

MOBILE FOOD FACILITY OPERATING INFORMATION

(Complete All That Applies)

1. My food handling practices are the following (circle all that applies):

Cook to order Potentially Hazardous Foods (PHF)	No cooking of PHF	Handling of non-PHF, non-prepackaged PHF
Cook, cool, reheat and hot hold of PHF	Assembly only of PHF	Sale of re-packaged non-PHF
Cook and hot hold of PHF	Sale of whole uncut produce	Sale of pre-packaged non-PHF
Reheat to order of PHF	Sale of pre-packaged ice cream	

2. Foods served from the mobile food facility will be prepared/ stored at the following:

- Inside the Mobile Food Facility
- Commissary/ Approved Food Facility
- Permitted Commercial Kitchen (Shall be operated by same owner of MFF)

3. Foods will be cooked, cooled and stored at the following location:

Note: Cooling is NOT allowed in Unenclosed Limited Food Preparation Mobile Facilities. The food facility shall have adequate space / equipment to cool all food products including but not limited to working space, refrigeration, ice machines, shallow pans etc. CCEH reserves the right to prohibit cooling of potentially hazardous foods if the food facility cannot provide the adequate space / equipment.

- Inside the Mobile Food Facility
- Commissary/ Approved Food Facility
- Permitted Commercial Kitchen (Shall be operated by same owner of MFF)

4. List type of foods that will be cooked, cooled and reheated for hot holding in the Mobile Food Facility. Describe cooling process for each food listed. (Please attach additional pages if necessary)

5. Describe / explain when, where and how, large and small ware will be cleaned and sanitized. Provide concentration of sanitizer used.

6. Explain how mobile food facility will discharge grey water and how clean potable water will be filled.

7. Repackaging of non-PHF hazardous foods are being conducted in the following location (include completed Form B):