



THE CITY OF KILGORE

MOBILE FOOD ESTABLISHMENT INSPECTION CHECKLIST

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment operating within the city limits of the City of Kilgore. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) at www.dshs.state.tx.us/foodestablishments for complete requirements. **Contact the City of Kilgore Health Services, 815 N. Kilgore Street, Kilgore, TX 75662 or (903) 988-4119 for further information.**

1. ___ Liquid Waste Retention Tank provided and Capacity of least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled "wastewater".
2. ___ Potable Water from an Approved Source (If obtaining water from a public water system, no testing is required/if obtaining from PRIVATE WATER SUPPLY, COMPLIANCE WITH Subchapter J, regarding private water supply testing, required).
3. ___ Hot and Cold running water under pressure provided to all sinks.
4. ___ Hand Wash Sink provided, conveniently located and accessible.
5. ___ Soap, Paper Towels, Detergent and Sanitizing Chemical provided.
6. ___ Three Compartment Sink provided that is large enough to clean largest equipment/utensil.
7. ___ Equipment for Hot and Cold Holding adequate to maintain Time/Temperature Control for Safety (TCS) foods at required temperatures.
8. ___ Food products obtained from an Approved Source. **Food prepared at home is Not Allowed.**

- 9.____ A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage. **Written agreement regarding location and use of Servicing Area must be submitted along with Health Permit application.**
- 10.____ A Certified Food Manager employed when TCS foods prepared. **Copy of certification must be submitted along with Health Permit application.**
- 11.____ Central Preparation of storage Facility licensed and operated according to Texas Food Establishment Rules. Most recent inspection available for review. **Copy of Facility's last inspection report must be submitted along with the Health Permit application.**
- 12.____ Single Service articles provided, stored and used.
- 13.____ Potable Water tank provided and labeled "potable water" and installed sloped to drain.
- 14.____ Potable Water Inlet equipped with a hose connection of a size or type that prevents its use for any other purpose.
- 15.____ Potable Water Distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.
- 16.____ Liquid Waste Servicing connection a different size than the potable water connection.
- 17.____ Effective Control Measures used for insects, rodents and environment contaminants. Installed screening at least 16 mesh to the inch.
- 18.____ Mobile Food Establishment constructed of corrosion resistant, durable and easily cleanable materials.
- 19.____ Mobile Food Establishment has non-absorbent floors, walls and ceiling.
- 20.____ Counters and tables designed for durability and are easily cleanable.
- 21.____ Equipment installed so that it is easily cleanable and is in clean sound condition.
- 22.____ Facilities are provided for solid waste storage that is easily cleanable and covered.
- 23.____ Mobile Food Establishment readily moveable.
- 24.____ Designated locations for employees to eat, drink, tobacco use and store personal items.
- 25.____ Toilet rooms conveniently located and accessible to employees during all hours of operation.
- 26.____ Menu provided.