails unless wearing gloves. |  |
|  |  |  | Employees aware of or showing signs of communicable diseases are excluded or restricted; open cuts/wounds properly bandaged. |  |
|  |  |  | **Food Safety** |  |
|  |  |  | Wild mushrooms may not be offered for sale (unless approved); game animals shall be commercially raised for food; eggs, milk, ice cream, and cheese shall be obtained pasteurized. |  |
|  |  |  | Utensils shall be stored in food with the handle above the top of the food/container, in running water of sufficient velocity, on a clean portion of a prep. table, or in a container of water maintained at or above 135° F. |  |
|  |  |  | Food service gloves available; gloves are discarded when soiled, changing tasks, or when interruptions occur in the operation. |  |
|  |  |  | No barehand contact with RTE foods. |  |
|  |  |  | Food on display is packaged or otherwise protected by display cases or ‘sneeze guards.’ |  |
|  |  |  | Refrigeration capable of storing TCS foods at 41° F or below; freezers capable of maintaining frozen foods frozen. |  |
|  |  |  | Hot holding equipment is capable of maintaining TCS foods above 135° F. |  |
|  |  |  | RTE raw/partially cooked fish must undergo parasite destruction; records maintained 90 days. |  |
|  |  |  | [All pre-packaged foods are properly labeled](https://www.mass.gov/doc/minimum-requirements-for-packaged-food-labeling-0/download). |  |
|  |  |  | Thermometer available to measure internal cooking temperature of TCS foods; sanitized properly in between use; PIC is able to calibrate. |  |
|  |  |  | Thermometers in all refrigerators and freezers. |  |
|  |  |  | Food is stored at least 6” above the floor. |  |
|  |  |  | Utensils stored away are clean and protected from dust/debris; 6” off floor/ground. |  |
|  |  |  | Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens. |  |
|  |  |  | Ingredients removed from original container are labeled with common name. |  |
|  |  |  | Potable water available and from approved source; hoses are constructed of food contact materials. |  |
|  |  |  | Food source approved; all meat/poultry from USDA (food prepared off site done so at permitted servicing area). |  |
|  |  |  | **Physical Facility** |  |
|  |  |  | Indoor floor, wall, and ceiling surfaces are:   * Smooth, durable, and easily cleanable * Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods * In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.) |  |
|  |  |  | Food contact surfaces are:   * Smooth, free of breaks, open seams, cracks, chips, etc. |  |
|  |  |  | Light bulbs shielded, coated, or otherwise shatter resistant. |  |
|  |  |  | Dry storage areas are clean, dry, protected from splash, dust, or other contamination. |  |
|  |  |  | Equipment is maintained in good repair; exterior doors, windows, & screens are fully sealed. |  |
|  |  |  | **Water Tank** |  |
|  |  |  | Water tank is durable, corrosion-resistant, nonabsorbent, smooth, & easily cleanable. |  |
|  |  |  | Enclosed from inlet to outlet. |  |
|  |  |  | Sloped to allow complete drainage. |  |
|  |  |  | If equipped with access port for cleaning, port is at top of tank, flanged upward at least ½ inch, and equipped with cover. |  |
|  |  |  | If equipped with a vent, vent is plumbed in a downward direction and covered with screen (if protected) or protective filter (if subject to dirt and debris). |  |
|  |  |  | If hose is used for drinking water, hose is durable, corrosion-resistant, nonabsorbent, finished with a smooth interior surface. |  |
|  |  |  | Hose is durably identified if not permanently attached. |  |
|  |  |  | Inlet shall be ¾ inch or less. |  |
|  |  |  | Backflow prevention provided. |  |
|  |  |  | Water tank, pumps, and hoses used for supplying drinking water not used for any other purpose. |  |
|  |  |  | Size of water supply tank: \_\_\_\_\_\_\_\_ |  |
|  |  |  | **Waste Tank** |  |
|  |  |  | Size of waste tank supply tank: \_\_\_\_\_\_\_\_ (must be 15% larger than water tank) |  |
|  |  |  | Sloped to a 1+ inch drain equipped with shut-off valve. |  |
|  |  |  | A direct connection may not exist between waste tank and equipment in which food, portable equipment, or utensils are placed. |  |
|  |  |  | If grease trap is used, grease trap is easily accessible for cleaning. |  |
|  |  |  | If grease trap is used, location where grease will be disposed of:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |
|  |  |  | Sewage and other liquid wastes shall be disposed of at an approved facility (may not be dumped onto the ground surface, into waterways, or into storm drains). |  |
|  |  |  | Location where waste will be disposed of: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |
|  |  |  | **General** |  |
|  |  |  | Unit is clean to sight and touch and free of grease, dust, and/or dirt build up. |  |
|  |  |  | Unit is identified with business name on exterior sides. |  |
|  |  |  | Unit is constructed and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants. |  |
|  |  |  | **Required Certificates/Postings/Documents** |  |
|  |  |  | Allergen Awareness certificate posted for public view. |  |
|  |  |  | Food Protection Manager certificate posted for public view. |  |
|  |  |  | Mobile Food Truck permit posted for public view. |  |
|  |  |  | [*“Please inform your server if you or someone in your party has an allergy”*](https://frcog.org/wp-content/uploads/2023/06/Allergy-Warning.pdf) posted on menu board and/or printed menus. |  |
|  |  |  | [*“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”*](https://frcog.org/wp-content/uploads/2023/06/Consuming-Raw-Foods-Warning.pdf)posted on menu board.  All animal-derived foods shall be identified by asterisking them to the above noted footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. |  |
|  |  |  | [Food Allergy Awareness poster](https://www.mass.gov/doc/food-allergen-awareness-poster-2024-0/download) posted in food prep. areas. |  |
|  |  |  | [*“A copy of the most recent inspection report is available upon request”*](https://frcog.org/wp-content/uploads/2023/06/A-Copy-of-the-Most-Recent-Report.pdf) sign required to be posted for public view. |  |
|  |  |  | A copy of the vomiting/diarrheal event plan is available for employees on site. |  |
|  |  |  | Employees are informed in a verifiable manner of their responsibility to report their health and activities as they relate to diseases that are transmissible through food [(recommend a Food Employee Reporting Agreement)](https://frcog.org/wp-content/uploads/2023/04/Food-Employee-Reporting-Agreement-English.pdf). |  |
|  |  |  | **Fire Department Approval** |  |
|  |  |  | Local Fire Department approval required prior to operation. |  |

**Additional notes/comments:**

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*Official Order for Correction: Based on an inspection today, the items marked “OUT” indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).*