

## MOBILE FOOD FACILITY OPERATING INFORMATION

(Complete All That Applies)

1. List all the foods that will be sold or attach a copy of a menu:

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)

Name and Address of Facility (Provide copy of Environmental Health Permit): \_\_\_\_\_

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)

Name and Address Facility (Provide copy of Environmental Health Permit): \_\_\_\_\_

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/ where mobile food facility will discharge grey water and how/ where clean potable water will be filled.

Signature of Applicant

Date