WATER HAULER CHECKLIST – Page 1

	e and L ection	ocation of :				
		cense Number				
veni	ICIE De	escription:				
Regi	istered	I Owner:				
Ι.	Wat	er source:	Y	Ν		
	Α.	Does the water transported in this vehicle				
		originate from: - Licensed private source?				
		- Regulated municipal water supply?				
		- Licensed bottling plant?				
		- Private bulk water processing plant				
		<u>Unacceptable</u>				
		- Surface draft?				
II.	Definition of water hauling vehicle:					
	Α.	Tank volume at least 250 gallons?				
	В.	Permanently mounted or detachable tank which				
		is securely mounted				
III.	Products hauled;					
	Α.	Category B:				
		1. Is the vehicle used to haul:				
		- Potable water?				
		- Food products?				
		Unacceptable:				
	В.	- Anything else? Category X:				
	D.	1. Is the vehicle used to haul:				
		- Potable water?				
		Unacceptable:				
		Anything else?				

IV. Equipment;

Α.

Β.

Gene	eral requirements:	
1.	All equipment non-toxic, nonabsorbent,	
	easily cleanable materials	
2.	Equipment is constructed so as to allow	
	inspection and sanitization	
<u>Tan</u>	<u>k</u> :	
1.	Is the tank constructed of one of the	
	materials shown below:	
	- Stainless steel?	
	- Food grade plastic?	
	 Food grade epoxy coating? 	
	- Glass or glass coating?	
	- Smooth-finished aluminum?	
	- Copper?	
	- Ceramic?	
	<u>Unacceptable</u>	
	- Noncoated steel?	
	- Galvanized steel?	
	- Rusted or cracked surfaces?	
	- Tar coating?	
	- Bituminous coating?	
	- Asbestos coating?	
	- Coating not documented as	
	food-grade?	
2.	Are there technical specification showing	
	suitability for food use for materials used?	
3.	Is there documentation of the prior use	
	of the tank?	
	- Was the tank used for transportation	
	of non-food products?	

WATER HAULER CHECKLIST – Page 3

С.	Openings:					
	1.	Hatches completely covered?				
	2.	Hatches sealed with screw or clamp				
		fastenings?				
	3.	Permanently mounted gaskets?				
		- Are gaskets of food-grade materials?				
	4.	Security locks (Note; not required for				
		Category B haulers)?				
	5.	Water-fitting caps clamp or screw-on type?				
	6.	Caps tethered to fittings?				
	7.	Are caps in place when fittings are not in				
		use?				
D.	Vents					
	1.	Downward facing?				
	2.	Otherwise Protected?				
	3.	Protected by fabric paper or metal filter?				
Ε.	Drain:					
	1.	Bottom drain present?				
F.	<u>Tank</u>	Filling:				
	1.	Are functional double check valves from				
		the approved list present on the tank's				
		direct filling connection?				
		Alternate - if tank is filled through the				
		hatch at top:				
		 hose protrudes no further than two 				
		diameters of the filling pipe above				
		the highest water level?				
		If overhead filler pipe is used, are				
		clamped or threaded caps tethered				
		to fittings?				
		Are the caps in place when the filler pipe				
		is not in use?				

WATER HAULER CHECKLIST - Page 4

Pum	<u>າps</u> :	
1.	Can pump be readily dissembled to show	
	condition of impeller?	
2.	Is pump constructed of:	
	- Stainless steel?	
	- Plastic?	
	- Brass?	
	- Smooth-finished aluminum	
	- Other food-grade materials?	
	Unacceptable:	
	 Pump uses non-food grade or petroleum 	
	lubes?	
	 Pump fitted with non-food grade seals 	
	or bearings?	
	 Pump has cast iron, corroded, coated 	
	or porous impeller or chamber?	
`	- Pump is installed in the water tank?	
3.	Are there technical specifications showing	
	materials are food-grade?	
	<u>Alternate</u> - is pump acceptable for potable water	
	use based on onsite evaluation of design,	
	construction and absence of defects?	
4. F	All water contact surfaces food-grade?	
5. ⁄	Are lubricants food-grade (white or light)?	
6.	Does the pump or tank discharge line have a check valve?	
	- Is the check valve installed as close to	
	the pump or tank as possible?	
	- Are there connections between the tank	
	and the check valve?	
Hos		
<u>1.03</u> 1.	Are there threaded or clamped caps on the ends	
••	of all hoses?	
2.	Are the caps kept in place when hose not in use?	
	<u>Alternate</u> – are hoses stored in a tight, clean	
	storage compartment?	
3.	Are hoses of;	
	- Plastic?	
	- Synthetic rubber?	
	- Metal fittings?	
	······································	

WATER HAULER CHECKLIST - Page 5

Unacceptable:

Ι.

J.

	- Standard rubber?		
	- Garden hoses?		
	- Canvas fire hoses?		
	- Radiator or engine cooling hoses?	?	
	- Surface water drafting hoses?		
4.	Are there technical specifications show	ing hose	
	materials are food-grade?		
Othe	er equipment:		
1.	Piping:		
	a. Is piping of:		
	- Plastic?		
	- Stainless steel?		
	- Brass?		
	- Copper?		
	- Smooth-finished aluminum	?	
	Unacceptable:		
	- Galvanized steel?		
	- Corroded materials?		
	- Black pipe?		
2.	Canteen filling equipment:		
	a. Does canteen filling equipment ha	ave	
	backflow preventers?		
	b. Do canteen dispensers have tethe	ered caps?	
3.	Other:		
	a. Are pressure tanks present?		
	b. Are water heaters present?		
	Unacceptable:		
	c. Are spray bars present?		
	d. Are fire hoses and nozzles presen	it?	
	e. Is surface-drafting equipment pre	sent?	
Labe	<u>eling</u> :		
1.	Are name and address of licenses on bo	th truck	
	cab doors or both sides of the tank?		
	- Are the letters at least 2" high?		
2.	Are the words "Domestic Water", "Drink	ing	
	Water" or "Potable Water" on both sides	of	
	the tank?		
	- Are the letters at least 4" high?		
3.	Is the gallonage capacity of the tank on	both	
	truck cab doors or both sides of the tan	k?	
	- Are the letters at least 2" high?		

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К.

4.	Does	s the upper left corner of the rear of the				
	tank	bear a current DHS inspection sticker?				
Ope	rationa	I requirements:				
1.	General:					
	a.	Are equipment surfaces which contact				
		potable water (such as fill point equipment,				
		containers, caps, tanks, hoses, valves,				
		filters and fittings) inspected, washed,				
		rinsed, sanitized, and replaced as needed				
		to ensure proper sanitation?				
	b.	Does operator know that water may not be				
		stored in the tank for more than one week?				
2.	<u>Sani</u>	tization:				
	a.	Does the operator know when sanitization				
		of the equipment is required, as follows:				
		 when equipment is placed in 				
		service?				
		 when it was unused and sealed for 				
		4 weeks or more?				
		 when the tank was exposed to 				
		possible contamination (such as				
		smoke, dust, rain or chemicals) by the	•			
		presence of unsealed or broken cover				
		caps or fittings?				
		 when fault or defect is noted which 				
		may allow contamination of water?				
		 when bacterial analysis indicates 				
		the presence of coliform bacteria				
		with a Most Probable Number (MPN)				
		greater than 2.2?				
3.	Bacteria testing:					
	а.	Does operator know when bacteria testing				
		is required as follow:				
		- for first load after sanitization?				
		- one sample every 30 days?				
		- whenever requested by state or local				
		health authorities?				
4.		<u>cle log</u> :				
	а.	Does the operator keep a log on board the				
		vehicle, as required:				

WATER HAULER CHECKLIST – Page 7

b.

Does the log have the following required				
conte	ents:			
-	Dates of cleaning and sanitization?			
-	Description of cleaning and			
	sanitization processes and			
	materials (see item 2(a) above)?			
-	Water sources and dates used?			
-	Delivery points and dates?			
-	Copies of agreements, contracts,			
	licenses, etc.?			
-	Bacterial analysis results?			