

## Food Vendor Unit Checklist Ideas

### Fresh Water Tank

- Size (Gallons / Measurements)
- Fittings (Size / Placement / Material)
- Filling Procedure (Locked/ Material)

### Gray Water Tank

- Size (Gallons / Measurements)
- Fittings (Size / Placement / Material)
- Drainage (Fitting / Placement)
- Mounting (Inside / Outside)

#### Gray Water Tank Calculation Example

30 Fresh with 15% Larger Gray

$$30 \times 1.15 = 34.50$$

30 Fresh with 50% Larger Gray

$$30 \times 1.50 = 45$$

- Dishwashing & Handwashing Sinks
- Water Heater
- Plumbing
- Power Supply
- Ventilation
- Refrigeration
- Food Warmers
- Water Filters
- Specifications on Equipment
- Building Material Requirements
- Proper Trash & Gray Water Disposal
- Fire Extinguishers
- First Aid Supplies
- Paperwork and Receipts
- Blueprint of Unit
- Menu & List of Food Items Used
- Business Name & Licenses Display
- Allergy Warnings Display
- Not sure? Ask Inspector.

### VERIFY BEFORE PURCHASING

Contact the local Health Department where vehicle will be inspected to verify requirements.

- Requirements are by local code
- Requirements are not by state
- Requirements are by food licensing health department not manufacture location.

#### Example

Unit is built in Texas, used in California. Unit will be required to follow local California Health Department codes to get permit.

### Class A Customs Fresh and Gray Water Tanks

- NSF & FDA Approved
- BPA Free
- Non- Pressurized
- Creamy White in Color
- Sit on any side
- Available Fittings
  - ½" NPT Female
  - 1 ½" NPT Female

# Class A Customs