



DEPARTMENT OF ENVIRONMENTAL HEALTH

633 WASHINGTON STREET, ROOM 36

RED BLUFF, CA 96080

Phone (530) 527-8020 Fax (530) 527-6617

Tia Branton, REHS
Director

Timothy Peters
Health Officer

Pre-Opening Inspection Checklist (Mobile)

The following checklist outlines the **primary items** that will be assessed during your pre-opening inspection. This list is not comprehensive, and additional requirements may apply based on your specific operation or site conditions.

1. Documentation

- At least one employee is a Certified Food Protection Manager, certificate must be available on-site.
- All other employees have valid Food Handler Cards.
- HCD Insignia displayed.

2. Temperature Control Demonstration

- Cold food is held at 41°F or below and hot food is held at 135°F or above.
- Refrigeration and freezer units are operational and maintain required temperatures.
- Hot/cold holding units are operational and capable of maintaining appropriate food temperatures.
- Accurate probe thermometer (calibrated, metal stem, 0–220°F) is available on-site.
- All equipment must be ANSI/NSF certified or equivalent to commercial food-grade quality.

3. Ware washing and Handwashing Facilities Required and Accessible

- A properly plumbed three-compartment sink is installed and functional with hot and cold water, and correct sanitizer setup (e.g., chlorine at 100 ppm or quaternary ammonium at 200 ppm).
- Handwashing sinks are fully accessible and unobstructed.
- Each station has a wall-mounted soap dispenser, paper towel dispenser, signage (“Employees must wash hands”), and hot water on demand ($\geq 100^\circ\text{F}$).

4. Restrooms

- Restrooms are clean, functional, and accessible to employees.
- Hot water available at the handwashing sink ($\geq 100^\circ\text{F}$).
- Wall-mounted soap, paper towel, and toilet paper dispensers in place.

5. Facility & Structural Requirements

- Floors, walls, and ceilings are smooth, non-absorbent, durable, and easily cleanable.
- All lighting is shielded or shatterproof where food is stored or prepared.
- Adequate ventilation is provided for cooking equipment.

6. Sanitation & Testing

- Approved sanitizer (chlorine, quaternary ammonium, etc.) is available and properly labeled.
- Test strips for checking sanitizer concentrations are available and in good condition.
- Spray bottles or containers used for sanitizer are available and labeled correctly.

7. Required Equipment and Demonstration

- Accurate probe thermometer for measuring food temperatures is available.
- Approved sanitizer solution and correct test strip/kit available.

8. Mobile Signage

- The business name, address, and telephone number must be at least 3 inches high and of a color contrasting with the vehicle/cart exterior.

9. Conditional Requirements

- If the water source is from a private supply, a water sample must be submitted, and the results must be negative. If the results are positive, please contact this office before scheduling the pre-opening inspection.

YOU MUST ALSO FILL OUT COMMISSARY FORM. ALL MOBILE FOODS MUST HAVE PERMITTED COMMISSARY!

PREVENT • PROMOTE • PROTECT