



City of North Richland Hills
 General Equipment Checklist for Mobile Food Units

This checklist provides a general list of equipment and vehicle requirements necessary for the approval of a mobile food establishment permit within the City of North Richland Hills. Equipment and criteria may vary depending on the permit category. Visit <http://nrhtx.com/health>, email consumerhealth@nrhtx.com, or call 817-427-6650 for more information.

		YES	NO	NA
1	All NRH MFU Paperwork completed and submitted? Fees paid?			
2	Discuss menu, food handling processes, NRH requirements, etc.			
3	NRH Fire Inspection completed/approved?			
4	MFU readily moveable?			
5	MFU enclosed and has overhead protection?			
6	Effective control measures used for insects/rodents/environmental contaminants? Outer openings sealed? Installed screening at least 16 mesh to the inch?			
7	Mobile food unit has easily cleanable, non-absorbent floors, walls, and ceilings?			
8	Mobile food unit constructed of corrosion-resistant, durable materials?			
9	All equipment NSF-approved, commercial grade?			
10	Equipment installed so that it is easily cleanable and is in good, sound condition? Counters/tables designed for durability and easily cleanable?			
11	Trash containers provided and sufficient for use of the MFU and customers?			
12	Handwashing sink provided, conveniently located, stocked, and accessible?			
13	Three compartment sink provided?			
14	Hot and cold running water under pressure provided to all sinks? Hot water temperature: °F			
15	Potable water piping PEX, copper, or C-PVC? No cross connections?			
16	No water/wastewater leaks? P-traps installed for wastewater plumbing?			
17	Sanitizer Test Strips Available? Sanitizer Strength: at ppm			
18	All chemicals labeled/stored correctly? No illicit chemicals?			
19	Equipment for cold holding of TCS food commercial grade, functioning, holding at 41°F or lower?			
20	Equipment for hot holding of TCS food commercial grade, functioning, holding at 135°F or higher?			
21	Food thermometers available? Equipment thermometers available?			
22	Single service articles/condiments available and protected from contamination?			
23	Potable water/food obtained from approved sources?			
24	Unit/equipment clean to sight and touch?			
25	Designated locations for employees to eat, drink, use tobacco, and store personal items?			
26	Name of company in minimum 3" high letters on both sides of vehicle?			
27	Potable water tank provided, sloped to drain, labeled "potable water"?			
28	Potable water inlet equipped with a hose connection of a size or type that prevents use for any other purpose, labeled "potable water", and provided with a 3/4" or less inlet connection?			
29	Size of potable water tank: gallons Size of liquid waste retention tank: gallons			
30	Liquid waste retention tank provided and capacity at least 15% larger than potable water storage tank, permanently installed, sloped to drain, and labeled "wastewater"?			
31	Liquid waste servicing connection is different size than potable water connection, labeled as "nonpotable water" or "wastewater".			
32	Other Hazards? <i>This includes issues like hazardous wiring, electrical equipment in a splash zone, smoke/loud rumbling exhaust/gasoline fumes from vehicle, etc.</i>			