

**MOBILE VENDING PLAN REVIEW APPLICATION
FOR NEW TRUCKS/TRAILERS – RISK TYPE 1A**

III. Menu	
Provide a detailed list of all food that is to be sold on mobile truck/trailer (or attach a list that includes food and beverage menu)	
Cold Food: (list preparation steps)	
1	
2	
3	
4	
5	
Hot Food (list preparation steps)	
1	
2	
3	
4	
5	
1) Will food be made ahead of time? <input type="checkbox"/> Yes If yes, specify how the food will maintain temperature: <input type="checkbox"/> No	
2) What food items will be made at commissary?	
3) Indicate how your staff will minimize bare hand contact with ready-to-eat foods:	

IV. Plumbing
1) What type of water supply does your commissary have? <input type="checkbox"/> Public <input type="checkbox"/> Private Well (If on private well, submit most recent test results in the last year.)
2) Explain how wastewater will be disposed:
3) What provisions will be made for utensil washing and sanitizing?
4) Explain how hot water will be provided for hand washing and/or cleaning utensils:
5) What is the size of your clear water tank? Minimum size: Truck/Trailer = 20 gallons
6) What is the size of your wastewater tank? (It must be at least 15 percent larger than the size of your clear water tank. Example: If clear water tank is 20 gallons, the wastewater tank must be 23 gallons.)

OFFICE USE: SR#

**Plan Review
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