



## Truck/Push Cart Licensing Check List

Check list is to be for hot trucks/trailers/carts previously licensed by Adams County Health Department (ACHD). A plan review must be done on all hot trucks and trailers not previously licensed by ACHD.

Mobile Type:  Hot Truck  Trailer  Cold Truck  Hot Dog Cart  Other, please specify: \_\_\_\_\_

Establishment ID: \_\_\_\_\_

License Plate #: \_\_\_\_\_

Establishment Name: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Owner Name/Address: \_\_\_\_\_

Email: \_\_\_\_\_

**The following must be provided prior to the inspection (check box if provided):**

- Original State Sales Tax License Number
- New Commissary Letter (and a copy of commissary's Retail Food License)
- Written Menu
- Restroom Affidavit (if fixed location)

### Inspection

Inspection Item	Inspection Item	Yes	No	N/A
1.	Is hot and cold water under pressure at the handsink?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.	Are paper towels and soap available at the handsink?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.	Is hot and cold water under pressure at the 3-comp. sink?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.	Are windows (including serving window) screened?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	Is the food trailer back door screened?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	Do hood exhaust fans work?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.	Is steam table temperature at least 135°F?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.	Do cold holding units maintain food at 41°F or below?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9.	Is the hot truck, trailer or push cart self contained/self powered?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.	Do cold holding unit doors seal tightly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.	Are floors, walls, and ceilings in good repair, smooth and easily cleanable?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.	Is the grill commercial or an approved domestic?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.	Are the proper sanitizer test strips and a metal stem thermometer available?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.	Does the push cart have an umbrella/awning over the cart?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15.	Is the food menu appropriate for the operation?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16.	Are the water and wastewater tanks appropriately sized?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17.	Is the commissary approved by a health department?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18.	Is the food obtained from an approved source?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19.	Is food prepared at an approved facility?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20.	Has the source of the water and wastewater dump site been verified?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.	Does the mobile unit have the required identification?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Comments:**


Adams County Environmental Health Specialist	Owner
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