

Date: _____ Time: _____ E # _____

Incident Name: _____ Incident # _____

Company /

Contractor: _____ Equipment ID: _____

Agreement # _____

VIN/Serial # _____

Operator's Full Name: _____

EQUIPMENT TYPE / ATTRIBUTES☐**Type 1** – 12+ Sinks☐**Type 2** – 8 ⇒ 11 Sinks**MINIMUM EQUIPMENT REQUIREMENTS**

	<i>Not all inclusive; for additional clarification refer to the agreement (SF-1449 section D).</i>		Yes	No
1	Equipment VIN/serial # matches resource order (Schedule of Items)	D.6.3.1		
2	Check-in process completed	D.6.5.3		
3	Completion of OF296 Vehicle/Heavy Equipment Mechanical Inspection	D.17.1		
4	Agreement: One complete copy	D.8		
5	Self-Contained: Includes a power source or generator for heating of water and adequate lighting for each sink.	D.2.1.2.3		
6	Microbiological Lab Test (Coliform/Bacterial Analysis Report): Operator sent to lab within two business days after check-in.	D.2.1.2.1		
7	Logbook: Record of activities on board the vehicle showing water source location, dates, and times of loading, unloading, chlorine residual test results, cleaning/sanitizing, and other operational items, as deemed necessary. Entries are current and up to date.	D.2.1.2.1		
8	Chlorine Residual Test Kits: Must show accurate readings (no pool or spa test kits)	D.2.1.2.1		
9	Potable Water System: Filling hose/lines, pumps, tanks, and distributing pipes are separate and distinct from other water systems.	D.2.1.2.1		
10	Tank Labeling: Both sides clearly labeled with “ Potable ” or “ For Drinking Water Use Only ” - <i>Lettering is at least 4” in height & Tank Capacity displayed in gallons - Lettering is at least 2” in height.</i>	D.2.1.2.1		
11	Tank: Minimum 250 gallons of potable water storage capability. <i>Must meet potable water truck standards. Bladder bags are not acceptable. Arrived empty for inspection.</i>	D.2.1.2.3		
12	Tank Vents: Downward facing or otherwise protected vent opening. Protected by appropriate screened cover (non-toxic and non-absorbent).	D.2.1.2.1		

13	Tank Openings: All hatches, inlets, outlets, and other openings are completely covered/sealed with tight fitting coverings, permanently mounted food grade gaskets, and security locks.	D.2.1.2.1		
14	Tank Drain: Bottom drain to facilitate complete discharge of water during sanitation procedures.	D.2.1.2.1		
15	Tank Certification/Composition: <i>If state does not do certification:</i> Tank made of non-toxic/non-corrodible/non-absorbent materials or coated with non-toxic coatings (NSF International Standard 61) that can be adequately cleaned and sanitized.	D.2.1.2.1		
16	Inlets and Outlets: Equipped with threaded or clamped caps that are tethered to the ports with chain or cable.	D.2.1.2.1		
17	Filling Mechanism: Overhead filling through a hatch opening at the top of the tank; the filling spout must terminate a minimum of two diameters above the top of the tank. If an overhead filler pipe is mounted on the vehicle, when not being used for filling, this pipe shall be capped at each end with threaded or clamped caps and tethered to the fittings at the ends of the filler pipe. OR Backflow: An approved Backflow Device complying with Uniform Plumbing Codes 603.3.1,2,3,4,5 and 8 such as acceptable double check valves on the direct filling connection to the tank. No connections shall be located between the tank and the check valve.	D.2.1.2.1		
18	Pump: Only those which can be readily disassembled to demonstrate the condition of the impeller and impeller chamber shall be used. The contractor shall have available, at all times, the manufacturer's product data information that demonstrates the materials in the pump housing are made of food grade material or the pump is suitable for domestic sanitary or potable water use. <i>(if applicable)</i>	D.2.1.2.1		
19	Pumps, Hoses, Fittings, Valves and Similar Equipment: Made of food-grade materials or materials meeting NSF International Standard 61 and shall be kept clean, disinfected, and operated or handled in a manner that prevents contamination and capped or closed when not in use. <i>Use of galvanized pipes or fittings is prohibited.</i>	D.2.1.2.1		
20	Hoses: Shall have threaded or clamped caps and be in place when hoses are not in use. Hoses in storage compartments must also be capped.	D.2.1.2.1		
21	Hose Labeling: Shall be labeled at both ends to identify their use (i.e., gray or potable).	D.2.1.2.3		
22	Gray Water: Minimum of 500 gallons of gray water storage capability.	D.2.1.2.3		
23	Gray Water: Storage bladder bags used for gray water have the use and capacity labeled on them, in a conspicuous place. 2" male and female camlock adapters. <i>Letters and numbers no less than 4" in height.</i>	D.2.1.2.3		
24	Dispensers: Minimum of one enclosed paper towel dispenser and one liquid soap dispenser for every 2 sinks. <i>Fully stocked paper towels and phosphate-free liquid soap.</i>	D.2.1.2.3		
25	Mirrors: One mirror for each sink – OR – one solid mirror of sufficient length and height which provides viewing at each sink.	D.2.1.2.3		

26	Wash Basins/Sinks: Minimum of 8 wash basins/sinks. Each shall provide hot water and cold water through a mixing faucet that allows for the washing of both hands, while the water is running, and have continuous hot water capable of maintaining up to 110°F.	D.2.1.2.3		
27	Wash Basins/Sinks Capability: Ability to hold water with built in or permanently attached stoppers.	D.2.1.2.3		
28	Minimum of one wash basin shall have sufficient clearance for washing or filling of 1-liter bottles up to 10 inches in height	D.2.1.2.3		
29	Provisions: Barrier made to keep people from standing in puddles/mud on the ground in front of the sinks.	D.2.1.2.3		
30	Unit Clean: Unit shall be kept clean, fully stocked, and in sanitary condition.	D.2.1.2.3		

☐ Equipment meets agreement specifications ☐ Equipment does not meet agreement specifications

Inspector: _____ Date: _____
Print *Sign*

Operator: _____ Date: _____
Print *Sign*

☐ Contractor given the opportunity to correct noted deficiencies (***See Remarks***) ☐ Contactor successfully corrected noted deficiencies

Inspector: _____ Date: _____
Print *Sign*

REMARKS: (*Note in detail any deficiencies, pertinent information, comments, etc.*)

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