

FACILITY DIAGRAM

MENU

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