

## MOBILE FOOD ESTABLISHMENT (MFE) PROPOSED DESIGN LAYOUT

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Provide the MFE floor plan and a copy of the proposed menu. The following information will be included in the form of a drawing, digital images or a combination.

Identify and describe:

- equipment for cooking, hot and cold holding
- hand washing facilities
- worktables
- dishwashing facilities
- customer service areas
- food storage (location and size)
- single-service, single-use articles storage (location and size)
- hot water unit (size and type)
- power source
- attached potable water tank (location and capacity)
- wastewater holding tank (location and size)
- garbage disposal (type and location)