

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

Bleach

Washing, rinsing & sanitizing

Detergent

Hand Sink

Hand Soap

Three Bowl Sink

Paper towels

Holding Tank



_____ 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 _____