



A Tradition of Stewardship
A Commitment to Service

MOBILE FOOD FACILITIES (MFF)

Chapter 10. California Retail Food Code (CalCode) Mobile Food Facilities

- 1) The name, address, and telephone number of the owner, operator, permittee, business name, or commissary shall be legible, clearly visible, and permanently indicated on at least two sides of the exterior of the mobile food facility. The name shall be in letters at least 8 centimeters (3 inches) high and shall have strokes at least 1 centimeter (3/8 inch) wide, and shall be of a color contrasting with the mobile food facility exterior. Letters and numbers for address and telephone numbers shall not be less than 2.5 centimeters (1 inch) high.
- 2) Compressor units that are not an integral part of equipment, auxiliary engines, generators, and similar equipment, shall be installed in an area that is completely separated from food preparation and food storage and that is accessible from outside the unit for proper cleaning and maintenance.
- 3) Mobile food preparation units and stationary mobile food preparation vehicles shall have a 3-compartment sink with two integral metal drainboards. The dimensions of each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with an at least 1/8th inch per foot slope toward the sink compartment, and fabricated with a minimum 1/2 inch lip or rim to prevent the draining liquid from spilling onto the floor. The sink shall be equipped with a mixing faucet and be provided with a swivel spigot capable of servicing all sink compartments.
- 4) A hand washing facility shall be located in the work area and be easily accessible and unobstructed for use by the food handlers. The hand washing facility shall be separate from the utensil washing sink. Hand washing facilities must have a minimum dimension of 9" x 9" and 5" in depth. Hand washing facilities must be supplied with a permanently installed soap and paper towel dispensers that is in an area to be easily accessible. Hand washing sink shall be supplied with hot running water at least 120 degrees Fahrenheit and cold running water that is less than 101 degrees Fahrenheit.
- 5) Floors, walls, ceilings shall be constructed so that the surfaces are impervious, smooth, and cleanable. Floor surfaces shall provide employee safety from slipping. The juncture of the floor and wall shall be coved, with the floor surface extending up the wall at least 4 inches.
- 6) All equipment shall be installed so as to be easily cleaned, prevent vermin harborage, and provide adequate access for service and maintenance. There shall be a minimum of 4 inches of unobstructed space provided for sanitary maintenance beneath counter mounted equipment or between the sides of adjacent equipment.

- 7) 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 6 inches off the floor by means of an easily cleanable leg and foot.
- 8) All food contact surfaces shall be designed and constructed so as to be easily cleanable and shall be made of nontoxic, noncorrosive materials.
- 9) All utensils in the mobile food preparation unit shall be stored so as to prevent their being thrown about in the event of a sudden stop, collision, or overturn.
- 10) Light bulbs and tubes shall be covered with a completely enclosed plastic safety shield or its equivalent and installed so as to not constitute a hazard to personnel or food materials.
- 11) Waste receptacles shall be provided inside the vehicle. They shall be smooth, nonabsorbent and easily cleanable and shall be kept clean.
- 12) Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code. Grease filters or other means of grease extraction are required and shall be of steel construction, or other approved material, and shall be readily accessible for cleaning.
- 13) Every exhaust hood shall be installed to provide for thorough cleaning of the entire hood.
- 14) A water supply tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, cleaning, and handwashing purposes shall be provided (minimum 30 gallons). Exterior hose-connection valves shall be at least five feet above the ground with an approved water connection, which is attached to the vehicle. The water supply shall be from an approved potable water source. The water system shall be designed and constructed using materials that enable water to be introduced without contamination. The water system shall deliver at least one gallon per minute to each sink basin in the unit.
- 15) The liquid waste tank shall have a capacity at least 50 percent greater than the potable water tank. When ice is utilized in the storage or display of foods or beverages, an additional minimum liquid waste tank holding capacity equal to one-third of the volume of the ice bin shall be provided for drainage of the ice melt.
- 16) A mechanical refrigeration unit must be provided for foods to be stored under refrigeration. The refrigeration unit must be able to sustain an ambient air temperature of 41 degrees Fahrenheit or below. All potentially hazardous foods (PHF) are to maintain an internal temperature of 41 degrees Fahrenheit or below, or 135 degrees Fahrenheit or above.
- 17) Adequate toilet facilities for use by the food service personnel shall be available within 200 feet of the mobile food preparation unit or stationary mobile food preparation unit whenever it is stopped to conduct business for more than a one-hour period.

- 18) All mobile food preparation units shall operate out of a commissary or other approved facility in accordance with 114295 of CalCode. Mobile food facilities must report to the commissary or other approved facility at least once each day for cleaning and servicing operations. Mobile food facilities shall be properly stored, cleaned, and serviced at, or within, a commissary or other facility as approved by the enforcement agency so as to provide protection from unsanitary conditions.
- 19) An up-to-date menu of items sold must be submitted to this office on a yearly basis.
- 20) All foods displayed, sold, or offered for sale from a mobile food preparation unit shall be obtained from an approved source.
- 21) Food condiments shall be protected from contamination and, where available for customer self-service, be prepackaged or available only from approved dispensing devices.
- 22) All food handling procedures and vehicle construction must conform to CalCode requirements.

Owner or Authorized Agent

Date

Environmental Health Specialist

Date