



JACKSON COUNTY HEALTH DEPARTMENT

CHECKLIST FOR MOBILE FOOD SERVICE & RETAIL FOOD OPERATIONS

1. NO HOME COOKED OR HOME PREPARED FOODS ARE PERMITTED.
2. A separate hand washing facility must be designated and provided with hot water of at least 100°F, hand soap and single use disposable towels.
3. A hot water heater or hot water source capable of providing hot water at 100°F or higher must be available.
4. A three compartment sink and chemical sanitizer must be used to wash, rinse and sanitize soiled utensils.
5. A food thermometer must be provided that can measure food temperatures between 0°F and 220°F.
6. All raw animal products must be cooked to the proper internal temperatures and held for at least the minimum duration of time. (Ground meats/Poultry - 165°F, Whole muscle beef/pork - 145°F, Ground Beef - 155°F)
7. All foods after cooking and placed in hot holding must be held at 135 degrees F or higher. Crockpots are not approved for hot holding.
8. All foods placed in cold holding shall be held at 41°F or below in mechanical cold holding equipment
9. Food in ready-to-eat form and vegetables in cold holding must be stored above and/or separated from raw animal products. Raw animal products in cold holding must be stored according to cooking temperature. The higher the cooking

temperature the lower on the shelf it must be stored. If a chest type cold holding unit is used, such as a cooler, separate ready to eat foods from raw animal products by using two separate units.

10. Foods are to be kept covered to prevent contamination.
11. Proper hair restraints, hats or hairnets, must be worn at all times when preparing foods.
12. Leak proof garbage containers, with tight fitting lids must be provided and used.
13. Utensils and other supplies used for food must be stored so that they can not become contaminated by foods or other elements.
14. No bare hand contact with ready to eat foods is permitted. Gloves, spatulas, tongs or deli papers must be used when handling food in ready-to-eat form.
15. Eating or using tobacco products is prohibited while preparing and serving foods. However, beverages may be consumed if they are in an enclosed container with a straw.
16. All toxic and/or poisonous chemicals must be stored away from food items and utensils. This would include cleaners and insect sprays.