



7. What is the power source for the mobile food unit? Describe how foods will be transported to and from the unit and how hot and/or cold holding temperatures will be maintained during transit (3-501.16).
8. What type of handwashing system will be used on the unit (5-203.11 & 6-301)? (A minimum of five gallons must be provided for handwashing.)
9. Describe how dishes and utensils will be washed. If dishes and utensils are washed on the unit, a minimum of 30 gallons of water must be provided for this purpose (Chapter 4).
10. Describe how garbage will be stored and where it will be thrown away. What methods of insect and rodent control will be used in your unit (screens, garbage cans with tight fitting lids) (6-202.15, 6-501.111 & 6-501.112)?
11. Where is your restroom facility located? (6-302, 6-402.11(E) & OAR 333-162-0020(4))
12. Where and how will the unit be cleaned? If you plan to wet mop the unit, where will you dispose of mop water? (5-203.13(B) & OAR 333-162-0930)

### **IMPORTANT ADDITIONAL MOBILE FOOD UNIT INFORMATION**

- ✓ A mobile food unit may connect to water and sewer if it is available at the operating location; however, the tanks must remain on the unit at all times.
- ✓ While this document contains some detailed information about the rules for the construction and operation of mobile food units, it does not contain all the requirements for your unit. Please refer to the Food Sanitation Rules at <http://www.tillamookchc.org/eh>
- ✓ Mobile unit and all its equipment, tables, etc. must be inclusive. Additional tables or equipment is not allowed.