

# Ector County Mobile Food Establishment Inspection Checklist



## Ector County, Texas

This checklist provides a list of requirements necessary for the approval of a Mobile food Establishment operating within the jurisdiction of Ector County. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TEFER) for complete information regarding the requirements.

Establishment: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_ Permit pending: Yes/No

Meets Requirements     Does not meet requirements    License Plate #: \_\_\_\_\_

		Yes	No	N/A
1.	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"			
2.	Potable water from approved source (If obtaining water from a public water system, testing is required/if obtaining from Private water supply, compliance with Subchapter J, regarding private water supply testing, required)			
3.	Hot and cold running water under pressure provided at all sinks			
4.	Handwashing sink provided, conveniently located and accessible			
5.	Soap, paper towels, detergent and sanitizing chemicals provided			
6.	Three compartment sink provided. Large enough to clean the largest equipment/utensil			
7.	Equipment for hot holding and cold holding, adequate to maintain Time/Temperature control for safety (TCA) foods at required temperatures			
8.	Food products obtained from an approved source			
9.	A servicing area provide for cleaning supplies, loading of water and discharging of sewage			
10.	A certified food manager present at all times foods are being prepared			
11.	Central preparation or storage facility licensed and operated according to the Texas Food Establishment Rules (when required). Most recent inspection available for review.			

12.	Single Service articles provided and used.			
13.	Potable water tank provided, labeled “potable water”, and installed sloped to drain.			
14.	Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose.			
15.	Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.			
16.	Effective control measures used for insects, rodents and environmental contaminants, installed screening at least 16 mesh to the inch			
17.	Mobile food establishment constructed of corrosion resistant, durable materials.			
18.	Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings			
19.	Counters and tables designed for durability and are easily cleanable			
20.	Equipment installed so that it is easily cleanable and in clean, sound condition			
21.	Mobile unit readily moveable			
22.	Designated locations for employees to eat, drink, use tobacco, and store personal items.			
23.	Toilet rooms conveniently located and accessible to employees during all hours of operation			
24.	Light shields coving lights			
25.	Commercial vent hood with filters at 45 degree angle exhausted to outside			
26.	Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings			
27.	Must have certified letter for legal place to dump waste water and supply fresh water			
28.	Menu provided			

Additional comments:

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