

Mobile Food Facilities



Kern County
Environmental Health Services Department
2700 M Street, Suite 300
Bakersfield, CA 93301
Phone (661)862-8700 FAX (661)862-8701
Revised April 10, 2006

MOBILE FOOD FACILITY APPLICATION PACKET

(Espresso Cart, ice cream cart, hot dog cart, tamale cart, etc.)

This packet contains all the information and forms needed to apply for a permit to operate a mobile food facility in the County of Kern. To determine the specific requirements for the operation you are proposing, please read the attached excerpt from the California Uniform Retail Food Facilities Law (CURFFL), which deals with mobile food facilities. In addition to applying for a permit from Environmental Health Services (EHS), consult with local jurisdictions such as business license office, and planning or zoning administrator to obtain necessary permits or approvals.

Obtain a permit from the Kern County Environmental Health Services Department prior to operating the mobile food facility. It is illegal to operate a mobile food facility without a valid permit from Environmental Health Services. Operation of a mobile food facility without a valid permit may result in immediate closure of the mobile food facility.

ENVIRONMENTAL HEALTH SERVICES DEPARTMENT

MATTHEW CONSTANTINE, R.E.H.S., Director

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RESOURCE MANAGEMENT AGENCY

DAVID PRICE III, RMA DIRECTOR

Community and Economic Development Department
Engineering & Survey Services Department
Environmental Health Services Department
Planning Department
Roads Department

How to Obtain a Permit to Operate a Mobile Food Facility

Step 1 - Application and Fees

Complete the attached application form and submit to this office with the commissary form, restroom authorization form and operational procedures form.

Commissary Form. The Mobile Food Facility must operate out of an approved commissary and shall report there at least once daily for cleaning & service operations and to store left over food products. No food products or supplies may be stored at your personal residence. The owner/operator of the commissary must sign this form in the appropriate place and check the facilities you are using. Incomplete applications will be rejected.

Restroom Authorization Form. A Mobile Food Facility operating at a fixed location must be located within 200' of approved restrooms. The restroom must be equipped with hot and cold running water, soap and towels in permanently mounted dispensers. The restroom authorization must be signed by the owner of the restrooms. The use of restrooms in a personal residence is prohibited.

Operational Procedures. Written operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils are to be described on the operational procedures form. A copy of the operational procedures shall be kept on the mobile food facility when operating.

Insignia of Approval. An insignia of approval issued by the California Department of Housing and Community Development is required for all mobile food facilities which are occupied during normal business operations. Insignia of Approval must be obtained prior to submitting the application packet and payment of fees. Contact the southern area office at (951)782-4420.

Fees. Submit your application and fees to Kern County Environmental Health Services Department, 2700 M Street, Suite 300, Bakersfield, CA. You will be charged a one time application fee and a permit fee. You will pay the full permit fee if you obtain your permit between July and December. If the permit is obtained between January and June you will pay a prorated amount.

Full Permit Fee			Prorated Permit Fee		
Application Fee	Permit Fee	Total Fees	Application Fee	Prorated Fee	Total Prorated Fee
\$45.00	\$95.00	\$140.00	\$45.00	\$47.50	\$92.50

Step 2 - Cart Inspection

Carts operating at a fixed location will be inspected at the site of operation. An appointment for an inspection will be scheduled at the time the application packet is submitted and fees are paid. The inspection will determine compliance with the California Uniform Retail Food Facilities Law (CURFFL). All water heaters, refrigeration units, and hot holding equipment must be operating. Hot water must be at least 120°F. Refrigeration units must be 41° or below.

Carts not operating at a fixed location will be inspected by appointment only. Please contact this office at (661)862-8700 to schedule an appointment.

Step 3 - Health Permit

Once your application is approved, you will be issued a health permit and decal. (See sample below.) The decal is to be placed in a visible location on your cart. Your health permit must be maintained on the cart at all times. Your health permit specifies what food items are approved for sale. The sale of food prepared or stored at home is prohibited. Your health permit will expire on June 30.



Step 4 - Business License / Peddler's License

If you plan to operate in the county area you will need a peddler's license from the Kern County Sheriff's Department. If you plan to operate in an incorporated area, such as the City of Bakersfield, you may need a Business License. Check with the city you plan to operate in to find out what their requirements are.

Sheriff Department, 1350 Norris Road, Bakersfield (661)391-7690

City of Bakersfield, 1715 Chester Ave, Bakersfield (661)326-3762

Step 5 - Permit Renewals

You will receive information in the mail regarding the procedure to renew your permit.

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RESOURCE MANAGEMENT AGENCY

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Community and Economic Development Department
 Engineering & Survey Services Department
 Environmental Health Services Department
 Planning Department
 Roads Department

MOBILE FOOD HEALTH PERMIT APPLICATION

Business Name				<i>Home Phone</i>	
Operator				<i>Emergency Phone</i>	
Address				<i>Cell Phone</i>	
City/State/Zip Code					
Vehicle Info	<i>Vehicle Make & Model</i>			<i>State of License</i>	<i>License Number</i>
Type of Unit	<input type="checkbox"/> Push Cart <input type="checkbox"/> Cart	<input type="checkbox"/> Occupied Cart <input type="checkbox"/> Catering Truck	<input type="checkbox"/> Truck <input type="checkbox"/> Van	<input type="checkbox"/> Trailer <input type="checkbox"/> MFPU	<input type="checkbox"/> SMP <input type="checkbox"/> Other
Foods Sold					
Food Safety	<i>Name of Exam</i>		<i>Certificate Number</i>		<i>Date of Exam</i>
	<i>Name of Certified Person</i>			<i>Expiration Date</i>	
Bring These Forms With You	<i>Produce Vehicles</i>		<i>Catering/Carts/Retail Food Sales</i>		<i>Mobile Food Prep Units</i>
	<input type="checkbox"/> DMV Registration <input type="checkbox"/> Restroom Auth. Form		<input type="checkbox"/> DMV Registration <input type="checkbox"/> Restroom Auth. Form <input type="checkbox"/> Commissary Auth. Form <input type="checkbox"/> Operational Plan <input type="checkbox"/> Itinerary <input type="checkbox"/> Insignia of Approval		<input type="checkbox"/> DMV Registration <input type="checkbox"/> Restroom Auth. Form <input type="checkbox"/> Commissary Auth. Form <input type="checkbox"/> Food Safety Certificate <input type="checkbox"/> Itinerary <input type="checkbox"/> Insignia of Approval

I hereby state, under the penalty of perjury, that the above information is current and true to the best of my knowledge and agree to operate in accordance with the California Health and Safety Code (Division 104, Part 7, Chapter 4). **I understand that the sale of food prepared in a private residence is prohibited.**

 Signature of Applicant

 Print Name

 Date

FOR OFFICIAL USE ONLY	Permit # _____	Pay Code _____	Fee Code _____
	Permit Fee _____	FAP001 Fee \$45.00	Date Paid _____

Excerpts from the California Uniform Retail Food Facilities Law, (CURFFL), which apply to the operation of a Mobile Food Preparation Unit.

Excerpts from Article 2, Definitions, which apply to Mobile Food Preparation Units

113775. Food

"Food" means any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink, confection, or condiment for human consumption.

113750. Commissary

"Commissary" means a food establishment in which food, containers, equipment, or supplies are stored or handled, food is prepared or prepackaged for sale or service at other locations, utensils are cleaned, liquid or solid wastes are disposed of, or potable water is obtained, for use in mobile food facilities, mobile food preparation units, stationary mobile food preparation units, or vending machines.

113776. Food Condiment

"Food condiment" means nonpotentially hazardous relishes, spices, sauces, confections, or seasonings, that require no additional preparation, and that are used on a food item, including, but not limited to, ketchup, mustard, mayonnaise, sauerkraut, salsa, salt, sugar, pepper, or chile peppers.

113817. Mobile Support Unit

"Mobile support unit" means a vehicle, used in conjunction with a commissary, that travels to, and services, mobile food facilities as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

113815. Mobile Food Preparation Unit

"Mobile food preparation unit" means any mobile food facility or portable food service unit upon which food is prepared for service, sale, or distribution at retail. Mobile food preparation unit shall not include mobile food facilities from which prepackaged food or approved unpackaged food is sold or offered for sale as prescribed by Article 11 (commencing with Section 114250).

Applicable requirements from Article 6

113980. Protection from Contamination

All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage; shall have been obtained from approved sources; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

Applicable requirements from Article 7

113995. Holding Potentially Hazardous Foods

(a) Except as otherwise provided in this section, all potentially hazardous food being transported to or from a retail food facility for a period of longer than 30 minutes, excluding raw shell eggs, shall be held at or below 7 degrees Celsius (45 degrees Fahrenheit) or shall be kept at or above 57.2 degrees Celsius (135 degrees Fahrenheit) at all times. Storage and display of raw shell eggs shall be governed by Sections 113997 and 114351.

(b) A retail food facility may accept potentially hazardous food at or below 7 degrees Celsius (45 degrees Fahrenheit), per subdivision (a), if the potentially hazardous food is cooled within four hours of receipt to a temperature at or below 5 degrees Celsius (41 degrees Fahrenheit).

(c) All potentially hazardous food shall be held at or below 5 degrees Celsius (41 degrees Fahrenheit) or shall be kept at or above 57.2 degrees Celsius (135 degrees Fahrenheit) at all times, except for the following:

(1) Unshucked live molluscan shellfish shall not be stored or displayed at a temperature above 7 degrees Celsius (45 degrees Fahrenheit).

(2) Frozen potentially hazardous foods shall be stored and displayed in their frozen state unless being thawed in accordance with Section 114085.

(3) Potentially hazardous foods held for dispensing in serving lines and salad bars during periods not to exceed 12 hours in any 24-hour period or held in vending machines may not exceed 7 degrees Celsius (45 degrees Fahrenheit). For purposes of this subdivision, a display case shall not be deemed to be a serving line.

(4) Pasteurized milk and pasteurized milk products in original, sealed containers shall not be held at a temperature above 7 degrees Celsius (45 degrees Fahrenheit).

(d) Potentially hazardous foods may be held at temperatures other than those specified in this section only under the following circumstances:

(1) While being heated or cooled.

(2) When the food facility operates pursuant to a HACCP plan adopted pursuant to Section 114055 or 114056.

(3) When time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, but only if all of the following conditions are met:

(A) The food shall be marked or otherwise identified to indicate the time that is four hours after the time when the food is removed from temperature control.

(B) The food shall be cooked and served, served if ready-to-eat, or discarded, within four hours after the time when the food is removed from temperature control.

(C) Food in unmarked containers or packages, or marked to exceed a four-hour time limit shall be discarded.

(D) Written procedures that ensure compliance with this paragraph and with Section 114002 for food that is prepared, cooked, and refrigerated before time is used as a public health control shall be maintained in the food facility and made available to the enforcement agency upon request.

(e) A thermometer accurate to plus or minus 1 degree Celsius (2 degrees Fahrenheit) shall be provided for each refrigeration unit, shall be located to indicate the air temperature in the warmest part of the unit and, except for vending machines, shall be affixed to be readily visible. Except for vending machines, an accurate easily readable metal probe thermometer suitable for measuring the temperature of food shall be readily available on the premises.

114003. Inspection upon Receipt

(a) Food shall be inspected as soon as practicable upon receipt and prior to any use, storage, or resale.

(b) Food shall be accepted only if the inspection conducted upon receipt determines that the food satisfies all of the following:

(1) Was prepared by and received from approved sources.

(2) Is received in a wholesome condition.

(3) Is in containers that are not contaminated or damaged in a manner as to permit contamination of food.

(4) Is in containers and on pallets that are not infested with vermin.

(c) Potentially hazardous food shall be inspected for signs of spoilage and randomly checked for adherence to the temperature requirements set forth in Section 113995. No temperatures need be taken of foods that are hard-frozen or are visibly well packed in ice.

(f) Frozen food shall be accepted only if there are no visible signs of thawing or refreezing.

114010. Food Must Be Protected

All food shall be prepared, stored, displayed, dispensed, placed, transported, sold, and served as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other contamination.

114015. Returned Food - Food Prepared in Private Homes

(a) (1) No unpackaged food that has been served to any person or returned from any eating area shall be served again or used in the preparation of other food.

(2) No food prepared or stored in a private home shall be used, stored, served, offered for sale, sold, or given away in a food facility.

114020. Requirements for Food Handlers

(a) No employee shall commit any act that may result in the contamination or adulteration of food, food contact surfaces, or utensils.

(b) All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments, or other clean uniforms. All employees shall wear hairnets, caps, or other suitable coverings to confine all hair when required to prevent the contamination of food, equipment, or utensils.

(c) All employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact by vigorously rubbing them with cleanser and warm water, paying particular attention to areas between the fingers and around and under the nails, rinsing with clean water. Employees shall wash their hands:

(1) Immediately before engaging in food preparation, including working with unpackaged food, clean equipment and utensils, and unwrapped single-service food containers and utensils.

(2) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.

(3) As often as necessary, during food preparation, to remove soil and contamination and to prevent cross-contamination when changing tasks.

(4) When switching between working with raw foods and working with ready-to-eat foods.

(5) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(6) After using the toilet room.

(7) After caring for or handling any animal allowed in a food facility pursuant to Section 114045.

(8) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(9) After handling soiled equipment or utensils.

(10) After engaging in any other activities that contaminate the hands.

(d) No employee shall expectorate or use tobacco in any form in any area where food is prepared, served, or stored, or where utensils are cleaned or stored.

(e) Food employees shall use utensils, including scoops, forks, tongs, paper wrappers, gloves, or other implements, to assemble ready-to-eat food or to place ready-to-eat food on tableware or in other containers. However, ready-to-eat food may be assembled or placed on tableware or in other containers in an approved food preparation area without using utensils by employees who comply with the hand washing requirements specified in subdivision (c). Food that has been served to the customer and then wrapped or packaged at the direction of the customer shall be handled only with utensils. These utensils shall be properly sanitized before reuse.

(f) Gloves shall be worn when contacting food and food contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings (other than a plain ring, such as a wedding band), uncleanable orthopedic support devices, or finger nails that are not clean, neatly trimmed, and smooth.

(g) Whenever gloves are worn, they shall be changed, replaced, or washed as often as hand washing is required in subdivision (c). When single-use gloves are used, they shall be replaced after removal.

114025. Use and Storage of Pesticides

(a) Only those insecticides, rodenticides, and other pesticides that are specifically approved for use in a food facility may be used.

(b) All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be used and stored in containers specifically and plainly labeled as to contents, hazard, and use, except for those products held for retail sale.

(c) All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging materials.

114030. Exclusion of Vermin

A food facility shall at all times be so constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

114035. Disposal of Waste

Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material. All food waste and rubbish containing food waste shall be kept in leakproof and rodentproof containers and shall be contained so as to minimize odor and insect development by covering with closefitting lids or placement in a disposable bag that is impervious to moisture and then sealed. Trash containers inside a food facility need not be covered during periods of operation. All food waste and rubbish shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance.

114045. Exclusion of Live Animals

(a) Except as otherwise provided in subdivision (b), no live animal, bird, or fowl shall be kept or allowed in any food facility.

(b) Subdivision (a) does not prohibit the presence, in any room where food is served to the public, guests, or patrons, of a guide dog, signal dog, or service dog, as defined by Section 54.1 of the Civil Code, accompanied by a totally or partially blind person, deaf person, person whose hearing is impaired, or handicapped person, or dogs accompanied by persons licensed to train

guide dogs for the blind pursuant to Chapter 9.5 (commencing with Section 7200) of Division 3 of the Business and Professions Code.

(c) Subdivision (a) does not apply to dogs under the control of uniformed law enforcement officers or of uniformed employees of private patrol operators and operators of a private patrol service who are licensed pursuant to Chapter 11.5 (commencing with Section 7580) of Division 3 of the Business and Professions Code, while these employees are acting within the course and scope of their employment as private patrol persons.

(d) The persons and operators described in subdivisions (b) and (c) are liable for any damage done to the premises or facilities by the dog.

(e) The dogs described in subdivisions (b) and (c) shall be excluded from food preparation and utensil wash areas. Aquariums and aviaries shall be allowed if enclosed so as not to create a public health problem.

114050. Maintenance

All food facilities and all equipment, utensils, and facilities shall be kept clean, fully operative, and in good repair.

114060. Requirements for Manual Sanitization

(a) Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following:

(1) Contact with a solution of 100 ppm available chlorine solution for 30 seconds.

(2) Contact with a solution of 25 ppm available iodine for one minute.

(3) Contact with a solution of 200 ppm quaternary ammonium for one minute.

(4) Contact with water of at least 82 degrees Celsius (180 degrees Fahrenheit) for 30 seconds.

(5) Contact with any chemical sanitizer that meets the requirements of Section 178.1010 of Title 21 of the Code of Federal Regulations when used in accordance with the manufacturer's use directions as specified on the product label.

(b) In-place sanitizing shall be as described in paragraph (1), (2), (3), or (4) of subdivision (a).

(c) Other methods may be used if approved by the department.

(d) Testing equipment and materials shall be provided to adequately measure the applicable sanitization method.

(e) Chemical sanitizers shall be approved for use in food facilities and shall be used in accordance with the manufacturer's use directions as specified on the product label.

114065. Equipment Standards

All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. In the absence of an applicable ANSI sanitation certification, food-related and utensil-related equipment shall be approved by the enforcement agency.

Article 12. Mobile Food Preparation Units, Stationary Mobile Food Preparation Units

114285. Scope

This article governs sanitation, and structural and safety requirements for mobile food preparation units and stationary mobile food preparation units as defined in this chapter. Except to the extent that an alternative construction standard is explicitly prescribed by this article, construction standards for mobile food preparation units and stationary mobile food preparation units that are subject to Part 2 (commencing with Section 18000) of Division 13 shall be governed by the provisions of that part.

114286. Applicable Requirements, Exemptions, Initial Approval

(a) All mobile food preparation units and stationary mobile food preparation units shall meet the applicable requirements in Article 6 (commencing with Section 113975), Article 7 (commencing with Section 113990), and Article 8 (commencing with Section 114075), unless specifically exempted from any of these provisions as provided in this article.

(b) Mobile food preparation units and stationary mobile food preparation units shall be exempt from the requirements of Sections 114105 and 114135, and subdivision (b) of Section 114165.

(c) The Department of Housing and Community Development, consistent with the provisions of Chapter 4 (commencing with Section 18025) of Part 2 of Division 13 and regulations promulgated pursuant thereto, shall initially certify or recertify each mobile food preparation unit and stationary mobile food preparation unit that is either a special purpose commercial coach as defined by Section 18012.5 or a commercial coach as defined by Section 18001.8.

(d) The local enforcement agency shall initially approve all other mobile food preparation units and stationary mobile food preparation units as complying with the provisions of this article and shall require construction reapproval if deemed necessary by a local enforcement agency.

114287. Operation from a Commissary

All mobile food preparation units shall operate out of a commissary or other facility approved by the enforcement agency. Mobile food preparation units shall report to the commissary or other approved facility at least once each operating day for cleaning and servicing operations. Mobile food preparation units shall be stored, cleaned, and serviced at or within a commissary or other facility approved by the enforcement agency so as to be provided protection from unsanitary conditions.

114288. Hot and Cold Beverage Counter, Stationary Mobile Food Preparation Unit

Stationary mobile food preparation units may include a staffed counter that serves hot and cold beverages that are not a potentially hazardous food as defined in Section 113845, and that are dispensed from approved bulk dispensing units.

114289. Storage of Nonpotentially Hazardous Food Adjacent

(a) The enforcement agency may permit storage of supplies and food, which is not a potentially hazardous food as defined in Section 113845, in unopened containers adjacent to a stationary mobile food preparation unit, or in unopened containers in a nearby temporary storage unit.

(b) As used in this section, "unopened container" means a factory sealed container that has not been previously opened, that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.

114290. Exterior and Surrounding Area to Be Sanitary

The operator shall maintain the exterior of the mobile food preparation unit or stationary mobile food preparation unit, and the surrounding area, as relating to the operation of the unit, in a sanitary condition.

114291. Waste Containers for Customer Use

Adequate waste containers shall be furnished for the use of customers. These containers shall be of easily cleanable construction, furnished with a tight-fitting cover, and shall be kept clean.

114292. Protection from Contamination

(a) The entrance doors to food preparation areas shall be self-closing and kept closed when not in use.

(b) The mobile food preparation unit or stationary mobile food preparation unit, and all equipment and utensils shall be protected from potential contamination, kept clean, in good repair, and free of vermin.

114293. Storage of Non-food items, Chemicals, Food, Utensils

(a) Spare tires, related automotive equipment, or special tools relating to the mechanical operation of the mobile food preparation unit or stationary mobile food preparation unit shall not be stored in the food preparation or food storage areas.

(b) A separate cabinet or drawer shall be installed for the storage of insecticides or other poisonous substances in accordance with Section 114025, if these substances are used. All poisonous chemicals shall be kept in this cabinet or drawer in their original containers and in a manner that offers no contamination hazard to food or utensils.

(c) Adequate facilities shall be provided for the storage of linens, uniforms, and other related linens. Facilities shall be provided for the storage of personal belongings. All personal belongings shall be kept in the space provided.

(d) All pressurized cylinders shall be securely fastened to a rigid structure of the vehicle.

(e) Adequate and suitable space shall be provided for the orderly storage of food and food service materials.

(f) Single-service utensils shall be stored in their original enclosed package, in a clean, dry area. These utensils shall be kept in an approved, enclosed dispenser for customer use. Straws shall be wrapped or dispensed from approved, enclosed dispensers. An enclosed dispenser shall protect the lip-contact portion of the eating and drinking utensil from contamination.

(g) The mobile food preparation unit potable water tank shall be filled only at the commissary.

(h) The mobile food preparation unit wastewater tank shall be drained only at the commissary.

114294. Identification of Owner, Location of Compressors, etc.

(a) The name of the mobile food preparation unit or stationary mobile food preparation unit, city, state, ZIP Code, and the name of the permittee, if different from the name of the unit, shall be permanently affixed to both sides of the mobile food preparation unit or stationary mobile food preparation unit so as to be legible and clearly visible to patrons. The name shall be in letters at least eight centimeters (three inches) in height, and shall be of a color contrasting with the exterior of the vehicle. Letters and numbers for the city, state, ZIP Code, and the name of the permittee shall not be less than 2.5 centimeters (one inch) in height.

(b) Compressor units that are not an integral part of equipment, auxiliary engines, generators, and similar equipment, shall be installed in an area that is completely separated from food preparation and food storage and that is accessible from outside the unit for proper cleaning and maintenance.

114295. Construction, Equipment Requirements

(a) Effective January 1, 2001, newly constructed mobile food preparation units and stationary mobile food preparation units shall have a sink with at least three compartments with two integral metal drainboards. The dimensions of each compartment shall be at least 30-centimeters (12 inches) wide, 30-centimeters (12 inches) long, 25-centimeters (10 inches) deep. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with at least 0.3 centimeter (1/8 inch) per foot slope toward the sink compartment, and fabricated with a minimum one-centimeter (1/2 inch) lip or rim to prevent the draining liquid from spilling onto the floor. The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. Mobile food preparation units and stationary mobile food preparation units constructed prior to January 1, 2001, shall provide at least a two-compartment sink with dual integral drainboards unless otherwise determined by the local enforcement agency.

(b) Hand washing and utensil washing sinks shall be supplied with hot running water that is at least 49 degrees Celsius (120 degrees Fahrenheit) and cold running water that is less than 38 degrees Celsius (101 degrees Fahrenheit) through a mixing type faucet. Hand washing cleanser and single service towels shall be provided in permanently installed dispensers and maintained at the hand washing sink. The hand washing facilities shall be located in the work area and be easily accessible and unobstructed for use by the food handlers. The hand washing facilities shall be separate from the utensil washing sink. The hand washing sink must have a minimum dimension of 23 centimeters by 23 centimeters in length and width (nine inches by nine inches), and 13 centimeters in depth (five inches). The hand washing facilities shall be separated from the utensil washing sink by a metal splashguard with a height of at least 30 centimeters (12 inches), that extends from the back edge of the drainboard to the front edge of the drainboard, the corners of the barrier to be rounded. No splashguard is required if the distance between the hand washing sink and the utensil sink drainboards is 61 centimeters or more (24 inches or more).

(c) Floors, walls, and ceilings shall be constructed so that the surfaces are impervious, smooth, and cleanable. Floor surfaces shall provide employee safety from slipping. The juncture of the floor and wall shall be coved, with the floor surface extending up the wall at least 10 centimeters (four inches). In all mobile food preparation units and stationary mobile food preparation units, there shall be a clear, unobstructed height over the aisle of at least 188 centimeters (74 inches) from floor to ceiling, and a minimum of 76 centimeters (30 inches) of unobstructed horizontal aisle space.

(d) Construction joints and seams shall be sealed to provide smooth, easily cleanable surfaces. Soldered joints and seams shall be smooth to the touch. Silicone sealant or equivalent waterproof compounds shall be acceptable, providing they prevent the entrance of liquid waste or vermin.

(e) All equipment shall be installed so as to be easily cleaned, prevent vermin harborage, and provide adequate access for service and maintenance. Equipment shall be spaced apart or shall be sealed together for easy cleaning. There shall be a minimum of 10 centimeters (four inches) of unobstructed space provided for sanitary maintenance beneath counter mounted equipment or between the sides of adjacent equipment. Food equipment or machinery of a size and weight that can be easily picked up and moved by one person, and with a flex connection need not comply with minimum leg height requirement. Threads, nuts, or rivets shall not be exposed where they interfere with cleaning. Threads, nuts, or rivets, that interfere with cleaning, shall be sealed or capped.

(f) All floor mounted equipment shall be sealed to the floor to prevent moisture from getting under the equipment or it shall be raised at least 15 centimeters (six inches) off the floor by means

of an easily cleanable leg and foot.

(g) Equipment, including the interior of cabinet units or compartments, shall be constructed so as to have smooth, easily accessible, and easily cleanable surfaces that are free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning or safety obstructions. Unfinished wooden surfaces are not permitted.

(h) All food contact surfaces shall be designed and constructed so as to be easily cleanable and shall be made of nontoxic, noncorrosive materials.

(i) All utensils in the mobile food preparation unit shall be stored so as to prevent their being thrown about in the event of a sudden stop, collision, or overturn. A safety knife holder shall be provided to avoid loose storage of knives in cabinets, boxes, or slots along counter aisles. Knife holders shall be designed to be easily cleaned and be manufactured of materials approved by the local enforcement agency.

(j) Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls shall be sealed. The closure shall be smooth and easily cleanable.

(k) Light bulbs and tubes shall be covered with a completely enclosed plastic safety shield or its equivalent and installed so as to not constitute a hazard to personnel or food materials.

(l) Waste receptacles shall be provided inside the vehicle. They shall be constructed to be smooth, nonabsorbent, and easily cleanable and shall be kept clean.

(m) No smoking signs and signs directing proper hand washing shall be posted in the food preparation area.

114296. Mechanical Exhaust Ventilation

(a) Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the Uniform Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.

(b) The ventilation shall be adequate to provide a reasonable condition of comfort for employees.

(c) Grease filters or other means of grease extraction are required and shall be of steel construction, or other approved material, and shall be readily accessible for cleaning.

(d) Every joint and seam shall be substantially tight. No solder shall be used, except for sealing a joint or seam.

(e) Every hood shall be installed to provide for thorough cleaning of the entire hood.

(f) When grease gutters are provided they shall drain to a collecting receptacle fabricated, designed, and installed to be readily accessible for cleaning.

(g) All ducts in the exhaust system shall have a slope of at least five centimeters (two inches) per linear foot.

(h) All seams in the duct shall be substantially tight to prevent the accumulation of grease.

(i) The ducts shall have sufficient clean-outs to make the ducts readily accessible for cleaning.

(j) Makeup air shall be provided at the rate of that exhausted. Adequate makeup air may be provided from screened openings, vents in the ceiling, or mechanically through an air-conditioning system, but not from open doors or unscreened windows.

114297. Safety Requirements

(a) (1) All liquefied petroleum equipment shall be installed to meet applicable fire authority standards and this installation shall be approved by the fire authority. However, for units subject to

Part 2 (commencing with Section 18000) of Division 13, this equipment and its installation shall comply with standards prescribed by Sections 18028 and 18029.5.

(2) A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires and shall be properly mounted and readily accessible on the interior of each mobile food preparation unit or stationary mobile food preparation unit.

(b) A first-aid kit shall be provided and located in a convenient area in an enclosed case.

(c) Mobile food preparation units that operate at more than one location in any calendar day, shall comply with the following additional requirements:

(1) Coffee urns, deep fat fryers, steam tables, and similar equipment shall be equipped with positive closing lids that will prevent excessive spillage of hot liquids into the interior of the unit in the event of a sudden stop, collision, or overturn. For coffee urns, as an alternative to this requirement, the urn shall be installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit. Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.

(2) (A) Except for units subject to Part 2 (commencing with Section 18000) of Division 13, a second means of exit shall be provided in the side opposite the main exit door, or in the roof, or the rear of the unit, with an unobstructed passage of at least 61 centimeters by 91 centimeters (24 inches by 36 inches). The interior latching mechanism shall be operable by hand without special tools or key. The exit shall be labeled "Safety Exit" in contrasting colors with at least 2.5-centimeters (one-inch) high letters.

(B) For units subject to Part 2 (commencing with Section 18000) of Division 13, the size, latching, and labeling of the second means of exit shall comply with standards prescribed by Sections 18028 and 18029.5.

114298. Pass-Through Windows

Pass-through window service openings shall be limited to 1394 square centimeters (216 square inches) each. The service openings may not be closer together than 46 centimeters (18 inches). Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh per square inch. With the exception of the service openings, the entire food preparation and food storage area shall be enclosed with a solid, easily cleanable material. The counter surface of the service openings shall be smooth and easily cleanable.

114299. Electrical Power Requirements

Adequate electrical power shall be provided to operate the approved exhaust, lighting, and refrigeration systems, and any other accessories and appliances that may be installed in a mobile food preparation unit or in a stationary mobile food preparation unit.

114299.5. Water Supply and Wastewater Tanks, Toilet Facilities

(a) A water supply tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, cleaning, and handwashing purposes shall be provided (minimum 114 liters (30 gallons)). Exterior hose-connection valves shall be at least five feet above the ground with an approved water connection, which is attached to the vehicle. The water supply shall be from an approved potable water source. The water system shall be designed and constructed using materials that enable water to be introduced without contamination. The water system shall deliver at least one gallon per minute to each sink basin in the unit.

(b) A water heater with a minimum capacity of 11.4 liters (three gallons) or an instantaneous heater capable of heating water to a minimum of 49 degrees Celsius (120 degrees Fahrenheit), interconnected with the potable water supply, shall be provided and shall operate

independently of the vehicle engine. Hot and cold water, under pressure, shall be provided at handwashing and utensil washing sinks from mixing faucets.

(c) The liquid waste tank shall have a capacity at least 50 percent greater than the potable water tank. When ice is utilized in the storage or display of foods or beverages, an additional minimum liquid waste tank holding capacity equal to one-third of the volume of the ice bin shall be provided for drainage of the ice melt.

(d) All tanks, lines, couplings, valves, and all other plumbing shall be designed, installed, maintained, and constructed of materials that will not contaminate the water supply, food, utensils, or equipment.

(e) Water and wastewater storage tanks shall be installed so as to be easily drained, flushed, and cleaned with an easily accessible outlet. Breather tubes or overflow pipe openings shall be protected from the entrance of dust, insects, and other contamination. All waste lines shall be connected to the waste tank with watertight seals.

(f) Adequate toilet facilities for use by the food service personnel shall be available within 60 meters (200 feet) of the mobile food preparation unit or stationary mobile food preparation unit whenever it is stopped to conduct business for more than a one-hour period.

(g) Hoses inside the mobile food preparation unit, stationary mobile food preparation unit, and potable water tank connectors shall have matching connecting devices. Devices for external cleaning shall not be used for potable water purposes inside the mobile food preparation unit or stationary mobile food preparation unit.

(h) Hoses and faucets equipped with quick connect and disconnect devices for these purposes shall be deemed to meet the requirements of this section.

(i) Mechanical refrigeration shall conform to the requirements of Section 113860.

Article 12.5. Commissaries

114300. Scope

This article governs sanitation requirements for commissaries servicing mobile food preparation units, mobile food facilities, and mobile support units.

114301. Applicable Requirements

All commissaries, and other approved facilities shall meet the applicable requirements in Article 6 (commencing with Section 113975), Article 7 (commencing with Section 113990), and Article 8 (commencing with Section 114075).

114302. Liquid and Solid Waste Disposal

(a) Adequate facilities shall be provided for the sanitary disposal of liquid waste from the mobile food preparation unit or mobile food facility, or mobile support unit being serviced.

(b) Adequate facilities shall be provided for the handling and disposal of garbage and rubbish originating from the mobile food preparation unit or mobile food facility, or mobile support unit.

114303. Potable Water Supply

(a) Potable water shall be available for filling the water tanks of each mobile food preparation unit, mobile food facility, or mobile support unit that requires potable water. Faucets and other potable water sources shall be constructed, located, and maintained so as to minimize the possibility of contaminating the water being loaded.

(b) The hose used for filling water tanks shall be food grade, constructed of materials approved for potable water distribution, and shall be used for no other purposes. At all times, the hose shall be kept above the ground and protected from contamination.

Liquid waste lines shall not be the same color as hoses used for potable water.

(c) Hot and cold water, under pressure, shall be available for cleaning the mobile food preparation unit, mobile food facility, or mobile support unit.

(d) The potable water supply shall be protected at all times from potential backflow. Approved backflow prevention devices shall be installed on the discharge side of all hose bibs.

114304. Electrical Power Outlets

Adequate electrical outlets shall be provided for mobile food preparation units or, mobile food facilities, or mobile support units that require electrical service. The outlets shall be constructed to comply with applicable electrical codes.

114305. Mobile Support Unit Plan Review, Approval, Identification

(a) A mobile support unit shall be subject to plan review and shall be approved by the enforcement agency. Requirements shall be based on the proposed method of operation and the number of mobile food facilities serviced.

(b) A mobile support unit shall meet all applicable requirements of Article 6 (commencing with Section 113975), Article 7 (commencing with Section 113990), and Article 8 (commencing with Section 114075).

(c) In addition, a mobile support unit shall meet all of the following conditions:

(1) Interior floors, sides, and top shall be free of cracks, seams, or linings where vermin may harbor, and shall be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning with approved sanitizing agents.

(2) A mobile support unit shall be constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.

(3) If the mobile support unit is used to transport potentially hazardous food, approved equipment to maintain food at the required temperatures shall be provided.

(4) Food, utensils, and supplies shall be protected from contamination.

(5) A separate storage area shall be provided for all poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials.

(6) A mobile support unit shall not be approved for utensil washing.

(7) The name of the mobile support unit, city, state, ZIP Code, and name of the permittee, if different from the name of the unit, shall be permanently affixed to both sides of the mobile support unit so as to be legible and clearly visible to patrons. The unit's name shall be in letters at least 8 centimeters (3 inches) in height and shall be of a color contrasting with the exterior of the mobile support unit. Letters and number for the city, state, ZIP Code, and name of the permittee may not be less than 2.5 centimeters (1 inch) in height.

(8) A mobile support unit shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

Labeling Sample

The following information is required on all food prepared and packaged by the operator of a mobile food facility.

<i>Common Name of Product</i>	Turkey and Cheese Sandwich
<i>List of Ingredients</i>	Bread, turkey, cheese, tomato, lettuce and mayonnaise
<i>Net Weight or Count</i>	Net Weight: 8 oz
<i>Name/Address of Manufacturer or Distributor</i>	Sam's Deli 12345 1 st Street Bakersfield, CA 99999

***THE ABOVE INFORMATION IS REQUIRED ON ALL PREPACKAGED FOOD,
CLEARLY VISIBLE AND IN ENGLISH.***

MOBILE FOOD FACILITY CHECKLIST

Construction and operation requirements for mobile food facilities are dependent upon the type of food sold. These guidelines apply to the following types of foods.

1. Non-prepackaged non-potentially hazardous food requiring no preparation other than heating, baking, popping, blending, assembly, portioning, or dispensing (cotton candy, churros, pretzels, sno cones, drinks with ice)
2. Preparation of non-potentially hazardous ingredients into non-potentially hazardous food.
3. Hot dog, cappuccino and other coffee-based or cocoa-based beverages that may contain cream, milk, or similar dairy products, and frozen ice cream bars which may be unwrapped for the purpose of adding condiments.

The requirements for the cooking of churros on mobile food facilities are not covered in this checklist.

Use this checklist to ensure that your cart complies with all the requirements contained in California Uniform Retail Food Facilities Law.

Section	Description of Requirement
114265(a)	Name of the business, city, state, and zip code on 2 sides. If the name of the operator is different than the business name, the name of the operator must also be included. Letters for the business name are to be at least 3" high. Letters for address and operator name shall be at least 1" high. Lettering to contrast with vehicle color.
114265(b)	All equipment, cabinets and compartments to be smooth, readily accessible, and cleanable. <u>No unfinished wood.</u> Construction joints must be tight fitting. Equipment & utensils shall be constructed of non-toxic materials.
114265(e)	Food, food contact surfaces, and utensils shall be protected from contamination. All single service utensils shall be protected from contamination in approved dispensers. Food contact surfaces/utensils shall be cleaned and sanitized in accordance with §114090
114265(h)	Facility must operate within 200' of approved, readily available toilet and hand washing facilities.
114265(i)	Shall operate out of an approved commissary, reporting there at least once daily for cleaning & service operations.
114265(d)	All food products remaining at end of day shall be stored only in an approved commissary.
114265(c)	All food is to remain on facility, except for approved restocking of product, during operation.
114265(f)	All food shall be obtained from an approved source.
114265(g)	All condiments are to be protected from contamination. All self service condiments are to be prepackaged or in approved dispensing devices.
113995(d)	An easily readable metal probe thermometer for measuring temperature of PHF is required.

Section	Description of Requirement
114265(j)	PHF held cold must be maintained at 41°F or lower (by refrigeration).
114265(j)	PHF held hot must be maintained at or above 135°F.
114265(k)	PHF held at or above 135°F shall be discarded at the end of the operating day.
114265(l)	All waste water must be drained in mop sink or other approved drain at the commissary.
114265(m)	Gas fired appliances shall meet AGA standards. Electrical appliances shall meet UL standards.
114265(n)	Bulk beverage dispensers shall only be filled at the commissary. Exception: Dispensers may be filled on site if sink compartment & water supply can accommodate largest utensil, vessel.
114265(o)	Food compartment to be completely enclosed and tightly fitted so as to prevent contamination.
114265(o)	Food compartment opening to be large enough to allow assembly of food while still providing protection
114265(p)(1)	A minimum of a 1-compartment metal sink shall be provided.
114265(p)(1)	The sink shall be furnished with hot running water that is at least 120°F & cold running water that is less than 101°F through a self-mixing faucet.
114265(p)(1)	Sink shall be large enough to accommodate largest utensil/vessel.
114265(p)(1)	Hand washing cleanser and single-service towels shall be provided in approved dispensers.
114265(p)(1)	Sink, hand washing cleanser, and single-service towels must be accessible & unobstructed.
114265(p)(1)	The minimum water heater capacity shall be 1/2 gallon.
114265(p)(2)	The potable water tank and delivery system shall be constructed of approved materials and provide protection from contamination.
114265(p)(2)	A minimum of 5 gallons is needed for hand washing. Additional water shall be supplied for steam table, utensil washing & sanitizing, equipment cleaning and food preparation.
114265(p)(4)	Potable water tank inlet shall be provided with a connection of a size & type that will prevent its use for any other service.
114265(p)(4)	Hoses used to fill potable water tanks shall be made of food grade materials & handled in a sanitary manner.
114265(p)(3)(v)	Potable water tank inlet shall be constructed so that backflow & other contamination of water supply are prevented.
114265(p)(3)(i)	Minimum capacity for waste water tank is 7.5 gallons (R) or 50% greater than potable water tank. In no case shall this waste water capacity be less than 7.5 gallons.
114265(p)(3)(ii)	Facilities using ice shall provide an additional minimum waste water holding tank capacity equal to one-third of the volume of the ice cabinet to accommodate the

Section	Description of Requirement
	drainage of ice melt.
114265(p)(3)(ii)	Facilities supplying water for the preparation of a food or beverage shall provide an additional waste tank capacity equal to at least 15% of this water supply.
114265(p)(3)(iv)	Additional capacity may be required where waste water production or spillage is likely to occur.
114265(p)(3)(v)	Any connection to a waste water tank shall preclude the possibility of contaminating any food, food contact surface, or utensil.
114265(q)	Facilities selling unpackaged frozen ice cream bars or holding cream, milk, or similar daily products shall be equipped with mechanical refrigeration units.
114265(r)	Approved written operational procedures for food handling and the cleaning and sanitizing of food contact surfaces and utensils shall be kept on the facility during periods of operation.
114265(s)	All food shall be prepackaged in an approved facility except those foods approved for sale in an unpackaged form. All prepackaged food shall be appropriately labeled. A tamale is considered prepackaged if dispensed in original, inedible wrapper.
114270(a)	All storage, display, and dispensing methods must be approved.
114270(b)(1)	Cappuccino, espresso, café latte, café macchiato, mocha, hot chocolate, and other coffee-based or cocoa-based beverages containing cream, milk, or similar dairy products must be made to order & immediately served to the customer.
	Mobile support units, when used, shall comply with sections 114265, 114305, 114305, 114287.5. Plans must be submitted for the mobile support unit. Plans must be approved prior to any work being completed on the mobile support unit. Requirements are available upon request.
	Plans must be submitted for all mobile food facilities which are used for the cooking of churros. Requirements are available upon request.

DO LIST FOR FOOD HANDLERS

Data provided by the Center for Disease Control (CDC) indicates that a leading cause of foodborne illness outbreaks is poor personal hygiene of food service employees. These outbreaks can be prevented by doing the following:

DO notify your supervisor if you have diarrhea or a communicable illness. **DO NOT WORK WITH FOOD.** Common foodborne diseases spread by poor hygiene include Hepatitis A, Norwalk virus, Shigella, E. Coli 0157:H7, Salmonella typhi, and Staphylococcus aureus.



DO cover cuts or sores on the hands with bandages to protect food from contamination. Wear a glove over the bandage when working with food. Change gloves as often as handwashing is required. Ideally, employees with cuts and abrasions should be removed from food preparation activities and placed in low-risk activities, such as cleaning detail or working a cash register.



DO WASH YOUR HANDS as often as necessary to prevent possible contamination of food. Proper handwashing is the single most important means of preventing the spread of disease. A foodservice worker infected with Hepatitis A can unknowingly pass this disease after inadequate handwashing. The asymptomatic carrier can pass the disease for 2 weeks before they show any onset of symptoms.

DO use utensils, such as tongs or tissue paper, or clean gloves when handling foods which are ready-to-eat such as salads and sandwiches.



DO wear clean clothes and keep your hair clean and confined. Dirty clothing carries disease-causing microorganisms which can contaminate clean hands. Oily, dirty hair can carry and hold large numbers of disease-causing bacteria.

DO keep your fingernails short and trimmed. Ragged nails harbor bacteria and are difficult to keep clean. Long false nails can break off into food and present the same hazards as ragged nails. Chipping polish can also contaminate a food product.



HANDWASHING

Handwashing, when properly done, can reduce the risk of contaminating food and the possibility of foodborne illness.

WHEN TO WASH HANDS

1. Before starting work
2. Before putting on gloves
3. After touching your hair, face, body
4. After using the toilet room
5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking
6. After handling soiled equipment or utensils
7. Immediately before engaging in food preparation
8. During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks
9. When switching between working with raw foods and working with ready-to-eat foods
10. After engaging in other activities that contaminate the hands



ORGANISMS SPREAD BY HANDS

1. Norovirus
2. Salmonella
3. Shigella
4. E. coli
5. Hepatitis A
6. Staphylococcus aureus

HOW TO WASH HANDS PROPERLY

Food employees shall clean their hands and exposed portions of their arms with a cleaning compound by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Employee shall pay particular attention to the areas underneath the fingernails and between the fingers. Dry hands with a clean paper towel.

Hot Dog Cart

Enclosed food compartment with tight fitting doors

Handwashing sink with self mixing faucet, hot and cold running water, handwashing cleanser and single service towels in dispensers

Hot water heater, potable water tank, and waste water tank



Hot Dog Cart

Enclosed food compartment with tight fitting doors

Handwashing sink with self mixing faucet, hot and cold running water, handwashing cleanser and single service towels in dispensers

Bulk beverage dispenser



Hot water heater, potable water tank, and waste water tank