



## Details of Proposed Food Truck

### 1. Number of Sinks

Three bay (stainless steel): \_\_\_\_\_

Hand sink with pump soap and paper dispenser: \_\_\_\_\_

Food Prep (stainless steel with indirect drain): \_\_\_\_\_

### 2. Surface Materials

Kitchen Floors \_\_\_\_\_ Walls \_\_\_\_\_ Ceilings \_\_\_\_\_

Service Floors \_\_\_\_\_ Walls \_\_\_\_\_ Ceilings \_\_\_\_\_

### 3. Exhaust Ventilation

Hood location \_\_\_\_\_

### 4. Refrigeration (how many of each?) \*Thermometers required in each unit

Reach-in Refrigerator \_\_\_\_\_

Reach-in Freezer \_\_\_\_\_

### 5. Storage

Dry Storage Location \_\_\_\_\_

Toxic Storage Location \_\_\_\_\_

### 6. Water Supply

Public Supplier name (piped into facility) \_\_\_\_\_

Or, Private supply DOH approval date (well water) \_\_\_\_\_

Potable water tank Capacity (40 gallon minimum) \_\_\_\_\_

\*Ability to provide an adequate amount of hot running water is required

### 7. Waste (sewage)

Waste tank size (45 gallon minimum) \_\_\_\_\_

Tank disposal location: \_\_\_\_\_

### 8. Lighting

Light Shields provided? \_\_\_\_\_