

If a three-compartment sink is provided, what are the dimensions of each compartment? _____

To what depth will each compartment be filled? _____

Name of garbage disposal location: _____

Name of wastewater and mop water disposal location(s): _____

What are the dimensions of the waster water tank? Length _____ Width _____ Height _____

How is wastewater drained from waste tanks?

- Hose Pumper service Other: _____

Type of overhead protection:

- Unit completely enclosed and self-contained (such as Class IV) Indoors
 Overhead cover Other: _____

SECTION 2: FOOD PREPARATION Operational Information

(Equipment requirements are based on menu and food preparation activities, include a copy of complete menu)

Food service operation on mobile food unit: (check all that apply)

- Service of Commercially Prepackaged Foods Only (e.g., commercially prepackaged items such as sandwiches, individual salads, chips)
- Reheat and Serve (e.g., canned chili)
- Hold Cold and Serve (e.g., bulk commercial salads, deli meats)
- Cook and Serve (e.g., burgers, fries, pizzas)
- Cook, Hot Hold, and Serve (e.g., steam table items)
- Heat, Cool, and Reheat (e.g., espresso drinks) complete *Food Cooling & Reheating Form*
- Cook, Cool, Reheat, Hot Hold, and Serve (e.g., beans, rice) complete *Food Cooling & Reheating Form*
- Condiments for customer self service (e.g., ketchup, salsas)
- Barbecue
- Service of Raw or Partially Cooked Meats (e.g., lox, ceviche, raw oyster, sushi sashimi, or steak tartare)
- Shellfish
- Time Controlled Potentially Hazardous Foods (e.g., sushi rice, pizza by the slice)
- Food Storage
- Ice

Advanced food preparation: (check all that apply)

- Cooking Reheating Washing foods
- Cooling Thawing Ice-making
- Raw Vegetable Preparation Slicing Freezing
- Other: _____

Where will advanced food preparation take place and who will do it? _____