

FACILITY DIAGRAM

MENU

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MOBILE/TEMPORARY FOOD SERVICE OPERATION FACILITY REVIEW  
(PLEASE DRAW AND LABEL THE ITEMS ON THE DIAGRAM ABOVE)

- 1) FOODS TO BE PREPARED AND SERVED (MENU)..... (PLEASE LIST IT TOP RIGHT)
- 2) Source of Food\_\_\_\_\_
- 3) Hot holding facilities\_\_\_\_\_
- 4) Cold Holding facilities\_\_\_\_\_
- 5) Handwashing facilities\_\_\_\_\_
- 6) Three Compartment sinks\_\_\_\_\_
- 7) Equipment and utensils(MANUFACTURER&MODEL#)\_\_\_\_\_
- 8) Support facilities
  - a. Water supply(Water Tanks)\_\_\_\_\_
  - b. Waste water disposal(Disposal Tanks)\_\_\_\_\_
  - c. Refuse storage and disposal(Trash Cans)\_\_\_\_\_
  - d. Toilet room facility\_\_\_\_\_
- 9) Other information:
  - a. Surface finishes\_\_\_\_\_
  - b. Lighting\_\_\_\_\_
  - c. Exterior of mobile: Name, City of Origin, Area Code and Phone Number
  - d. Exterior areas to be weather resistant materials.
- 10) Any other information requested by the licenser