

As defined in the California Retail Food Code (CRFC), a Mobile Food (Preparation Unit) 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.

As with any method of food sale, care must be taken to safely handle food products to prevent sickness or injury to the public. Any type of unpackaged food product which is handled directly or incidentally may become contaminated with disease-causing organisms. When preparing and serving unpackaged food products, it is critical that provisions be made for hand washing, dishwashing, temperature control, and protecting food and utensils from contamination.

The leading causes of food borne illness include improper hand washing, potentially hazardous foods (phf) held at improper temperatures, and food from unapproved sources. These are addressed by the Division's and State's requirements to insure the consumer's food supply is as safe and sanitary as possible.

Inside this pamphlet you will find information on the following subjects:

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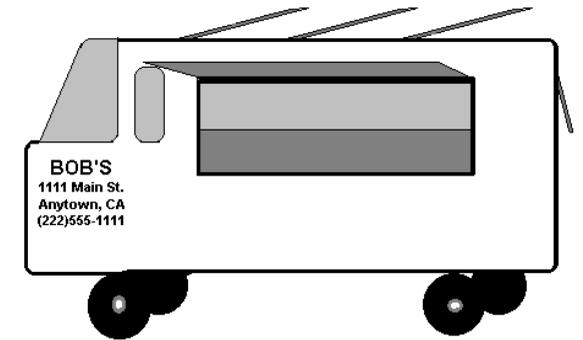
If you have any questions regarding this pamphlet, or the serving and handling of food, please contact this department.



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# Mobile Food Preparation Units

## Requirements for Mobile Food Preparation



## Units

This pamphlet outlines the requirements of the California Retail Food Code (CRFC) regarding the preparation and sale of food

# products from mobile food preparation units.

## (1) Permit

- Each food vehicle must have its own El Dorado County health permit. The permit is to be on the vehicle at all times, posted in a conspicuous location.
- Prior to permit issuance, plan checks will be required.
- Each food vehicle must have certification of inspection from the California Department of Housing and Community Development.

## (2) Plan Review

- A plan check will be required. The plan check shall include a detailed drawing of the vehicle's construction, equipment specifications, and a written operating procedure. The El Dorado Co. Environmental Health Division will review and approve the plans prior to permit issuance.

## (3) Food Safety Certification

- Each vehicle shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination.
- The food safety certification is valid for 3 years after the date of issuance, and is required to be on the vehicle at all times.

## (4) Food Source

- All food shall be from an approved source. Home-prepared foods are not allowed.

## (5) Temperature Control

- Potentially hazardous food shall be kept at/or below 41 degrees F or at/or above 140 degrees F.
- When potential hazardous food (phf) is to be held cold, approved commercial refrigeration units must be provided. Ice chests are not allowed for the storage of phf.
- When potentially hazardous food is to be held hot, approved commercial hot-holding units must be provided.

## (6) Operation

- During operation, all food is to be conveyed, held, stored, displayed, and served from the vehicle.

- When not in operation, all food products must be stored in an approved food establishment (e.g., restaurant, market, commissary, etc.). Exception: Leftover potentially hazardous foods held at/or above 135 degrees F must be discarded after each day.

- Food, food contact surfaces, and utensils must be protected from contamination at all times. Single-service utensils must be individually wrapped or in approved dispensers.
- Food condiments must be protected and individually prepackaged (or in approved dispensers).

## (7) Commissary

- Vehicles must operate out of an approved commissary. A "commissary" means a permitted food establishment (e.g., a restaurant, market, etc.) in which food, containers, or supplies are stored or handled for use. A commissary is not a private home, church, private club, or other nonprofit or for-profit association. The commissary is to comply with all provisions applicable to food establishments and be used for storage, food preparation, cleaning, etc.
- Mobile food preparation units shall report to the commissary or other approved facility at least once each operating day for cleaning and servicing operations.
- A written contract between the mobile food facility and the commissary owner shall be completed and filed with El Dorado County Environmental Health.

## (8) Room Finish Construction Requirements

- Floors shall be smooth, seamless, and of an approved material, and shall have a minimum 3/8<sup>th</sup> inch coving that is integral and extends up the wall at least four (4) inches.
- Walls and ceilings shall be light-colored and easy to clean.
- Lights shall be adequate in number and be protected with a shatterproof shield.
- All window openings / pass-through windows shall be screened to prevent insect entrance.

## (9) Hand Washing and Utensil Washing

- A minimum of a one-compartment metal sink for the purpose of handwashing is to be provided on the vehicle. This sink shall be separate from the utensil-washing sink. Handwashing soap and single-service towels in dispensers are required.
- A minimum of a 3-compartment sink with dual integral metal drainboards, is to be provided on the

vehicle for utensil washing. The sink compartments shall be large enough to accommodate the largest utensil washed.

- A reliable supply of hot (at least 120 degrees F) and cold (less than 101 degrees F) water shall be available at all times.

## (10) Equipment

- All equipment must be commercial food grade equipment complying with applicable NSF and CRFC requirements. Equipment must be constructed so as to be smooth, durable, and easily cleanable.

## (11) Potable Water Tanks

- The water heater shall have a capacity of 3 gallons, or be an instantaneous heater. It shall operate independently of the vehicle engine.
- The potable water tank and delivery system are to be constructed of approved materials, provide protection from contamination, and be of a capacity equal in size with the level of food handling activity on the vehicle (minimum 30 gallons).
- The potable water tank inlet must be provided with a connection of a size and type that will prevent its use for any other services and constructed so that backflow and other contamination of the water supply tank is prevented. The exterior hose-connection valves shall be at least five feet above the ground with an approved water connection, which is attached to the vehicle.
- Hoses used to fill potable water tanks are to be made of food grade materials and handled in a sanitary manner.
- Water tanks shall be filled at the commissary (an approved water source).

## (12) Wastewater Tanks

- Waste tanks are to have a minimum capacity of 50% greater than the size of the potable water tank.
- When ice is used in the storage or display of foods or beverages, an additional minimum liquid waste tank holding capacity equal to 1/3 of the volume of the ice bin shall be provided for drainage of the ice melt.
- Connections to a wastewater tank must preclude the possibility where wastewater may contaminate potable water, food, food contact surface or utensils.

*All liquid waste (e.g., ice melt, hand washing, etc.) is to be drained to the sanitary sewer at a commissary or other approved location. Such waste is not to be discharged to the ground, storm sewers, or waterways!*

## (13) Identification Lettering

- The name, address, and telephone number of the owner, operator, permittee, business name, or commissary must be permanently placed on at least two sides of the vehicle. Lettering is to be legible, clearly visible, and of a color contrasting with the vehicle exterior. The name must be in letters at least 3" high with strokes of at least 3/8" width. Letters and numbers for address and telephone number are to be at least 1" high.

## (14) Occupied Vehicles

- 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 188 cm (74 inches) from floor to ceiling, and a minimum or 76 cm (30 inches) of unobstructed horizontal aisle space.

(Vehicles under El Dorado County permit before January 1, 1996, are exempt from this requirement).

## (15) Mechanical Exhaust Ventilation

- Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, and vapors, and shall be installed and maintained in accordance with the Uniform Mechanical Code. Approved grease filters or other means of grease extraction are required.

## (16) Restrooms

- Approved restroom facilities, with adjacent hand washing facilities, are to be located within 200 feet of the vehicle whenever it is stopped to conduct business for more than a one-hour period.

## IMPORTANT NOTE