



SAN JOAQUIN COUNTY
ENVIRONMENTAL HEALTH DEPARTMENT
 600 East Main Street, Stockton, CA 95202-3029
Telephone: (209) 468-3420 *Fax:* (209) 464-0138 *Web:* www.sjgov.org/ehd

Mobile Food Facility (MFF) Application

A. Vehicle Business Name (DBA): _____

Commissary Address: _____
STREET ADDRESS CITY ZIP CODE

B. Vehicle Operator Information

Name: _____

Address: _____
STREET ADDRESS CITY ZIP CODE

Phone: () _____ Emergency #: () _____

C. Minimum Requirements for Vending Vehicle/Pushcart

1. All operators shall request a San Joaquin County Environmental Health consultation inspection. Inspections are conducted every working day between 8-9 am.
2. A consultation will be performed and assessed at \$125 per hour (1-hour minimum).
3. Complete the Verification of Vehicle Commissary form. Contact the appropriate city or county office for their business license requirements.

D. Fees

ENVIRONMENTAL HEALTH DEPT. FEES	BASE	EXPLANATION	REMITTANCE
Permit Fee	\$87/\$145	No proration of fees	
Penalty (Illegal Vehicle)	\$87/\$145	Fee amount	
Consultation	*\$125 per hour	1 hour	
Enforcement Hearing	*\$125 per hour	2 hour minimum	
Re-inspection	*\$125 per hour	1 hour	
TOTAL	\$		\$

*Current hourly rate

E. Submitted by

By: _____ Date: _____
(PLEASE PRINT NAME)

F. Application Accepted by

By: _____ Date: _____
ENVIRONMENTAL HEALTH SPECIALIST

GENERAL REQUIREMENTS FOR VENDING VEHICLE/PUSHCART

1. All carts must have a valid EHD permit or facsimile, which must be with the vehicle at all times. All food vehicle/carts with unpackaged foods shall be inspected and have a new "Verification of Commissary" submitted annually.
2. Any modification after certification voids the certification unless approved by this office; proposal to modify unit shall be in writing.
3. The business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the FOOD FACILITY, shall be legible, clearly visible to patrons, and permanently affixed on the customer side of the MOBILE FOOD FACILITY and on a MOBILE SUPPORT UNIT.
 - (a) The name shall be in letters at least 3 inches high and shall be of a color contrasting with the vehicle exterior. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high.
 - (b) Notwithstanding subdivision (a), motorized MOBILE FOOD FACILITIES AND MOBILE SUPPORT UNITS shall have the required identification on two sides. (CURFFL 114299)
4. All food must be dispensed in a manner that protects the food from any dust, flies, vermin, or droplet contamination. Food compartment doors are to be kept closed when food is not being dispensed. If they are removed or held open, the food will be considered unprotected. (CURFFL 114090)
5. The operator of the cart must have adequate containers for refuse. The operator is responsible for the sanitation and cleanup around the immediate area of the operation. (CURFFL 114035 & 114040)
6. All food offered for self service is to be wrapped and labeled. All prepackaged food must bear a label identifying the name and place of business of the manufacturer, packer, or distributor; an accurate statement of the contents in terms of weight, measure, or numerical count; and if fabricated from two or more ingredients, it must list each ingredient in descending order. (Refer to last page of this document for example.)
7. All potentially hazardous food (i.e., chili) shall be prepackaged in approved facility and shall be maintained at or below 41 degrees Fahrenheit or at or above 135 degrees Fahrenheit. (CURFFL 114265)
8. Food condiments (catsup, mustard, relish, raw onions, and sauerkraut) shall be protected from contamination and, where available for self-service, shall be prepackaged or available only from approved dispensing devices. (CURFFL 114265)
9. All perishable food being held in the hot food compartment must be maintained at a temperature of 135 degrees Fahrenheit or higher. All perishable food in the cold food compartment must be maintained at or below 41 degrees Fahrenheit. An accurate probe thermometer must be provided to check food temperatures. (CURFFL 113995)
10. All operators shall wear clean outer garments and keep their hands and arms clean at all times when engaged in handling food utensils or equipment. (CURFFL 114020)
11. Service stops longer than one hour require the use of approved restroom facilities within 200 feet of location. A letter documenting toilet room availability must be approved by this office. All food handlers are to wash their hands before beginning work and after visiting the toilet room. (CURFFL 114020 & 114115)
12. The use of tobacco in any form is prohibited in the food dispensing area. All food handlers are to wash their hands after smoking and before handling food again. (CURFFL 114020)
13. Any discharge of wastewater onto the surface of the ground is strictly prohibited. Waste tank outlets shall be kept closed or tightly capped and shall be maintained in good repair. (CURFFL 114100)
14. Insecticides or poisons shall not be carried in the food storage or display areas on the cart. (CURFFL 114025)

SANITATION STANDARDS

[CURFFL 114265]

- A. Equipment on a vehicle, including the interior of cabinet units or compartments, shall be equipped so as to have smooth, easily accessible, and easily cleanable surfaces. Unfinished wooden surfaces are not permitted. Construction joints shall be tightly filled and sealed so as to be readily cleanable. Equipment, including utensils, shall be constructed of nontoxic materials and shall be readily cleanable.
- B. All food displayed, sold or offered for sale from vehicles shall be prepackaged at a facility approved by the enforcement agency except as provided in Sections 114260 & 114270.
- C. During operation, no food shall be stored, displayed or served from any place other than the vehicles.
- D. Food condiments shall be protected from contamination and, where available for self-service, shall be prepackaged or available only from approved dispensing devices.
- E. During transportation and storage, food and food contact surfaces shall be protected from contamination.
- F. All vehicles shall operate out of a Commissary or other facility approved by the enforcement agency. Vehicles shall report to the commissary at least once each operating day for cleaning and servicing operations. Vehicles shall be properly stored, cleaned and serviced at, or within, a commissary so as to provide protection from unsanitary conditions.
- G. Food products remaining after each day's operation shall be stored only in an approved food facility.
- H. Utensils and equipment shall be handled and stored so as to protected from contamination. Single-service utensils shall be obtained only in sanitary manner, and used once only.
- I. All wastewater shall be drained to an approved water receptor.
- J. Potentially hazardous foods shall be maintained at or below 5 degrees Celsius (41 degrees Fahrenheit) or at or above 57.2 degrees Celsius (135 degrees Fahrenheit) at all times.
- K. Vehicular food sales shall be conducted within 60 meters (200 feet) of approved and readily available toilet and hand washing facilities or as otherwise approved by the enforcement officer to ensure proper sanitary facilities are available to the vehicle employee.

FOOD WHICH MAY BE SOLD UNPACKAGED [CURFFL 114260]

- A. The following are examples of foods that may be sold from vehicles in an unpackaged state, provided the storage, display, and dispensing methods are approved by the enforcement agency:
1. Popcorn
 2. Nuts
 3. Produce
 4. Pretzels and similar bakery products
 5. Candy
 6. Hot dogs (The only approved dispensing method for hot dogs is to warm them in a steam table. No grilling is permitted). [CURFFL 114260]
 7. Snow Cones
 8. Whole fish and whole aquatic invertebrates, providing that the storage, display, and dispensing methods are approved by the enforcement agency.
 9. Frozen ice cream bars.
 10. Cappuccino, espresso, café latte, café macchiato, mocha, hot chocolate, and other coffee-based or cocoa-based beverages that may contain cream, milk, or similar dairy products, to be made and immediately served to the consumer.
- **NOTE:** Cooking processes, including, but not limited to, barbecuing, broiling, frying and grilling are not permitted on a mobile food facility.
- B. Hot and cold beverages, which are not potentially hazardous, as defined in Section 113845, may be sold from approved bulk dispensing units.
- C. Conditions as follows:
1. Vehicles selling or offering for sale non prepackaged foods, as specified in subdivision (A), except produce and approved beverages made without cream, milk or similar dairy products, shall be equipped with a food compartment as specified in subdivision (A) of Section 114270.
 2. In addition, those vehicles handling non-prepackaged hot dogs, popcorn, frozen ice cream bars, snow cones, or beverages described in paragraph (10) of subdivision (A) shall comply with subdivisions (b) and (c) of Section 114270.
 3. Vehicles selling unpackaged frozen ice cream bars and beverages described in paragraph (10) of subdivision (a) shall have overhead protection, utensils, and equipment equal or equivalent to National Sanitation Foundation Standards, commissary for cleaning utensils, compartments, and vessels used for product storage, and shall also meet all sanitary design and operating requirements of the local enforcement officials. Vehicles selling unpackaged frozen ice cream bars or holding cream, milk, or similar dairy products shall be equipped with refrigeration units, as described in Section 113860.
 4. Those vehicles handling unpackaged whole fish and aquatic invertebrates shall comply with subdivision (e) of Section 114270, for drainage of wastewater from display storage compartments.
- D. Frozen ice cream bars may be sold from vehicles in an unpackaged state if the frozen ice cream bars are prepackaged at a facility approved by the enforcement agency pursuant to subdivision (b) of Section 114270 and unpackaged for purpose of adding condiments.

POTENTIALLY HAZARDOUS FOOD TO BE PREPACKAGED

All potentially hazardous food shall be prepackaged in an approved facility except as provided in Section 114270. Tamales shall be considered prepackaged if dispensed to the customer in its original, inedible wrapper.

CONSTRUCTION AND EQUIPMENT REQUIREMENTS [CURFFL 114270]

Vehicles on which non-prepackaged hot dogs, popcorn, or snow cones are sold or offered for sale shall, in addition to the requirements of Section 114265, be constructed and equipped as follows:

- (a) The food compartment shall be completely enclosed. The opening to the food compartment shall be sufficiently large to permit food assembly and service operations and shall be provided with a tight fitting closure which, when closed, protects food and interior surfaces from dust, debris, and vermin. [CURFFL 114265 & 114270]
- (b) A one-compartment metal sink furnished with warm running water that is at least 49 degrees Celsius (120 degrees Fahrenheit) and cold water. The sink shall be of a size suitable for washing hands and utensils.
- (c) Hand washing cleanser and single-service towels.
- (d) A water supply tank of at least 18 liters (5 gallons) capacity.
- (e) A wastewater tank of at least 28 liters (7.5 gallons) capacity.

EXEMPTION FOR SALE OF CERTAIN NON-PREPACKAGED ITEMS [CURFFL 114275]

Vehicles on which non-prepackaged hot dogs, popcorn, or snow cones are sold or offered for sale that operate exclusively on premises wherein approved toilet, hand washing, and utensil washing facilities are readily available and within 60 meters (200 feet) shall be exempt from the requirements of subdivision (p) of Section 114265.

Vehicles subject to this section which were in operation as of July 1, 1986, shall not be required to meet the requirements of this article relating to utensil washing facilities, if an approved supply of gloves or utensils, or both, is maintained on the mobile food facility that would preclude any hand contact with the food products being dispensed.

BASIC REQUIREMENTS FOR A MOBILE FOOD FACILITY COMMISSARY

- A. Three sets of detailed plans, specifications and SJCEHD Plan Check Guide shall be submitted and approved by this department for all new or remodeled commissaries.
- B. Plan check fees shall be assessed at \$125 per hour (3-hour minimum). The permit shall not be issued until facility has been inspected and approved by SJCEHD.
- C. Sanitation Requirements [CURFFL - Article 6-8]:
 - 1. All potentially hazardous food shall be held at or below 41 degrees Fahrenheit or shall be kept at or above 135 degrees Fahrenheit at all times. (CURFFL 113995)
 - 2. A thermometer accurate to plus or minus 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, shall be affixed to be readily visible. (CURFFL 113995)
 - 3. A 3 compartment sink with dual drain boards must be provided if any Mobile Food Facilities have multi-use utensils or equipment that need daily cleaning and sanitizing. (CURFFL 113995)
 - 4. No food prepared or stored in private home shall be used, stored, served, offered for sale, sold, or given away. (CURFFL 114015)
 - 5. Adequate electrical outlets shall be provided for Mobile Food Facilities that require electrical service. The outlet shall be constructed to comply with applicable electrical codes. (CURFFL 114020)
 - 6. No insecticide, rodenticide, or other poisonous substance shall be stored in any food preparation area, except in a separate enclosure provided for that purpose. (CURFFL 114025)
 - 7. Commissary shall at all times be so constructed, equipped, maintained, and operated as to prevent the harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. (CURFFL114030)
 - 8. All food waste and rubbish containing food waste shall be kept in leak-proof and rodent-proof containers and shall be contained so as to minimize odor and insect development. (CURFFL 114035)
 - 9. Premises of each food facility shall be kept clean and free of litter, rubbish, and vermin. (CURFFL 114040)
 - 10. Commissary and all equipment, utensils shall be kept clean, fully operative, and in good repair. (CURFFL 114050)
 - 11. All new replacement equipment shall meet or be equivalent NSF standards. (CURFFL 114065)
 - 12. Adequate facilities shall be provided for the sanitary disposal of liquid and solid waste from the mobile food facility. (CURFFL 114302)
 - 13. Potable water shall be available for filling water tanks and the hose used must be constructed of food grade materials and protected from contamination.

LABELING SAMPLE

EXPLANATION

- | | |
|--|--|
| 1. Name | "Joe's Special"
(Optional) Trade Name |
| 2. Common Name of Product
(Required) | Ham & Cheese Sandwich |
| 3. List of Ingredients | Ingredients: Bread, ham, cheese (Required)
tomato, lettuce, and mayonnaise. |
| 4. Net Weight or Count | Net Weight: 8 oz.
(Required) |
| 5. Name/Address of Manufacturer or Distributor
(Required) | "Joe's Sandwich"
1245 Maple Street
Long Beach, CA 99999 |

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

VERIFICATION OF VEHICLE COMMISSARY

Please provide all information requested. An incomplete application may delay approval

VEHICLE INFORMATION

Vehicle Name (DBA): _____

Address for Vehicle:

Street Address

City

- | | | | |
|---------------------|-------|----------------|-------|
| 1) License Plate #: | _____ | 4) Year: | _____ |
| 2) Vehicle Vin #: | _____ | 5) Make/Model: | _____ |
| 3) State Decal #: | _____ | 6) Color: | _____ |

VEHICLE OWNER INFORMATION

Name: _____

Address of Owner:

Street Address

City

The mobile food facility shall operate out of a commissary and shall report to the commissary at least once each operating day for cleaning and servicing (CalCode sections 114295 & 114297). If the use of the commissary is discontinued, the permit holder must notify this office to make the necessary changes. Failure to notify this office may result in permit revocation and penalties.

Signature of Vehicle Operator

Date

COMMISSARY INFORMATION

Business Name: _____

Owner Name: _____

Site Address:

Street Address

City

Phone: () _____

I, the commissary owner, can and will provide the necessary facilities for the above mentioned vehicle at my commissary as checked below:

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> Liquid & solid waste disposal | <input type="checkbox"/> Utensil washing sink
(3 compartment sink) | <input type="checkbox"/> Store frozen food | <input type="checkbox"/> Vehicle wash facilities |
| <input type="checkbox"/> Preparation of food | <input type="checkbox"/> Hot & cold water for cleaning | <input type="checkbox"/> Toilet & hand washing | <input type="checkbox"/> Store refrigerated food |
| <input type="checkbox"/> Store dry food/supplies | <input type="checkbox"/> Provide potable water | <input type="checkbox"/> Overnight parking | <input type="checkbox"/> Adequate electrical outlets |

Signature of Commissary Owner/Operator

Date

HEALTH DEPARTMENT

If the commissary/food establishment is outside San Joaquin County, the local health jurisdiction must verify current health permit by signing below. Commissary/food establishment is in _____ County.

Signature of County REHS

Date

VERIFICATION OF RESTROOM FACILITY

Please provide all information requested

VEHICLE INFORMATION

Vehicle Name (DBA): _____

Address for Vehicle:

Street Address

City

- | | |
|---------------------------|----------------------|
| 1) License Plate #: _____ | 4) Year: _____ |
| 2) Vehicle Vin #: _____ | 5) Make/Model: _____ |
| 3) State Decal #: _____ | 6) Color: _____ |

VEHICLE OWNER INFORMATION

Name: _____

Address of Owner:

Street Address

City

Mobile food facilities shall be operated within 200 feet of approved and readily available toilet and hand washing facilities. This is to ensure restroom facilities are available to employees whenever the mobile food facility is stopped to conduct business (CalCode section 114315).

I have access to the restroom facilities at the following business during my business hours and I am parked less than 200 feet away from the restroom facilities. I will be responsible for maintaining the restroom in a clean and sanitary condition.

Signature of Vehicle Operator

Date

RESTROOM INFORMATION

Business Name: _____

Owner Name: _____

Site Address:

Street Address

City

Phone: () _____

I, the business owner/operator, can and will provide the necessary restroom facilities for the operators of the above-mentioned vehicle at my business and I understand that the restroom facilities are subject to Environmental Health Department inspection.

Signature Business owner/Operator

Date