



## HOW TO OBTAIN A HEALTH PERMIT FOR MOBILE FOOD FACILITIES

**Purpose:** The purpose of this document is to assist customers in the procedures for obtaining a health permit for mobile food facilities.

### Permitting Requirements:

1. All operators shall request a consultation inspection from this department. Inspections are conducted every working day between 8-9am. Inspections will be conducted and assessed our current hourly rate. See fee schedule below.
2. Complete the *Verification of Vehicle Commissary* form, if necessary.
3. Complete the *Verification of Restroom Facility* form, if necessary.
4. Contact the appropriate city or county office for their business license requirements. A list of city or county offices is located on page 5 of this packet.
5. Obtain a State Mobile Food Preparation Unit "Insignia," if necessary. Contact State Housing and Community Development for approval of your commercial coach at (916) 255-2501.
6. All equipment must be operating properly at the time of the inspection. The mobile food facility must be in compliance with all requirements set forth in the California Retail Food Code (CalCode). Excerpts from this code are included in this document beginning on page 6.

### Fees:

Program Element	Annual Fee	Consultation	Reinspection	Penalty (Illegal Vehicle)
1635	\$270	*\$179/Hr	*\$179/Hr	\$270
1633	\$197	*\$179/Hr	*\$179/Hr	\$197
1634	\$125	*\$179/Hr	*\$179/Hr	\$125
1636	\$125	*\$179Hr	*\$179/Hr	\$125

\*Current hourly rate

Annual fees are not prorated. Permits are valid from January 1-December 31st.

See page 2 for mobile food facility classifications.



## MOBILE FOOD FACILITY CLASSIFICATIONS

Program Element	DEFINITIONS	EXAMPLES
1635 Mobile Food Prep Unit	A truck, trailer, or cart used to sell food that is cooked on the vehicle, or any non-prepackaged food that requires preparation beyond heating, popping, shaving of ice, blending, assembling, portioning, dispensing, or baking to a non-PHF form.	Catering truck, cart for frying churros, sushi truck. Grilling or cooking foods such as Philly cheese steak, hamburgers, eggs, bacon, and fajitas. Baking potentially hazardous foods (PHFs) such as pizza.
1633 Limited Food Prep	<p>A vehicle, trailer, or cart used to sell food that requires no preparation other than heating, popping, blending, shaving of ice, assembling, portioning, dispensing, or baking to a non-PHF form.</p> <ul style="list-style-type: none"> <li>· <b>No hot holding of non-prepackaged PHFs except for roasting corn on the cob, steamed or boiled hot dogs, and tamales in the original inedible wrapper.</b></li> <li>· <b>No reheating of PHFs for hot holding, except for steamed or boiled hot dogs and tamales in the original inedible wrapper.</b></li> </ul>	<p>Pre-packaged fruit cups (prepared at an approved location), <b>blending</b> smoothies, <b>dispensing</b> beverage drinks, <b>portioning</b> popcorn and nuts, <b>Hot holding</b> roasted corn on the cob, steamed or boiled hot dogs, and tamales in the original wrapper, <b>baking</b> non-PHFs: cookies, pastries.</p> <p>· The following is permitted from a "satellite food cart" as long as specific requirements are met: <b>Assembling of precooked foods</b>-- tacos, burritos, spaghetti. The food must be prepared by an adjacent permanent food facility and the permit holder must be the same individual for cart and food facility.</p>
1634 Pre-packaged only	A vehicle or cart used to sell prepackaged food only, including frozen PHF.	Ice cream truck, ice cream pushcart, hot/cold truck with pre-packaged PHF that was prepared from an approved facility
1636 Produce/Fish	A vehicle used to sell prepackaged foods. Whole uncut produce and whole fish are considered prepackaged. No refrigerated PHFs.	Whole uncut produce, candy, bottled beverages, whole fish (maintained at 41°F or less at all times).

**\*PHFs—Potentially Hazardous Foods**



REQUIREMENTS	1635	1633	1634	1636
<b>Commissary (§ 114295)</b>	Required for cleaning and servicing. See "Verification of Commissary" form	Required for cleaning and servicing. See "Verification of Commissary" form	Required See Commissary form	Not Required
<b>Hand Washing Sink. (§ 114311)</b>	Required. Minimum dimensions of: 9"X 9" and 5" deep	Required. Minimum dimensions of: 9"X 9" and 5" deep	Not Required	Not Required
<b>3-compartment Ware Washing Sink with overhead protection (§ 114313 &amp; 114314)</b>	Required. Minimum compartment dimensions of: <u>Option 1:</u> 12" wide, 12" long and 10" deep with integral 12" x 12" drain boards.  <u>Option 2:</u> 10" wide, 14" long and 10" deep with integral 10" x 10" drain boards.	<b>Required:</b> -Non-prepackaged PHFs: blending coffee beverages, smoothies, corn on the cob, nacho cheese, chili, assembling sandwiches. <b>Not required-</b> Steamed or boiled hot dogs, prepackaged foods and non-prepackaged, non-PHFs that require no preparation other than heating popping, portioning, bulk dispensing or assembly.	Not Required	Not Required
<b>*Full Enclosure/Food Compartment (§ 113984)</b>	<b>Full Enclosure:</b> Slicing and chopping, grinding of raw ingredients, thawing, cooling of PHFs, reheating for hot holding, soft serve ice cream, cooking foods for later use. <b>Food Compartment:</b> Heating, frying, baking, roasting, popping, blending or assembly, cooking and seasoning to order, slicing and chopping on heated surface. Frying churros	Food Compartment Required	Not Required	Not Required
<b>Mechanical Ventilation [§ 114149.1(a)]</b>	Required	Not Required	Not Required	Not Required
<b>*Mechanical Refrigeration [§ 114301(c)]</b>  Gas: ANSI approved Electric: UL approved	*Required	*Required for PHFs	*Required if PHFs are held cold on MFF	Required
<b>Food Safety Certificate (§ 113947.1)</b>	Required	Required	Not Required	Not Required

\* Operator may not be required to replace or modify an existing MFF that was approved for operation in California prior to July 1, 2007, if proof of a valid permit is provided and the facility is operated in accordance with the conditions of approval. Additions or changes in types of food served may require compliance with CalCode with equipment upgrades.



## **IMPORTANT NOTICE TO MOBILE FOOD PREPARATION / MOBILE FOOD FACILITY UNIT OPERATORS**

The permit issued by this agency is an Environmental Health Permit. Local ordinances may restrict the operation of your Mobile Food Facility / Mobile Food Preparation Unit within the different cities and/or in the unincorporated areas of San Joaquin County.

We therefore advise you to contact the relevant departments of the county and/or city where you plan to operate for specific local restrictions that may affect your business.

On page 5 of this notice are the names, addresses and telephone numbers for the agencies that you may need to contact.

## **NOTICIA IMPORTANTE PARA OPERADORES DE UNIDADES DE COMIDA MOVIBLE / AMBULANTE**

El permiso otorgado por esta agencia solo es permiso de salubridad ambiental. Las leyes locales pueden variar por ciudad o en los alrededores del condado de San Joaquin. Esto puede restringir la operacion de su unidad movable / preparacion de comida atravez de su unidad movable.

Se le aconseja llamar al Departamento del condado o a la ciudad corespondiente donde usted planea operar su negocio para obtener la informacion referente a las restricciones que puedan afectar su negocio.

Para obtener mas informacion recurra a las sigientes agencies. Incluido estan los nombres, las direcciones, y los telefonos que podrian ser de ayuda.



## Environmental Health Department

State of California  
Board of Equalization  
Seller's Permit  
3321 Power Inn Road, Suite 210  
Sacramento, CA 95826-3889  
(916) 227-6700

San Joaquin County  
Community Development Department  
Business License  
1810 E. Hazelton Avenue  
Stockton, CA 95205  
(209) 468-3120

San Joaquin County  
Treasurer-Tax Collector's Office  
Peddler's License  
44 N. San Joaquin Street  
Stockton, CA 95202  
(209) 468-2133

City of Stockton  
Community Development Department  
Business License  
425 N. El Dorado Street  
Stockton, CA 95202  
(209) 937-8313

City of Lodi  
Business License  
300 W. Pine Street  
Lodi, CA 95240  
(209) 333-6717

City of Tracy  
Business License  
333 Civic Center Plaza  
Tracy, CA 95376  
(209) 831-6400

City of Manteca  
Business License  
1001 W. Center Street  
Manteca, CA 95337  
(209) 825-2328

City of Escalon  
Business License  
1854 Main Street  
Escalon, CA 95320  
(209) 838-4107

City of Lathrop  
Business License  
390 Towne Centre Drive  
Lathrop, CA 95330  
(209) 941-7200

City of Ripon  
Business License  
259 N. Wilma Avenue  
Ripon, CA 95366  
(209) 599-2108



## **California Health and Safety Code (excerpts)**

### **Chapter 2: Definitions**

#### **113831. Mobile food facility**

"MOBILE FOOD FACILITY" means any vehicle used in conjunction with a COMMISSARY or other PERMANENT FOOD FACILITY upon which FOOD is sold or distributed at RETAIL.

"MOBILE FOOD FACILITY" does not include a "TRANSPORTER" used to transport packaged FOOD from a FOOD FACILITY, or other APPROVED SOURCE to the CONSUMER.

#### **113789. Food facility**

(a) "FOOD FACILITY" means an operation that stores, prepares packages, serves, vends, or otherwise provides FOOD for human consumption at the RETAIL level, including, but not limited to, the following:

(1) An operation where FOOD is consumed on or off the PREMISES, regardless of whether there is a charge for the FOOD.

(2) Any place used in conjunction with the operations described in this subdivision, including, but not limited to, storage facilities for FOOD-related UTENSILS, EQUIPMENT, and materials.

(b) "FOOD FACILITY" includes permanent and nonpermanent FOOD facilities, including, but not limited to, the following:

(1) Public and private school cafeterias.

(2) RESTRICTED FOOD SERVICE FACILITIES.

(3) Licensed health care facilities.

(4) COMMISSARIES.

(5) MOBILE FOOD FACILITIES.

(6) MOBILE SUPPORT UNITS.

(7) TEMPORARY FOOD FACILITIES.

(8) VENDING MACHINES.

(9) CERTIFIED FARMERS' MARKETS, for purposes of permitting and enforcement.

(c) "FOOD FACILITY" does not include any of the following:

(1) A cooperative arrangement wherein no permanent facilities are used for storing or handling FOOD, a private home, church, private club, or other nonprofit association that gives or sells FOOD to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period, or a for-profit entity that gives or sells FOOD to members and guests for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event.

(2) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code and in the regulations adopted pursuant to that section, if no FOOD or BEVERAGE is offered for sale for onsite consumption.

(3) Premises operated by a PRODUCER, selling or offering for sale only whole PRODUCE grown by the PRODUCER, or shell EGGS, or both, provided the sales are conducted on Premises controlled by the PRODUCER.

(4) A commercial food processing plant as defined in Section 111955.



**113784. Food Compartment**

"Food Compartment" means an enclosed space including, but not limited to, an air pot, blender, bulk dispensing system, covered chafing dish, and covered ice bin, with all of the following characteristics: (a) The space is defined by a physical barrier from the outside environment that completely encloses all FOOD, FOOD-CONTACT SURFACES, and the handling of nonPREPACKAGED FOOD.

(b) All access openings are equipped with TIGHT-FITTING closures, or one or more alternative barriers that effectively protect the FOOD from contamination, facilitate safe FOOD handling, while minimizing exposure to the environment.

(c) It is constructed from materials that are nontoxic, SMOOTH, EASILY CLEANABLE, and durable and is constructed to facilitate the cleaning of the interior and exterior of the compartment.

**113791. Food preparation**

"FOOD PREPARATION" means packaging, processing, assembling, portioning, or any operation that changes the form, flavor, or consistency of FOOD, but does not include trimming of PRODUCE.

**113818. Limited food preparation**

(a) "LIMITED FOOD PREPARATION" means FOOD PREPARATION that is restricted to one or more of the following:

(1) Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of nonPREPACKAGED FOOD.

(2) Dispensing and portioning of nonPOTENTIALLY HAZARDOUS FOOD.

(3) Holding, portioning, and dispensing of any FOODs that are prepared for SATELLITE FOOD SERVICE by the onsite PERMANENT FOOD FACILITY or prepackaged by another APPROVED SOURCE.

(4) Slicing and chopping of FOOD on a heated cooking surface during the cooking process.

(5) Cooking and seasoning to order.

(b) "LIMITED FOOD PREPARATION" does not include any of the following:

(1) Slicing and chopping unless it is on the heated cooking surface

(2) Thawing

(3) Cooling of cooked POTENTIALLY HAZARDOUS FOOD

(4) Grinding raw ingredients or POTENTIALLY HAZARDOUS FOOD

(5) Reheating of PHFs for hot holding, except for steamed or boiled hot dogs and tamales in the original, inedible wrapper.

(6) Hot holding of nonPREPACKAGED, POTENTIALLY HAZARDOUS FOOD, except for roasting corn on the cob, steamed or boiled hot dogs, and tamales in the original, inedible wrapper.

(7) Washing of FOODs

(8) Cooking of POTENTIALLY HAZARDOUS FOODs for later use.

**113871. Potentially hazardous food**

(a) "POTENTIALLY HAZARDOUS FOOD" means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting the rapid and





progressive growth of infectious or toxigenic micro-organisms, the growth and toxin production of *Clostridium botulinum*, or, in raw shell eggs, the growth of salmonella enteritis.

(b) "Potentially hazardous food" includes a food of animal origin that is raw or heat-treated, a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, and garlic-in-oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth as specified under subdivision (a).

(c) "Potentially hazardous food" does not include any of the following:

(1) A food with an  $a_w$  value of 0.85 or less. (2) A food with a pH level of 4.6 or below when measured at 75°F.

(3) A shell egg that is not hard-boiled but has been treated to destroy all viable salmonellae.

(4) A food in an unopened, hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution.

(5) A food that has been shown by appropriate microbial challenge studies approved by the enforcement agency not to support the rapid and progressive growth of infectious or toxigenic micro-organisms that may cause food infections or food intoxications, or the growth and toxin production of *Clostridium botulinum*, such as a food that has an  $a_w$  and a pH that are above the levels specified under paragraphs (1) and (2) and that may contain a preservative, other barrier to the growth of micro-organisms, or a combination of barriers that inhibit the growth of micro-organisms.

(6) A food that does not support the rapid and progressive growth of infectious or toxigenic micro-organisms, even though the food may contain an infectious or toxigenic micro-organism or chemical or physical contaminant at a level sufficient to cause illness.

## **Article 2: Employee Knowledge**

### **113947.1. Food safety certification exam**

(a) FOOD facilities that prepare, handle, or serve nonprepackaged POTENTIALLY HAZARDOUS FOOD, except temporary FOOD facilities, shall have an owner or EMPLOYEE who has successfully passed an APPROVED and accredited FOOD safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one FOOD safety certified owner or EMPLOYEE at each FOOD FACILITY. No certified PERSON at a FOOD FACILITY may serve at any other FOOD FACILITY as the PERSON required to be certified pursuant to this subdivision. The certified owner or EMPLOYEE need not be present at the FOOD FACILITY during all hours of operation.

(b) FOOD facilities that are not subject to the requirements of subdivision (a) that prepare, handle, or serve nonprepackaged, nonPOTENTIALLY HAZARDOUS FOODs, except temporary FOOD facilities, shall do one of the following:

(1) Have an owner or EMPLOYEE who has successfully passed an APPROVED and accredited FOOD safety certification examination as specified in Sections 113947.2 and 113947.3.

(2) Demonstrate to the ENFORCEMENT OFFICER that the EMPLOYEEs have an adequate knowledge of FOOD safety principles as they relate to the specific operation involved in their assigned duties.

(c) On and after January 1, 2007, temporary FOOD facilities that prepare, handle, or serve nonPREPACKAGED FOOD shall have an owner or PERSON IN CHARGE who can





demonstrate to the ENFORCEMENT OFFICER that he or she has an adequate knowledge of FOOD safety principles as they relate to the specific FOOD FACILITY operation.

(d) (1) For the purposes of this section, multiple contiguous FOOD facilities permitted within the same site and under the same management, ownership, or control shall be deemed to be one FOOD FACILITY, notwithstanding the fact that the FOOD facilities may operate under separate permits.

(2) This subdivision shall not apply to the PREMISES of a licensed winegrower or brandy manufacturer utilized for wine tastings conducted pursuant to Section 23356.1 of the Business and Professions Code of wine or brandy produced or bottled by, or produced and prepackaged for, that licensee when use is limited to wine tasting.

(e) A FOOD FACILITY that commences operation, changes ownership, or no longer has a certified owner or EMPLOYEE pursuant to this section shall have 60 days to comply with this subdivision. (f) The responsibilities of a certified owner or EMPLOYEE at a FOOD FACILITY or an owner or PERSON IN CHARGE of a TEMPORARY FOOD FACILITY described in subdivision (c) shall include the safety of FOOD PREPARATION and service, including ensuring that all EMPLOYEES who handle, or have responsibility for handling, nonPREPACKAGED FOODS of any kind, have sufficient knowledge to ensure the safe preparation or service of the FOOD, or both. The nature and extent of the knowledge that each EMPLOYEE is required to have may be tailored, as appropriate, to the EMPLOYEE's duties related to FOOD safety issues.

(g) The FOOD safety certificate issued pursuant to Section 113947.3 shall be retained on file at the FOOD FACILITY at all times, and shall be made available for inspection by the ENFORCEMENT OFFICER.

(h) Certified individuals shall be recertified every five years by passing an APPROVED and accredited FOOD safety certification examination.

(i) A FOOD SAFETY PROGRAM that was not in effect prior to January 1, 1999, shall not be enacted, adopted, implemented, or enforced, unless the program fully conforms to the requirements of this part.

## **Chapter 10: Mobile Food Facilities**

### **114294. Applicable requirements; certification; approval by enforcement agency**

(a) All MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITS shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13, unless specifically exempted from any of these provisions as provided in this chapter.

(b) The ENFORCEMENT AGENCY shall initially approve all MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITS as complying with the provisions of this chapter and may require reapproval if deemed necessary.

(c) Each MOBILE FOOD FACILITY that is either a special purpose commercial modular and coach as defined by Section 18012.5 or a commercial modular coach as defined by Section 18001.8 shall be certified by the Department of Housing and Community Development, consistent with Chapter 4 (commencing with Section 18025) of Part 2 of Division 13, and regulations promulgated pursuant to that chapter. In addition, the ENFORCEMENT AGENCY shall approve all EQUIPMENT installation prior to operation.



**114295. Operation from a commissary**

(a) Except as specified in subdivision (b), all MOBILE FOOD FACILITIES shall operate in conjunction with a COMMISSARY, MOBILE SUPPORT UNIT, or other facility APPROVED by the ENFORCEMENT AGENCY.

(b) This section does not apply to MOBILE FOOD FACILITIES that operate at COMMUNITY EVENTS as defined in Section 113755 and that remain in a fixed position during FOOD PREPARATION and its hours of operation.

(c) MOBILE FOOD FACILITIES shall be stored at or within a COMMISSARY or other location APPROVED by the ENFORCEMENT AGENCY in order to have protection from unsanitary conditions.

(d) MOBILE SUPPORT UNITs shall be operated from and stored at a designated COMMISSARY and shall be subject to permitting and plan review.

**114294. Cleaning and servicing**

(a) MOBILE FOOD FACILITIES shall be cleaned & serviced at least once daily during an operating day. (b) Except as specified in subdivision (c), all MOBILE FOOD FACILITIES shall report to the COMMISSARY or other APPROVED facility on a daily basis.

(c) MOBILE FOOD FACILITIES that are serviced by a MOBILE SUPPORT UNIT and that do not report to a COMMISSARY on a daily basis shall be stored in a manner that protects the MOBILE FOOD FACILITY from contamination. All FOOD shall be stored at the COMMISSARY or other APPROVED facility at the end of the operating day.

(d) MOBILE SUPPORT UNITs shall report to a COMMISSARY or other APPROVED facility for cleaning, servicing, and storage at least daily.

**114299. Identification of owner**

a) Except as specified in subdivision (c), 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.

(b) 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.

(c) Notwithstanding subdivision (a), motorized MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITs shall have the required identification on two sides.

**114301. Equipment construction requirements**

(a) Except to the extent that an alternative construction standard is explicitly prescribed by this section, construction standards for MOBILE FOOD FACILITIES that are subject to Part 2 (commencing with Section 18000) of Division 13 shall be governed by that part.

(b) MOBILE FOOD FACILITY EQUIPMENT, including, but not limited to, cooking EQUIPMENT, the interior of cabinet units, and compartments, shall be designed and made of materials that result in SMOOTH, readily accessible, and EASILY CLEANABLE surfaces.

(1) Unfinished wooden surfaces are prohibited.

(2) Construction joints and seams shall be tightly fitted and SEALED so as to be EASILY CLEANABLE. Silicone sealant or equivalent waterproof compounds shall be acceptable, provided that the gap is smaller than one-quarter inch and applied SMOOTH so as to



prevent the entrance of liquid waste or VERMIN.

(3) Except as specified in Section 114314, nonPORTABLE EQUIPMENT shall be an integral part of the primary unit.

(c) MOBILE FOOD FACILITIES that handle POTENTIALLY HAZARDOUS FOODs, except for prepackaged frozen READY-TO-EAT FOODs, whole FISH, and whole aquatic invertebrates, shall be equipped with REFRIGERATION UNITS as defined in Section 113885.

(d) All new and replacement gas-fired appliances shall meet applicable ANSI standards. All new and replacement electrical appliances shall meet applicable Underwriters Laboratory standards. However, for units subject to Part 2 (commencing with Section 18000) of Division 13, these appliances shall comply with standards prescribed by Sections 18028, 18029.3, and 18029.5.

(e) 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.

(f) EQUIPMENT in which spillage is likely to occur shall have a drip tray fitted so that spillage drains into a waste tank.

(g) All EQUIPMENT shall be installed so as to be EASILY CLEANABLE, prevent VERMIN harborage, and provide adequate access for service and maintenance. (1) EQUIPMENT shall be spaced apart or SEALED together for easy cleaning. There shall be a minimum of four inches of unobstructed space provided for sanitary maintenance beneath counter mounted EQUIPMENT or between the sides of adjacent EQUIPMENT.

(2) PORTABLE EQUIPMENT or machinery need not comply with the minimum leg height requirement.

(3) 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.

(4) 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 six inches off the floor by means of an EASILY CLEANABLE leg and foot.

(h) Floors, walls, and ceilings of all enclosed FOOD PREPARATION areas shall be constructed so that the surfaces are impervious, SMOOTH, and EASILY CLEANABLE. Floor surfaces shall provide EMPLOYEE safety from slipping. The juncture of the floor and wall shall be coved with a 3/8 inch minimum radius coving, with the floor surface extending up the wall at least four inches.

(i) Notwithstanding Section 114143, ground or floor surfaces where cooking processes are conducted from a grill, barbecue, or other unenclosed cooking unit on a MOBILE FOOD FACILITY shall be impervious, SMOOTH, EASILY CLEANABLE, and shall provide EMPLOYEE safety from slipping. Ground or floor surfaces in compliance with this section shall extend a minimum of five feet on all open sides of where cooking processes are conducted.

### **114303. Food and utensils, protection from contamination**

(a) EMPLOYEE entrance doors to FOOD PREPARATION areas shall be self-closing and kept closed when not in use.

(b) The MOBILE FOOD FACILITY, and all EQUIPMENT and UTENSILs shall be protected from potential contamination and kept clean, in good repair, and free of VERMIN.

(c) During transportation, storage, and operation of a MOBILE FOOD FACILITY, FOOD,



FOOD-CONTACT SURFACES, and UTENSILS shall be protected from contamination.

(d) The PERMIT HOLDER of an unenclosed MOBILE FOOD FACILITY handling nonPREPACKAGED FOOD shall develop and follow written operational procedures for FOOD handling and the cleaning and sanitizing of FOODCONTACT SURFACES and UTENSILS. The ENFORCEMENT AGENCY shall review and approve the procedures prior to implementation and an APPROVED copy shall be kept on the MOBILE FOOD FACILITY during periods of operation.

**114305. Food handling**

(a) During operation, no FOOD intended for RETAIL shall be conveyed, held, stored, displayed, or served from any place other than a MOBILE FOOD FACILITY, except for the restocking of product in a manner APPROVED by the ENFORCEMENT AGENCY.

(b) FOOD PREPARATION counter space shall be provided commensurate with the FOOD operation, adjacent to all cooking EQUIPMENT.

(c) Except as specified in subdivision (d), FOOD products remaining after each day's operation shall be stored in an APPROVED COMMISSARY or other APPROVED facility.

(d) POTENTIALLY HAZARDOUS FOODS held at or above 135/4F on a MOBILE FOOD FACILITY or MOBILE SUPPORT UNIT shall be destroyed at the end of the operating day.

**114307. Mobile food facilities that operate at community events**

MOBILE FOOD FACILITIES that operate at COMMUNITY EVENTS and that remain fixed during FOOD PREPARATION and its hours of operation may: (a) Include a staffed counter that serves hot and cold BEVERAGES and ice that are not POTENTIALLY HAZARDOUS FOOD and that are dispensed from APPROVED bulk dispensing units.

(b) Store supplies and FOOD that are not potentially hazardous in unopened containers adjacent to the MOBILE FOOD FACILITY or in a nearby temporary storage unit. "Unopened container" means a factory SEALED container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.

(c) Operate an OPEN-AIR BARBECUE adjacent to the MOBILE FOOD FACILITY if APPROVED by the ENFORCEMENT AGENCY.

**114309. Mobile food facility exemptions**

(a) MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITs shall be exempt from the requirements of Sections 114250, 114256.1, and 114279.

(b) Nothing in this chapter shall be deemed to require any PERSON to replace or modify an existing MOBILE FOOD FACILITY APPROVED for operation prior to adoption of this part, so long as the facility is operated in accordance with the conditions of approval. Plans and specifications may be required by the ENFORCEMENT AGENCY if it determines that they are necessary to assure compliance with this part.

(c) MOBILE FOOD FACILITIES equipped with a one-compartment sink or two-compartment sink that was APPROVED for operation prior to adoption of this part need not provide a three-compartment sink.

**114311. Handwashing sink requirements**

Except as specified in subdivision (c), MOBILE FOOD FACILITIES not under a valid



PERMIT as of January 1, 1997, from which nonPREPACKAGED FOOD is sold shall provide handwashing facilities. The handwashing facilities shall be separate from the WAREWASHING sink.

(a) The handwashing sink shall have a minimum dimension of nine inches by nine inches in length and width and five inches in depth and be easily accessible by FOOD EMPLOYEES.

(b) The handwashing facility shall be separated from the WAREWASHING sink by a metal splashguard with a height of at least six 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 handwashing sink and the WAREWASHING sink drainboards is 24 inches or more.

### **114313. Warewashing sink requirements**

(a) Except as specified in subdivision (b) and (c), MOBILE FOOD FACILITIES where nonPREPACKAGED FOOD is cooked, blended, or otherwise prepared shall provide a WAREWASHING sink with at least three compartments with two integral metal drainboards.

(1) The dimensions of each compartment shall be large enough to accommodate the cleaning of the largest UTENSIL and either of the following:

(A) At least 12 inches wide, 12 inches long, and 10 inches deep

(B) At least 10 inches wide, 14 inches long, and 10 inches deep

(2) Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with at least one-eighth inch per foot slope toward the sink compartment, and fabricated with a minimum of one-half inch lip or rim to prevent the draining liquid from spilling onto the floor.

(3) The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. (b) If all UTENSILS and EQUIPMENT of a MOBILE FOOD FACILITY are washed and sanitized on a daily basis at the APPROVED COMMISSARY or other APPROVED FOOD FACILITY, and the MOBILE FOOD FACILITY provides and maintains an adequate supply of spare preparation and serving UTENSILS in the MOBILE FOOD FACILITY as needed to replace those that become soiled or contaminated, then the MOBILE FOOD FACILITY shall not be required to provide a WAREWASHING sink to only handle any of the following:

(1) NonPOTENTIALLY HAZARDOUS FOODS that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly, or shaving of ice.

(2) Steamed or boiled hot dogs.

(3) Tamales in the original, inedible wrapper.

(c) An unenclosed MOBILE FOOD FACILITY that prepares POTENTIALLY HAZARDOUS BEVERAGES for immediate service in response to an individual CONSUMER order shall do one of the following:

(1) Provide a three-compartment sink described in subdivision (a).

(2) Provide at least one two-compartment sink that complies with subdivision (e) of Section 114099.3.

(3) Provide a one-compartment sink with at least one integral metal drainboard, an adequate supply of spare preparation and serving UTENSILS to replace those that become soiled or contaminated, and WAREWASHING facilities that comply with subdivision (a) in a reasonable proximity to, and readily accessible for use by, FOOD EMPLOYEES at all times.





**114314. Handwashing and warewashing facilities, location**

(a) Handwashing facilities and WAREWASHING sinks for unenclosed MOBILE FOOD FACILITIES shall be an integral part of the primary unit or on an APPROVED auxiliary conveyance that is used in conjunction with, and maintained immediately adjacent to, the primary unit of the MOBILE FOOD FACILITY.

(b) When used in conjunction with a MOBILE FOOD FACILITY, an auxiliary conveyance shall contain all of the utility connections.

**114315. Toilet and handwashing facilities**

(a) A FOOD FACILITY shall be operated within 200 feet travel distance of an APPROVED and readily available toilet and handwashing facility, or as otherwise APPROVED by the ENFORCEMENT AGENCY, to ensure that restroom facilities are available to facility EMPLOYEES whenever the MOBILE FOOD FACILITY is stopped to conduct business for more than a one-hour period.

(b) This section does not limit the authority of a local governing body to adopt, by ordinance or resolution, additional requirements for the public safety, including reasonable time, place, and manner restrictions pursuant to its authority under subdivision (b) of Section 22455 of the Vehicle Code.

**114317. Exterior and surrounding area to be sanitary**

The exterior of a MOBILE FOOD FACILITY and the surrounding area, as relating to the operation of FOOD service, shall be maintained in a sanitary condition.

**114319. 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 FACILITY 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 114254, 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) During periods of inoperation, FOOD and UTENSILS shall be stored in one of the following methods:

(1) Within APPROVED FOOD storage facilities at the COMMISSARY or other APPROVED facility.

(2) In FOOD COMPARTMENTS APPROVED by the ENFORCEMENT AGENCY where the FOOD is protected at all times from contamination, exposure to the elements, ingress of rodents and other VERMIN, and temperature abuse.

**114321. Height and width of occupied areas**

MOBILE FOOD FACILITIES that are occupied during normal business operations shall have a clear, unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space. This section shall not apply to vehicles under PERMIT prior to January 1, 1996.

**114322. Location of compressors**



Compressor units that are not an integral part of FOOD 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.

**114323. Safety requirements**

- (a) A first-aid kit shall be provided and located in a convenient area in an enclosed case.
- (b) MOBILE FOOD FACILITIES that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:
  - (1) All UTENSILS in a MOBILE FOOD FACILITY 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 EASILYCLEANABLE and be manufactured of materials APPROVED by the ENFORCEMENT AGENCY.
  - (2) Coffee urns, deep fat fryers, steam tables, and similar EQUIPMENT shall be equipped with positive closing lids that are fitted with a secure latch mechanism that will prevent excessive spillage of hot liquids into the interior of a MOBILE FOOD FACILITY in the event of a sudden stop, collision, or overturn. As an alternative to this requirement, a coffee urn may be installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.
  - (3) Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.
- (c) 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.
- (d) 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.
- (e) A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on the interior of each occupied MOBILE FOOD FACILITY.
- (f) (1) 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 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 letters at least one inch high.
  - (2) 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.
- (g) All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

**114325. Water heater requirements**

- (a) Except on a MOBILE FOOD FACILITY that only utilizes the water for handwashing purposes, a water heater or an instantaneous heater capable of heating water to a minimum of 120°F, interconnected with a POTABLE WATER supply, shall be provided and shall





operate independently of the vehicle engine. On a MOBILE FOOD FACILITY that only utilizes the water for handwashing purposes, a water heater or an instantaneous water heater capable of heating water to a minimum of 100°F, interconnected with a POTABLE WATER supply, shall be provided and shall operate independently of the vehicle engine.

(b)(1) Except as specified in paragraph (2), a water heater with a minimum capacity of three gallons shall be provided for MOBILE FOOD FACILITIES. (2) A minimum water heater capacity of one-half gallon shall be provided for MOBILE FOOD FACILITIES APPROVED for LIMITED FOOD PREPARATION.

**114217. Potable water tanks, capacity**

(a) A POTABLE WATER tank of sufficient capacity to furnish an adequate quantity of POTABLE WATER for FOOD PREPARATION, WAREWASHING, and handwashing purposes shall be provided for nonpermanent FOOD facilities.

(b) At least five gallons of water shall be provided exclusively for handwashing for each NONPERMANENT FOOD FACILITY. Any water need for other purposes shall be in addition to the five gallons for handwashing.

(c) Except as specified in subdivision (d), at least 25 gallons of water shall be provided for FOOD PREPARATION and WAREWASHING.

(d) At least 15 gallons of water shall be provided for nonpermanent FOOD facilities that conduct LIMITED FOOD PREPARATION.

(e) The water delivery system shall deliver at least one gallon per minute to each sink basin.

**114219. Potable water tanks, enclosed system**

A POTABLE WATER tank shall be enclosed from the filling inlet to the discharge outlet and emptied to ensure complete drainage of the tank.

**114221. Potable water tanks, inspection and cleaning port**

(a) Water tanks shall be designed with an access port for inspection and cleaning. The access port shall be in the top of the tank and flanged upward at least one-half inch and equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place and flanged to overlap the opening and sloped to drain.

(b) Notwithstanding subdivision (a), water tanks that are not accessible for inspection may comply with this section by submitting written operational procedures for the cleaning and sanitizing of the POTABLE WATER tank. The ENFORCEMENT AGENCY shall review and approve the procedures prior to implementation and an APPROVED copy shall be kept on the MOBILE FOOD FACILITY during hours of operation.

**114223. Potable water tanks, "V" type threads, use limitation**

A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

**114225. Potable water tanks, inlet and outlet**

(a) POTABLE WATER tanks shall be installed in a manner that will allow water to be filled with an easily accessible inlet.

(b) A POTABLE WATER tank's inlet and outlet shall be positioned so that they are protected from contaminants such as waste discharge, dust, oil, or grease.



(c) NONPERMANENT FOOD FACILITIES shall be provided with a connection of a size and type that will prevent its use for any other service and shall be constructed so that backflow and other contamination of the water supply are prevented.

**114227. Potable water tanks, filter**

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and POTABLE WATER system when compressed air is used to pressurize the water tank system.

**114229. Potable water tanks, protective cover or device**

If not in use, a POTABLE WATER tank and hose inlet and outlet fitting shall be protected using a cap and keeper chain, quick disconnect, closed cabinet, closed storage tube, or other APPROVED protective cover or device.

**114231. Potable water tank inlet**

A NONPERMANENT FOOD FACILITY's POTABLE WATER tank inlet shall be three-fourths inch in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

**114233. Potable water tanks, system flushing and disinfection**

A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

**114235. Potable water tank, using a pump and hoses, backflow prevention**

A PERSON shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

**114238. Potable water tanks, tank, pump, and hoses dedication**

A water tank, pump, and hoses used for conveying POTABLE WATER shall not be used for any other purpose.

**114239. Potable water tanks, refilling and storage**

(a) POTABLE WATER tanks may be constructed in a manner that will allow for a POTABLE WATER tank to be removed from within the NONPERMANENT FOOD FACILITY compartments for refilling or replacing.

(b) Refilling of a POTABLE WATER tank shall be conducted through an APPROVED and sanitary method, such as at the COMMISSARY.

(c) Storage of any prefilled water tank, or empty and clean water tanks, or both, shall be within the NONPERMANENT FOOD FACILITY or in an APPROVED manner that will protect against contamination.

**114240. Wastewater tanks, capacity and drainage**

(a) Wastewater tanks shall be of a capacity commensurate with the level of FOOD handling activity.

(b) Wastewater tanks shall have a minimum capacity that is 50 percent greater than the POTABLE WATER tanks. In no case shall the wastewater capacity be less than 7.5 gallons. Where POTABLE WATER for the preparation of a FOOD or BEVERAGE is supplied, an



additional wastewater tank capacity equal to at least 15 percent of the water supply shall be provided.

(c) Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity.

(d) Where ice is utilized in the storage, display, or service of FOOD or BEVERAGES, an additional minimum wastewater holding tank shall be provided with a capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.

(e) Wastewater tanks on nonpermanent FOOD facilities shall be equipped with a shut-off valve.

**114241. Wastewater tanks, removing wastes**

(a) Wastewater tanks may be constructed in a manner that will allow the wastewater tank to be removed from within the APPROVED NONPERMANENT FOOD FACILITY compartments for replacing.

(b) RETAIL FOOD operations shall cease during removal and replacement of tanks.

(c) Sewage and other liquid wastes shall be removed from a NONPERMANENT FOOD FACILITY at an

APPROVED waste servicing area or by an APPROVED sewage transport vehicle in such a way that a public health HAZARD or nuisance is not created.

**114242. Wastewater tanks, flushing**

Wastewater tanks shall be thoroughly flushed and drained in a sanitary manner during the servicing

**114326. Commissary requirements**

All COMMISSARIES and other APPROVED facilities servicing MOBILE SUPPORT UNITS, MOBILE FOOD FACILITIES, and VENDING MACHINES shall meet the applicable requirements in this part and all of the following:

(a) Adequate facilities shall be provided for the sanitary disposal of liquid waste from the MOBILE FOOD FACILITY or MOBILE SUPPORT UNIT being serviced.

(b) Adequate facilities shall be provided for the handling and disposal of garbage and REFUSE originating from a MOBILE FOOD FACILITY or MOBILE SUPPORT UNIT.

(c) POTABLE WATER shall be available for filling the water tanks of each MOBILE FOOD FACILITY and 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.

(d) Hot and cold water, under pressure, shall be available for cleaning MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITS.

(e) Adequate facilities shall be provided for the storage of FOOD, UTENSILS, and other supplies.

(f) Notwithstanding Section 113984, commissaries that service MOBILE FOOD FACILITIES that conduct LIMITED FOOD PREPARATION shall provide a FOOD PREPARATION area.

(g) Servicing areas at commissaries shall be provided with overhead protection, except that areas used only for the loading of water or the discharge of sewage and other liquid waste through the use of a closed system of hoses need not be provided with overhead protection.

(h) Servicing areas used for cleaning shall be sloped and drained to an APPROVED



wastewater system.

(i) Adequate electrical outlets shall be provided for MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITS that require electrical service.

**114327. Mobile support unit requirements**

(a) MOBILE SUPPORT UNITS shall be subject to plan review and be APPROVED by the ENFORCEMENT AGENCY. Requirements shall be based on proposed method of operation and number of MOBILE FOOD FACILITIES serviced.

(b) MOBILE SUPPORT UNITS shall meet all applicable requirements of this part and the following:

(1) Interior floor, 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) Be constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or PREMISES.

(3) If 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.

(c) MOBILE SUPPORT UNITS shall not be APPROVED for WAREWASHING.

**113984. Food preparation area, protection from contamination**

(a) Adequate and suitable counter space shall be provided for all FOOD PREPARATION

(b) During preparation, unpackaged FOOD shall be protected from dirt, VERMIN, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination.

(c) Except as specified in subdivision (d), FOOD PREPARATION shall be conducted within a fully enclosed FOOD FACILITY.

(d) LIMITED FOOD PREPARATION shall be conducted within a FOOD COMPARTMENT or as APPROVED by the ENFORCEMENT AGENCY. All FOOD shall be thawed, washed, sliced, and cooled within an APPROVED fully enclosed FOOD FACILITY.

(e) FOOD shall be prepared with suitable UTENSILS and on surfaces that, prior to use, have been cleaned, rinsed, and sanitized as specified in Section 114117 to prevent cross-contamination.

(f) Overhead protection shall be provided above all FOOD PREPARATION, FOOD display, and FOOD storage areas.