

DEPARTMENT OF HEALTH AND HUMAN SERVICES ENVIRONMENTAL HEALTH PROGRAM

155 North First Avenue, MS 5, Suite 170 Hillsboro, OR 97124

Telephone: 503-846-8722 ♦ Fax: 503-846-3705

www.washcofoodsafety.com



MOBILE FOOD UNIT — OPERATIONAL INFORMATION

(Location and Food Preparation Information)

Facility Name	e:							
Owner Name:						Phone:		
Address:		(street address)				(city/state/zip)		
		,						
Complete all	locatio	n and food preparation	n operati	ional information th	at applies to yo	our mobile food unit.		
SECTION	1: LO	CATION Operation	onal In	formation				
Operation lo	cation(s): (check all that apply)						
		Single site		Route		Event		
Mobile food	unit sit	e information: (check a	ıll that app	oly)				
		Seating provided		Auxiliary storage		Barbecue (Class IV only)		
Name of sup	plier(s)	where foods are purch	nased:					
Name and ac	ddress o	of location where foods	s are sto	red/prepared/cooke	ed:			
Power source	e: (chec	ck all that apply)						
		Electrical				Propane		
		Generator				Other:		
Where is the	clean v	vater from?						
What are the	e dimen	sions of the clean wate	er tank?	Length	Width	Height		
Describe han	ndwashi	ing facilities:						
How is hot w	ater su	pplied to the unit for h	andwasl	ning or other activiti	es?			
How is the m	nobile fo	ood unit water tank fill	ed?					
		Food grade hose		Other:				
Sanitizer:		Chlorine		Quaternary Ammo	nium 🗆	Other:		
Where will u	tensils	be washed and who wi	ill wash t	hem:				

To wha	t depth will each compartment be fill	ed?							
Name o	of garbage disposal location:								
Name o	of wastewater and mop water disposa	ıl location(s):							
What a	re the dimensions of the waster wate	r tank? Length	Width	Height					
	wastewater drained from waste tank								
	□ Hose	□ Pumper service		Other:					
Type of	f overhead protection:								
.,,,,	☐ Unit completely enclose (such as Class IV)	ed and self-contained							
	□ Overhead cover			other.					
	ION 2: FOOD PREPARATION ment requirements are based on menu	•		a copy of complet	e menu)				
Food	service operation on mobile food uni	t: (check all that apply)							
	Service of Commercially Prepackaged Foods Only ($e.g.$, commercially prepackaged items such as sandwiches, individual salads, chips)								
	Reheat and Serve (e.g., canned chili)								
	Hold Cold and Serve (e.g., bulk commercial salads, deli meats)								
	Cook and Serve (e.g., burgers, fries, pizzas)								
	Cook, Hot Hold, and Serve (e.g., steam table items)								
	Heat, Cool, and Reheat (e.g., espresso drinks) complete Food Cooling & Reheating Form								
	Cook, Cool, Reheat, Hot Hold, and Serve (e.g., beans, rice) complete Food Cooling & Reheating Form								
	Condiments for customer self service	Condiments for customer self service (e.g., ketchup, salsas)							
	Barbecue	Barbecue							
	Service of Raw or Partially Cooked Meats (e.g., lox, ceviche, raw oyster, sushi sashimi, or steak tartare)								
	Shellfish	Shellfish							
	Time Controlled Potentially Hazardous Foods (e.g., sushi rice, pizza by the slice)								
	Food Storage								
	Ice								
Adva	nced food preparation: (check all that a	apply)							
	Cooking	□ Reheatir	ng		Washing foods				
	Cooling	□ Thawing			Ice-making				
	Raw Vegetable Preparation	□ Slicing			Freezing				
	Other:								