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MOBILE FOOD UNIT PLAN REVIEW WORKSHEET

Please complete the questions on this worksheet that apply to your mobile food unit. Be as specific as possible.

1. List all menu items (including condiments).

2. Where will food be purchased?

3. Describe how and where foods will be cooked and prepared. Will any foods be prepared in advance? If so, please describe.

4. Describe how foods requiring cooling will be rapidly cooled on the unit? What will become of leftover foods?

5. How will hot and cold food temperatures be maintained on the unit?

6. Where is the commissary or warehouse located? Please submit a completed **Mobile Food Unit Commissary Agreement** if you are using a restaurant licensed by someone other than yourself. List the approximate time of day you will be using your commissary or warehouse.

7. What is the source of drinking water for use on the unit? Describe how water will be transported to the unit and how the water system is constructed. What is the size of the fresh water storage tank?

8. How will waste water be removed from the unit? Describe how waste water will be transported from the unit to the approved waste water disposal location. What is the size of the waste water storage tank? (The volume of the waste tank must be 10 to 15 percent greater than the volume of the fresh water storage tank.)

9. What is the power source for the mobile food unit? If electricity is required, how will the electrical supply be connected to the unit? Describe how foods will be transported to and from the unit and how hot and/or cold holding temperatures will be maintained during transit.

10. What type of handwashing system will be used on the unit? (A minimum of five gallons must be provided for handwashing.)

11. Describe how dishes and utensils will be washed. If dishes and utensils are washed on the unit, a minimum of 30 gallons of water must be provided for this purpose.

12. Describe how garbage will be stored and where it will be thrown away. What methods of insect and rodent control will be used in your unit?

13. Where is your restroom facility located?

14. Describe the type of overhead protection provided for your unit (ceilings, awnings, umbrellas, etc.)?

15. Where will the unit be cleaned? If you plan to wet mop the unit, where will you dispose of mop water?
