County of Sonoma
Department of Health Services

Environmental Health and Safety

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MOBILE FOOD FACILITY

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TO: Prospective Food Vendors

SUBJECT: Public Health Laws Relating to the Operation of **Mobile Food Facility**

REFERENCES: California Health and Safety Code, Chapter 4, California Retail Food Code (Cal-Code), Chapter 10, *Mobile Food Facilities*, Sections 114295, 114326, *Commissaries*, Chapter 11, *Temporary Food Facilities*, NSF International Standard 59

1. Mobile food preparation units shall be constructed to meet NSF Standard 59. To obtain a copy of NSF Standard 59, contact Customer Standard Services (800) 673-6275, 310 Miller Avenue, Ann Arbor, MI 48103.

2. Mobile food preparation units with potentially hazardous food shall have approved means of refrigeration capable of maintaining the food at 41ºF or below. Ice and dry ice are *not* acceptable as the sole method of temperature maintenance.

3. A Restroom Agreement for food service personnel is required, if vehicle stops for more than a 1-hour period of time at any location. The restroom must meet CalCode Section 114315 requirements for toilet and handwashing and be within 200 feet of the MFF. (See *Vehicle Data Sheet* for information) **NOTE:** City or County Zoning or Use Permit may be required.

4. All mobile food preparation units shall operate out of a commissary. Restaurants, retail food markets or other similar food establishments may be suitable for use as commissaries. *Provide a copy of the Commissary Agreement.*

5. Mobile food preparation units shall report to the commissary at least once each operating day for cleaning and servicing operations. Units shall be stored at the commissary.

6. Obtain approval from the local planning authority prior to operating at a given location.

7. Obtain a County of Sonoma Retail Food Industry Permit from the Environmental Health Division and pay the annual fee, *prior to operating*. An Environmental Health Specialist must also inspect your unit prior to opening your business.

8. See the text of Chapter 10, Mobile Food Facilities, and Sections 114295, 114326 Commissaries.

9. State Department of Housing and Community Development certification. The insignia is the property of the State and is usually located near the driver side door. If there is no evidence of State certification, refer the owner to (916) 255-2532 (for new MFF-Vehicles).

10. Food handler certification is required for at least one person in every mobile food preparation unit. Certification must be obtained within 60 days of opening a new business. See "*State of California Food Handlers Certification Requirements"* document enclosed.

11. *Sonoma County Ordinance No.5856, Section 1, Sec. 19-17*: **It shall be unlawful for any person to engage in mobile food vending within 500 feet of any property line of any school** serving students 18 years of age or younger, except on legal holidays and weekends.

12. S*onoma County Code, Section 14-5.2:* **Any food facility found to be operating without a valid food facility permit is subject to closure and a penalty**, which may be up to three times the amount of the permit fee as identified in the current fee resolution adopted by the board of supervisors. Penalties shall not be assessed until the food facility operator has received a written notice with an opportunity to comply prior to resuming the operation.

EASY STEPS FOR HEALTHY FOOD SERVICE

WASH YOUR HANDS	**Thoroughly wash your hands and fore arms** using warm water with single service soap & drying with single service paper towels before handling foods or food utensils, after entering the food service/prep area, after handling non-food surfaces or touching yourself or clothing.
KEEP COLD FOODS BELOW *41EF*	**Check food temperatures** in refrigeration units or ice baths on a routine basis to assure all potentially hazardous foods (perishable foods) are at safe storage/holding temperatures.
KEEP HOT FOODS ABOVE *135EF*	Che**ck food temperatures** in steam tables or in hot holding units on a routine basis to assure temperatures are being maintained at a safe holding temperature.
MINIMIZE HAND TO FOOD CONTACT	**Use utensils whenever possible** for handling of ready-to-eat foods, including condiments/garnishes. Using pasta tongs for safe food prep (shredded lettuce) is safer than using your hands.
DON'T WORK IF YOU ARE ILL	Report all illnesses to your supervisors and do not handle foods or utensils when ill!
DON'T SMOKE, EAT OR DRINK WHILE ON THE JOB	**Absolutely no** smoking, drinking or eating is permitted in any work areas where food is stored, prepared or served. Such action provides for hand to mouth contact and an increased opportunity to unintentionally contaminate food.
WEAR CLEAN CLOTHING	Wearing clean uniforms, aprons and using clean hot pads/gloves decreases the chance of indirectly contaminating your customers' food. Note that aprons are for protecting clothing and not designed for hand wiping.
KEEP SERVICE OPENINGS SCREENED	Minimize the number of flying insects within your booth by keeping service and entrance-opening screens closed when not actively in use.
USE GOOD CLEANING & SANITIZING PRACTICES	Remember, it is easier to keep things clean than to have to do a heavy, thorough cleaning at the end of every day. **Be sure to sanitize** (100ppm CL) your preparation equipment & surfaces between changing types of foods (such as chicken to pork or beef, or meat, to produce or cheeses), and hold your cloth wiping towels in approved sanitizer solutions.
WEAR HAIR RESTRAINTS	Wear hair restraints when working with long hair that hangs down over the food. Don't forget that long beards require restraining just as long hair does.

FOLLOWING SAFE FOOD HANDLING PRACTICES IS GOOD FOR PUBLIC HEALTH AND IS GOOD FOR YOUR BUSINESS!

Cal-Code, Effective July 1, 2007

Article 4 Handwashing

113952 Clean condition

Food employees shall keep their hands and exposed portions of their arms clean.

113953.3 Handwashing procedure

(a)Except as specified in subdivision (b), all employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of clean hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. Employees shall wash their hands in all of the following instances:

1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
3) After using the toilet room.
4) After caring for or handling any animal allowed in a food facility pursuant to this part.
5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
6) After handling soiled equipment or utensils.
7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
8) When switching between working with raw food and working with ready-to-eat food.
9) Before donning gloves for working with food
10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
11) After engaging in other activities that contaminate the hands.

(b)If approved and capable of removing the types of soils encountered in the food operations involved, an automatic handwashing facility may be used by food employees to clean their hands.

113953.4 Hand sanitizers

(a) Hand sanitizer shall be applied only to hands that are cleaned as specified under section 113953.3.

(b) A hand sanitizer and a chemical hand sanitizer and a chemical hand sanitizer solution used as a hand dip shall do the following:

(1) Comply with one of the following:

(A) Be a drug that is listed in the FDA publication approved Drug Products with Therapeutic Equivalence Evaluations as an FDA approved drug based on safety and effectiveness.

(B) Have active antimicrobial ingredients that are listed in the FDA monograph for OTC Health-Care Antiseptic Drug Products as an antiseptic handwash.

(2) Comply with one of the following:

(A) Have components that are exempted from the requirement of being listed in federal food

additive regulations as specified in 21CFR 170.39-Threshold of regulations for substances used in food contact surfaces; or

(B) Comply with and be listed in :

(i)21CFR 178-Indirect food additives:Adjuvants, Production Aids, and Sanitizers as regulated for use as a food additive with condition of safe use, or (ii)21CFR 182-Substance Generally Recognized as Safe, 21 CFR-Direct food Substances Affirmed as Generally Recognized as Safe, or 21 CFR 186-Indirect food Substances Affirmed as Generally Recognized as Safe for use in contact with food.

(c) If a hand sanitizer or a chemical hand sanitizing solution used as a hand dip does not meet the criteria specified under subdivision (b) of this section, use shall be:

(1) Followed by thorough hand rinsing in clean running water before any contact with food or by the use of gloves; or

(2) Limited to situations that involved no direct contact with food by the bare hands.

(d) A chemical hand sanitizing solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100mg/L chlorine.

113961 Handling ready-to-eat foods

(a) Food employees shall minimize bare hand and arm contact with non-prepackaged food that is in a ready-to-eat form.

(b) 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 on tableware or in other containers. However, food employees may assemble or place on tableware or in other containers ready-to-eat food in an approved food preparation area without using utensils if hands are cleaned in accordance with Section 113953.3.

(c) Food that has been served to the customer and then wrapped or pre-packaged at the direction of the customer shall be handled only with utensils. These utensils shall be properly sanitized before reuse.

113968 Fingernails

Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.

113973 Use of Gloves (b-f)

(b) Whenever gloves are worn, they shall be changed, replaced, or washed as often as handwashing is required by this part.

(c) If used, single-use gloves shall be used for only one task, such as working with ready-to-eat food or with raw food of animal origin, used for no other purpose, and shall be discarded when damaged or soiled, or when interruptions in the food handling occur.

(d) Except as specified in subdivision (e), slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used only with food that is subsequently cooked as specified in Section 114004, such as frozen food or a primal cut of meat.

(e) Slash-resistant gloves may be used with ready-to-eat food that will not be subsequently cooked if the slash-resistant gloves have a smooth, durable, and nonabsorbent outer surface or if the slash-resistant glove, or a single-use glove.

(f) Cloth gloves may not be used in direct contact with food unless the food is subsequently cooked.

113974 Employees with cold or flu symptoms

Food employees experiencing, while at work in a food facility, persistent sneezing, coughing, or runny nose that is associated with discharges from the eyes, nose, or mouth, and that cannot be controlled by medication, shall not work with exposed food; clean equipment, utensils, or linens; or unwrapped single-use utensils.

CHAPTER 10. Mobile Food Facilities

114294.
(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.
(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.

(e) Notwithstanding any other provisions of this section, a mobile food facility that is engaged in food preparation, other than limited food preparation, as defined in Section 113818, shall not operate in conjunction with a mobile support unit.

114297.
(a) Mobile food facilities shall be cleaned and 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.
(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 consumers, and permanently affixed on the consumer 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.

(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.

(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 permitholder 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 food-contact 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.
(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°F on a mobile food facility or mobile support unit shall be destroyed at the end of the operating day.

114306.
(a) A single operating site mobile food facility is restricted to produce, prepackaged food, and limited food preparation.

(b) Notwithstanding Section 113984, a mobile food facility operating within a fully enclosed structure shall not be required to provide a secondary food compartment over food preparation areas.

(c) A single operating site mobile food facility that is required to provide warewashing and handwashing facilities shall provide a warewashing sink and handwashing sink per site or operation. A warewashing and handwashing sink contained in a facility to which this subdivision applies shall be conveniently located so as to be accessible during all hours of operation. Additional handwashing sinks may be required pursuant to paragraph (1) of subdivision (b) of Section 113953.

(d) Notwithstanding Section 114095, a warewashing sink may be shared by not more than four mobile food facilities operating as a single operating site mobile food facility that is required to provide a warewashing sink, if the sink is conveniently located so as to be accessible during all hours of operation.

(e) For purposes of permitting and enforcement, the permitholder of each single operating site mobile food facility location shall be the same.

114307. 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.
(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. 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.

(c) This section shall not apply to mobile food facilities handling only whole produce or the bulk dispensing of nonpotentially hazardous beverages.

114313.
(a) Except as specified in subdivisions (b) and (c), a mobile food facility 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 reasonable proximity to, and readily accessible for use by, food employees at all times.

114314.

(a) Handwashing sinks 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 the mobile food facility.

(b) Warewashing sinks for unenclosed mobile food facilities shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks from bird and insect droppings, dust, precipitation, and other contaminants.

114315.

(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. 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.

(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. Mobile food facilities that are occupied during normal business operations shall have a clear, unobstructed height over the aisleway 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. 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.

(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 easily cleanable 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 any mobile food facility that is equipped with heating elements or cooking equipment.

(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.

(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.

114326. 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 any of the

following to accommodate all operations necessary to support mobile support units, mobile food facilities, and vending machines:

(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.

(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.

Article 3. Mobile Water and Wastewater Tanks

114205.

(a) Nonpermanent food facilities that handle nonprepackaged food shall be equipped with potable water and wastewater tanks, unless approved temporary water and wastewater connections are provided.

(b) Permanent food facilities shall be in compliance with Sections 114190 to 114201, inclusive.

114207. Materials that are used in the construction of potable water and wastewater tanks and appurtenances shall be safe, durable, corrosion-resistant, nonabsorbent, and finished to have a smooth, easily cleanable surface.

114209. Potable water tanks and wastewater tanks shall be sloped to an outlet that ensures complete drainage of the tank and designed and constructed so as to be easily and completely drained.

114211.
(a) The water system shall be designed and constructed using materials that enable water to be introduced without contamination.

(b) All tanks, line 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.

(c) All waste lines shall be connected to wastewater tanks with watertight seals.

(d) Any connection to a wastewater tank shall preclude the possibility of contaminating any food, food-contact surface, or utensil.

114213.
(a) Any potable water or wastewater tank mounted within a mobile food facility or mobile support unit shall have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility.

(b) If provided, a water tank vent shall terminate in a downward direction and shall be covered with 16 mesh per square inch screen or equivalent when the vent is in a protected area or a protective filter when the vent is in an area that is not protected from windblown dirt and debris.

114215. Hoses used in conjunction with nonpermanent food facilities shall meet all of the following requirements:

(a) A hose used for conveying potable water from a water tank shall be:
- (1) Safe
- (2) Durable, corrosion-resistant, and nonabsorbent
- (3) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition
- (4) Finished with a smooth interior surface
- (5) Protected from contamination at all times
- (6) Clearly and durably identified as to its use if not permanently attached

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

(c) Hoses used on a mobile food facility or a mobile support unit and potable water tank connectors shall have matching connecting devices. Devices for external cleaning shall not be used for potable water purposes on the mobile food facility. Hoses and faucets equipped with quick connect and disconnect devices for these purposes shall be deemed to meet the requirements of this subdivision. Exterior hose-connection valves shall be attached to mobile food facilities or mobile support units and shall be located above the ground with an approved water connection.

114217.
(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. 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.
(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. A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

114225.
(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 is prevented.

114227. 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. 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. 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. 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. A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

114238. A water tank, pump, and hoses used for conveying potable water shall not be used for any other purpose.

114239.
(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.
(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.
(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 shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

County of Sonoma Department of Health Services
Environmental Health and Safety
625 5th Street ❖ Santa Rosa, CA 95404
707-565-6565 ❖ Fax 707-565-6525
www.sonoma-county.org/health/services/foodmobile.asp

sonoma county
DEPARTMENT OF HEALTH SERVICES

DATA SHEET
Mobile Food Facilities or Preparation Units

Prior to the issuance of a retail food industry permit, the following information must be provided.

Business Name _____ ID# _____

Owner Name _____ Date _____

Mailing Address _____

City _____ State _____ Zip _____ Phone _____

Type of Mobile Food Facility (MFF) or Mobile Food Preparation Unit (MFPU) (check one):

☐ Hot Truck ☐ Cold Truck ☐ Ice Cream Truck ☐ Espresso Cart

☐ Hot Dog Cart ☐ Ice Cream Cart ☐ Other

Make and Model of Vehicle _____

Vehicle License # _____

Include a copy of the vehicle registration

Operator's Name_____ (if different from owner)

CA Driver's License # _____

Include a copy of your California Driver's License

☐ Check this box **if any one stop meets all three conditions**:

1. For more than one hour
2. On private property
3. Not within city limits

If any one stop meets the conditions above, your application will be sent to the County of Sonoma Permit Resource Management Department (PRMD) for review and approval of any zoning issues. Contact PRMD at 565-1900 (option 2) for information concerning zoning and timeframe issues.

If you **stop for more than one hour** at any location, you **must provide a letter** from the owner of the facility granting you and your employees **permission to use the restroom facilities**. The restroom must:

- be within 200 feet of where the MFPU or MFF stops to sell food
- be in good physical condition and sanitary
- have hot and cold water provided via a mixing valve
- have a wall-mounted soap and paper towel dispenser
- be adequately supplied with toilet paper, soap and paper towels
- be open and available for use for the entire time the MFPU or MFF is at a location

ROUTE SHEET
Mobile Food Facilities and Preparation Units

List all stops or locations where food or beverages are sold to the public. Use a separate sheet if more space is needed.

Time		Location	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	
Arrive _____	Leave _____	Address _____	
		Facility Name	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	
Arrive _____	Leave _____	Address _____	
		Facility Name _____	

Signature _____ Date _____

Print Name _____

For EH Office Use Only

Copy Sent to PRMD on _____ by_____

PRMD Response Received on _____

Disposition (PRMD) _____

Disposition (EH) _____

COUNTY OF SONOMA DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH AND SAFETY

625 5th Street, Santa Rosa, CA 95404 ❖ Phone (707) 565-6565 ❖ Fax (707) 565-6525 ❖ www.sonoma-county.org/eh

COMMISSARY AGREEMENT

Mobile Food Facility ❖ Caterer ❖ Temporary Food Facility

Please complete Sections 1 and 2. If your commissary is outside of Sonoma County please also complete Section 3.

Section 1 – To be completed by APPLICANT — *Please print or type.*

Business Name _____ PR# _____

Owner/Operator Name _____

Business Mailing Address _____ Suite _____

City _____ State _____ Zip _____ Home Phone _____ Bus. Phone _____

I, _____, hereby state that the above information is current, true and correct to the best of my knowledge and agree to utilize my approved commissary in accordance with the California Health & Safety Code, California Retail Food Code, and Sonoma County Environmental Health and Safety, requirements. **Note: If this Commissary Agreement is modified or cancelled, and a new Commissary Agreement is not provided to this office, your permit to operate a food facility will be subject to suspension or revocation. This Commissary Agreement shall be effective for no longer than one year.**

Signature _____ Date _____

Section 2 – To be completed by COMMISSARY OWNER/OPERATOR — *Please print or type.*

Commissary Name _____ PR# _____

Address _____ Bus. Phone _____

City _____ Zip _____ Owner/Operator _____

Check all appropriate services provided:

- ☐ Wastewater disposal
- ☐ Potable water
- ☐ Disposal of rubbish & garbage
- ☐ Hot & cold water for vehicle cleaning
- ☐ Food preparation area
- ☐ Electrical hookups
- ☐ Toilet & handwashing facilities
- ☐ 3-compartment sink
- ☐ Refrigeration equipment
- ☐ Food storage facilities
- ☐ Janitorial sink
- ☐ Overnight vehicle storage
- ☐ Other services not listed: _____

List all foods provided by the commissary and company(ies) from which foods are purchased:

Food	Company

I, _____, hereby state that the information I have provided is current, true and correct to the best of my knowledge and meets the California Health & Safety Code requirements. If the food facility operator fails to comply with the conditions of this contract, or if this contract is modified or cancelled, the commissary owner shall notify this office immediately.

Signature _____ Print Name _____ Date _____

Section 3 – To be completed by the ENVIRONMENTAL HEALTH jurisdiction outside of Sonoma County

The commissary is located in _____ County. The above food facility meets the commissary requirements pursuant to CalCode Sections 114211, 114245.1, 114294 and 114326. The above checked services are available at the above commissary. Please notify the Sonoma County Department of Health, Environmental Health & Safety should the status of this permit change or if it falls below acceptable CalCode standards.

EHS Signature _____ Print Name _____

Date _____ Business Phone: _____

COUNTY OF SONOMA DEPARTMENT OF HEALTH SERVICES
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RETAIL FOOD FACILITY PERMIT APPLICATION

APPLICANT: Answer all questions completely. Sign and date below. Retain the yellow copy. Submit original to Environmental Health & Safety. ***Please print or type.***

Business Name _____ Phone _____

Name on Sign at Facility Site _____

Address _____ Suite _____

City _____ State _____ Zip _____ APN _____

Owner(s) Name(s) _____ Email _____

Mailing Address (if different from above)

Address _____ Suite _____

City _____ State _____ Zip _____ Phone _____

Previous Name of Business at This Location (If Applicable) _____

Opening Date _____ Permit Fee Due $ _____

Square Footage of Facility Interior _____ Stormwater Fee Due $ _____

Additional Plan Review Hrs. Due _____ Hrs. at $_____ Per Hour Total Plan Review Fee Due $ _____

Total Fee Due $ _____

PLEASE MAIL PAYMENT WITH THIS APPLICATION

I (we) understand that a permit is issued upon inspection of the above named food facility when it is in substantial compliance with applicable state law and county code. Fees are not prorated. The permit is valid for twelve months, or as otherwise noted on the permit, and shall be renewed annually by payment of fees determined by the Board of Supervisors.

Any permit that is not reinstated by the designated anniversary date, due to failure to submit permit fees, shall be deemed delinquent. Permits that continue to remain delinquent will be subject to late fees at intervals of thirty (30) days and sixty (60) days past the anniversary date. The amount assessed shall be included in the fee schedule approved by resolution of the Board of Supervisors with the annual budget. *County Code, Sec. 14-4(n).*

The permit may be suspended or revoked for good cause. The permit is not transferable upon change of ownership and is valid only for the location/facility listed above.

I (We) agree to operate in compliance with all applicable statutes, orders, quarantines, rules or regulations prescribed by state law; a state officer or department; or the Public Health Officer for Sonoma County.

Print name _____ Signature _____ Date _____

Print name _____ Signature _____ Date _____

☐ Original application ☐ Change of ownership ☐ Renewal

For office use only: PE _____ Multiple _____ SW/PE _____ Approved By _____

PR # _____ SW/PR# _____ District _____ Issue Permit _____

☐ Cash ☐ Check ☐ Credit Card Trans # _____ Date Rec'd _____ By _____

Amount Received $_____