

Date Today:

Fremont, NH

MOBILE FOOD CHECK LIST & PERMIT APPLICATION

☐

Overall condition

Date; _____

☐

Smooth Clean Surfaces

Map/Lot; _____

☐

Lighting sufficient Shielded/Coated

Owner; _____

☐

Commercial/Refrigeration

Address; _____

☐

Cold 41 F Deg

☐

Hot 135 F Deg

Subject: _____

☐

NFS Food Service Equipment Standards

☐

Accurate Temperature measuring

☐

Water Supply

☐

Hot

☐

Cold

☐

Anti Backflow prevention

☐

Waste Water

☐

Sinks

☐

Hand Cleaning

☐

Washing, rinsing & sanitizing

☐

Hand Sink

☐

Three Bowl Sink

☐

Holding Tank

☐

Bleach

☐

Detergent

☐

Hand Soap

☐

Paper towels

Location of chemicals and cleaners

☐

License

☐

No Cooking or Accessories Outside Unit

☐

Menu Posted

☐

Hair Restraint

☐

Other _____

☐

* Fire Extinguisher

☐

Condition

☐

New

☐

Old

☐

Poor

☐

Fair

☐

Good

☐

Excellent

No contact of food with bare hands (Need gloves, tongs, utensils or wraps).

Notes:

*Fire chief inspects fire extinguishers.

Permit Fee: \$25.00 Paid _____ Date _____ Ck #/Cash _____