1.) **Liquid waste retention tank** is provided and capacity is at least 15% larger than the potable water storage tank.*

2.) **Potable water** from an approved source.*

3.) **Hot and cold running water under pressure** is provided to sinks.*

4.) **Handwash sink** is provided, and is conveniently located and accessible.*

5.) **Soap, paper towels, detergent** and sanitizing chemicals are provided.*

6.) **Three-compartment sink** is provided.*

7.) **Equipment for hot and cold holding, adequate to maintain potentially hazardous food at required temperatures.**

8.) **Food products** are obtained from approved sources.*

9.) A **servicing area** shall be provided for cleaning, supplying, loading of water and discharge of sewage.*

10.) A **Certified Food Manager** shall be employed if potentially hazardous food will be prepared.*

11.) **Single service articles** are provided and used.

12.) A **central preparation facility** must be licensed and be operated according the requirements of TFER.

13.) **Potable water inlet** is equipped with a hose connection of a size or type that prevents its use for any other purpose.

14.) **Potable water distribution pipes** or tubing are constructed and installed in accordance with public health and plumbing standards.

15.) **Liquid waste servicing connection** is of a different size than the water connection.

16.) **Effective control measures** are used for insects, rodents and environmental contaminants. Installed screening is at least 16 mesh to the inch.

17.) Mobile food establishment is constructed of corrosion-resistant, durable materials.

18.) Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.

19.) **Counters and tables** are designed for durability and are easily cleanable.

20.) **Equipment** is installed so that it is easily cleanable and is in clean, sound condition.

21.) Facilities are provided for **solid waste storage** that are easily cleanable and covered.

*Requirement must be met to be permitted.