



Food Cart Checklist

Bureau of Food Protection
788 East Woodoak Lane
Murray, Utah 84107
(801) 313-6620

The following items will be verified by the inspector prior to approving a permit for a Food Cart *and* on each routine inspection:

- Food Service Application Completed/Permit posted on cart [4.1.2]
- Certified Manager (Serve Safe) Certificate/Food handler card [4.1.4; 4.1.3]
- Completed Commissary Agreement** [4.9.3]
- Food prepared at approved commissary [4.9.12]
- Completed Restroom Agreement [4.9.4]
- Clean Water Tank (10-gallon minimum)& Food Grade Hose [4.9.6; 4.4.1]
- Waste Water Tank – 15% larger than culinary tank [4.5.45]
- Written Waste water disposal plan [4.9.2]
- Hand Sink; hot & cold water; adequate water pressure [4.5.18; 4.5.14]
- Soap and Disposable Towels at hand sink [4.6.24; 4.6.25]
- Adequate hot and cold holding equipment [4.4.51] & food temperatures [4.3.59]
- Probe Type Thermometer [4.4.57]
- Sanitizer Test Kit [4.4.59]
- Gloves or Utensils to Minimize Bare Hand Contact [4.3.21]
- Name on Cart in 4-inch letters [4.9.5]
- All Surfaces Smooth and Easily Cleanable [4.4.15; 4.4.20; 4.6.1]
- Adequate Sneeze Guard [4.3.41]
- Adequate overhead protection by Roof/Awning [4.6.15]
- Separate coolers for raw meat and ready-to-eat foods [4.3.23]
- Self-contained and readily movable; no extensions [4.9.9]

**The commissary listed on the *Commissary Agreement* must be permitted and approved for use by the Bureau of Food Protection prior to cart operation.