



Division of Environmental Health

100 H Street - Suite 100 - Eureka, CA 95501
Phone: 707-445-6215 - Toll Free: 800-963-9241
Fax: 707-441-5699
envhealth@co.humboldt.ca.us

MOBILE FOOD FACILITY INFORMATION PACKET

CONTENTS

Mobile Food Facility Frequently Asked Questions

Mobile Food Facility Compliance Checklist

Mobile Food Facility Supplemental Application and Plan of Operations

California Retail Food Code on Mobile Food Facilities

ADDITIONAL INFORMATION AVAILABLE UPON REQUEST:

Plan Check Guidelines for Mobile Food Facilities and Mobile Support Units

Produce Vehicle Guidelines

California Retail Food Code (\$5.00 per copy from DEH; free to download at <https://www.cdph.ca.gov/>)

This page is intentionally blank.



Division of Environmental Health

100 H Street - Suite 100 - Eureka, CA 95501

Phone: 707-445-6215 - Toll Free: 800-963-9241

Fax: 707-441-5699

envhealth@co.humboldt.ca.us

MOBILE FOOD FACILITY FREQUENTLY ASKED QUESTIONS

1. WHAT IS A MOBILE FOOD FACILITY?

A Mobile Food Facility (MFF) is a vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed directly to the consumer at retail. Mobile Food Facilities are not “stand alone” operations, but are primarily the point-of-service for food that has been stored and prepared at the commissary. All mobile food facilities must have a permit to operate issued by the Humboldt County Division of Environmental Health (DEH). The California Retail Food Code (CalCode) contains construction and operational requirements for MFFs. Local ordinances may restrict or regulate where MFFs may park and operate; permits may be required by some jurisdictions or locations.

2. ARE THERE DIFFERENT TYPES OF MOBILE FOOD FACILITIES?

Yes. Carts, food trucks and other vehicles where the operator stands outside the unit have different requirements from those where the operator stands inside the unit. Carts where the operator stands outside the vehicle may conduct only what CalCode defines as “Limited Food Preparation” (LFP; see FAQ #16). Anything beyond LFP must be done at the Commissary. Occupied mobile food facilities are permitted a broader range of food preparation inside the MFF. Occupied mobile food facilities require an Insignia of Approval from the California Department of Housing and Community Development, Division of Codes and Standards (HCD; see example on page 4). More information can be found at <https://www.hcd.ca.gov/building-standards/manufactured-modular-factory-built/manufactured-mobile-home-insignia.shtml> or by contacting the Division of Codes and Standards Northern Area Office at (800) 952-8356.

3. WHAT IS A COMMISSARY?

A Commissary is an approved, permanent food facility that functions as the base kitchen for a MFF. Food production that involves batch cookery, cooling cooked foods, and pre-packaging must be done in the commissary. Raw materials for food preparation and prepackaged items are stored at the commissary. The MFF must report to the commissary each operating day for cleaning and servicing, and to restock hot and cold potentially hazardous foods.

Food intended for a MFF may not be stored in a private home, nor may food be stored on or in the MFF during hours of non-operation. All food must be returned to and stored in the commissary at the end of each operating day.

Commissaries are usually - but not always - permitted food facilities, and are subject to approval on a case-by-case basis.

4. CAN I LEAVE MY MOBILE FOOD FACILITY AT MY OPERATING LOCATION?

DEH will consider the location(s), menu and plan of operations in determining how often MFFs must report to their commissary and/or move (See FAQ #17, “Plan of Operations”).

5. CAN I PARK MY FOOD TRUCK OR CART AT HOME?

CalCode requires that a mobile food facility be stored at a Commissary or other approved location where it is protected from contamination. In Humboldt County, DEH approves storage locations for MFFs on a case-by-case basis. Local planning and/or zoning ordinances may apply to commercial vehicles stored at private homes or on public streets.

6. I BOUGHT A MFF FROM SOMEONE WHO PREVIOUSLY OPERATED IT IN HUMBOLDT COUNTY. HOW CAN I GET THE CART OR TRUCK PERMITTED?

If the MFF was recently permitted in Humboldt, it is likely that it already has C&S Insignia (if required) and is equipped to comply with CalCode. DEH will assess the MFF once a permit application is submitted. Applicants may review the files containing previous records regarding a mobile food facility at the Division of Environmental Health office upon request.

7. I BOUGHT A MOBILE FOOD FACILITY FROM OUTSIDE OF HUMBOLDT COUNTY. HOW DO I GET IT PERMITTED HERE?

All MFFs must meet the requirements of CalCode. Additionally, if the unit is an occupied MFF, it must have an Insignia from C&S. DEH will assess the MFF for CalCode compliance once a permit application is submitted. Older units may not meet current regulatory standards, and may require upgrades prior to permitting.

8. I AM IN THE PROCESS OF BUILDING A MFF. DO I NEED TO SUBMIT PLANS?

Yes. Any new construction or remodel of these vehicles (carts, trucks, trailers, etc.) must be done according to plans that have been reviewed and approved by DEH. All plans must be reviewed and approved prior to construction. Final approval is granted after field verification that the project was completed according to the approved plans, and that the vehicle has an Insignia of Approval from the California Department of Housing and Community Development, Division of Codes and Standards. See DEH "Plan Check Guidelines for Mobile Food Facilities and Mobile Support Units" for information on plans and submittal.

9. WHAT IF I PLAN TO PURCHASE A NEW, MANUFACTURED MOBILE FOOD FACILITY?

Please consult DEH prior to ordering or purchasing. Plans for a manufactured MFF may need approval, and units must be built to "California standards." In most cases, manufacturers can supply materials needed for plan review. Some manufactured units may receive a C&S Insignia at the factory prior to shipping.

10. CAN I USE AN ICE CHEST INSTEAD OF A REFRIGERATOR TO STORE HOT DOGS AND OTHER FOODS?

No. Mechanical refrigeration is required for storage of any potentially hazardous foods (PHFs). Refrigeration must meet NSF Standard 7 or equivalent. Nonpotentially hazardous beverages such as canned or bottled sodas may be stored in an ice chest or other container.

11. DO I NEED A THREE-COMPARTMENT SINK ON MY MOBILE FOOD FACILITY?

This will depend on the operation and menu. Cart-type operations that use a limited number of utensils may maintain an adequate supply of clean replacement utensils on hand for daily operation, and all utensils are washed, rinsed, and sanitized in the commissary. Occupied MFFs, where extensive food prep occurs inside the vehicle, will nearly always need a three-compartment sink for warewashing. How and where you sanitize utensils should be included in your plan of operation.

12. WHEN IS A HANDWASH SINK NOT REQUIRED?

A handwash sink is not required if the MFF sells only prepackaged food in its original container, and/or dispenses non-potentially hazardous beverages from bulk dispensers. Otherwise, all MFFs need a hand sink with warm running water.

13. CAN I OPERATE A BARBEQUE NEXT TO MY MFF?

No. All cooking in a MFF operation is to be conducted inside the enclosed MFF. You may not cook on a barbeque next to your MFF.

14. DO I NEED FOOD HANDLER CARDS OR A MANAGER FOOD SAFETY CERTIFICATION TO OPERATE A FOOD TRUCK OR CART?

The training requirements for operators of MFFs depend on the type of food preparation at the unit:

- a. For MFF operations preparing potentially hazardous foods, at least one person is required to have a valid Manager Food Safety Certification; all remaining employees must have a valid Food Handler Card.
- b. For MFF operations offering only pre-packaged foods, all employees must have a valid Food Handler Card.

15. WHAT IS A MOBILE SUPPORT UNIT (MSU)?

An MSU is required when operating a non-motorized truck, trailer, or cart that operates at a single location and is not brought back to the off-site commissary on a daily basis. The MSU services the stationary trailer or cart and is required to return to the commissary daily. The MSU shall be capable of transporting potable fresh water and waste water tanks, supplies, and food to and from the unit it serves. MSUs must be approved by DEH, and may only service MFF operations that use Limited Food Preparation.

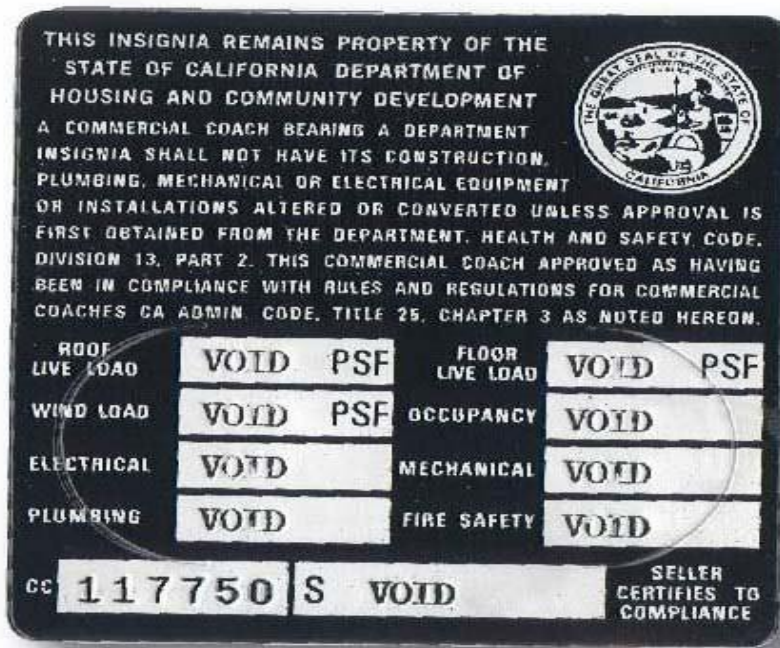
16. WHAT IS LIMITED FOOD PREPARATION?

"Limited food preparation" includes certain cooking processes (heating, frying, baking, roasting, popping, steaming or boiling of hot dogs); shaving of ice; blending; assembly of nonprepackaged food; dispensing and portioning of nonpotentially hazardous food; slicing and chopping of food on a heated cooking surface during the cooking process (e.g., carne asada, cheesesteak meat & onions); and preparing beverages that are for immediate service in response to an individual consumer order, that do not contain frozen milk products. "Limited food preparation" does not include any of the following: slicing and chopping (unless it is on the heated cooking surface); thawing; cooling of cooked, potentially hazardous food; grinding raw ingredients or potentially hazardous food; reheating of potentially hazardous foods for hot holding (except for steamed or boiled hot dogs and tamales in the original, inedible wrapper); 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); washing of foods; and cooking of potentially hazardous foods for later use.

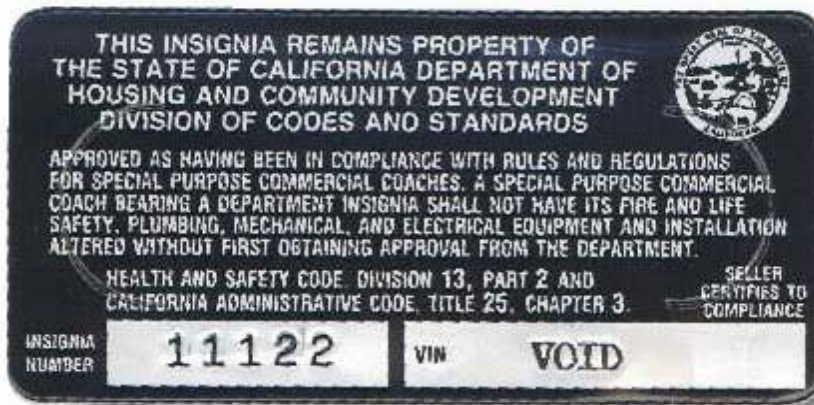
17. WHAT IS A PLAN OF OPERATIONS, AND WHY DO I NEED ONE?

Your plan of operations details all aspects of your Mobile Food Facility. The plan includes how and where you will move and store your unit, prepare food, clean and sanitize food contact surfaces, obtain and transport fresh water, and remove and dispose of waste water. DEH uses your plan of operations as the basis for approval of your mobile food operation. The more accurate detail you provide, the more likely your permit and plan will be approved. Remember: your plan of operations must comply with CalCode.

Prior to purchasing a new or used mobile food facility, the Division of Environmental Health recommends that you develop a PLAN OF OPERATIONS that takes into account the requirements of CalCode, including using the commissary for food prep and storage every day.



An example of a State Insignia of Approval or Department insignia issued to commercial modular units.



An example of a Department insignia of approval issued to special purpose commercial modular units.



Division of Environmental Health

100 H Street - Suite 100 - Eureka, CA 95501
Phone: 707-445-6215 - Toll Free: 800-963-9241
Fax: 707-441-5699
envhealth@co.humboldt.ca.us

MOBILE FOOD FACILITY COMPLIANCE CHECKLIST

The Division of Environmental Health (DEH) provides this guide to assist existing and potential operators of mobile food facilities (MFF) in assessing the compliance of their vehicles, or of vehicles they are considering for purchase. As such, the requirements of the California Retail Food Code (CalCode) and DEH are summarized below. In this document, “approved” means submitted to and approved by DEH. Numbers in parentheses refer to sections of CalCode, which can be found at <https://www.cdph.ca.gov/>.

Every attempt has been made to make this document as complete and accurate as possible. However, operators are responsible for assessing the compliance of their vehicles. For vehicles that can be driven or transported to our office, DEH can provide a compliance inspection based on the current hourly consultation fee.

Occupied MFFs (where the operator or food worker stands inside the vehicle) require an Insignia of Approval from the California Department of Housing and Community Development, Division of Codes and Standards (HCD) before DEH can conduct a compliance inspection. More information about the Insignia can be found at <http://www.hcd.ca.gov/building-standards/manufactured-modular-factory-built/manufactured-mobile-home-insignia.shtml>, or by contacting the Division of Codes and Standards Northern Area Office at (800) 952-8356.

Additional information on Mobile Food Facilities can be found in the following documents available from DEH:

- Mobile Food Facility Frequently Asked Questions (“FAQs”)
- Mobile Food Facility Supplemental Application and Plan Of Operations
- Plan Check Guidelines for Mobile Food Facilities and Mobile Support Units (“MFF Plan Check Guide”)
- California Retail Food Code, or handout “CalCode on Mobile Food Facilities”
- Contact DEH by phone or email with specific questions

MOBILE FOOD FACILITY REQUIREMENTS

- **Commissary:** A permanent food facility or other approved kitchen that serves as the base of operation for the MFF, where products and ingredients are stored, and where the MFF reports daily for cleaning and servicing. A signed agreement or other proof of permission and access is required. (114295, 114297)
- No food may be stored on the MFF during hours of non-operation or overnight. (114297)
- Plan of operations that describes the menu, commissary use, food prep methods and locations, water and wastewater provisions, and other aspects of the operation.
- Occupied MFFs must have an Insignia from HCD (see above). (114294)
- Signage that includes the business name, city, state, ZIP, and permit holder’s name (legible, clearly visible to consumers, permanently affixed on the consumer side of cart and on both sides of a motorized MFF or mobile support unit), with letters of the name at least 3 inches high and letters and numbers for the city, state, and ZIP Code at least one inch high. (114299)
- Mechanical refrigeration to maintain potentially hazardous foods (PHF) at or below 41° F. (114301, 113885)

- Food must be obtained from approved sources. (113980, 114201)
- Handwash sink with soap and towels in dispensers. (114311)
- 3-Compartment warewashing sink with integral drainboards (in occupied MFFs where unpackaged food is prepared). (114313)
- Approval from property owner or local jurisdiction for permission to operate at planned locations. (113715)
- Parking at commissary or other location approved by DEH where the MFF is stored during hours of nonoperation. (114295)
- Approved toilet and handwash facilities within 200 feet of all operating locations, with signed agreement or other proof of permission and access during operating hours. (114315)
- Adequate potable water and wastewater storage tanks as required by CalCode (see MFF Plan Check Guide), and provision for filling and emptying the tanks at approved locations. (114205-114242, 114326)
- Hot water at a minimum of 120° F. (114325)
- Adequate hot-holding equipment to hold PHF at 135° F or hotter. (113996)
- 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. In particular:
 - Unfinished wooden surfaces are prohibited.
 - Construction joints and seams shall be tightly fitted and sealed so as to be easily cleanable. (114301)
- For carts that prepare unpackaged food, a completely enclosed food compartment where food is portioned or assembled, with doors that close when not in use. (113784, 113984)
- Construction or operation of a mobile food facility may involve application or approvals from other government agencies, such as planning, building, streets or roads, business licenses, etc. CalCode requires that MFFs comply with the requirements of all local, state, and federal codes. (113715)



Division of Environmental Health

100 H Street - Suite 100 - Eureka, CA 95501
 Phone: 707-445-6215 - Toll Free: 800-963-9241
 Fax: 707-441-5699
 envhealth@co.humboldt.ca.us

MOBILE FOOD FACILITY SUPPLEMENTAL APPLICATION AND PLAN OF OPERATIONS

MOBILE FOOD FACILITY (MFF) INFORMATION

Name of Facility/Business:		
Permit Holder Name:		
Phone:	Cell:	Emergency Phone:
Permit Holder E-mail Address:		
Vehicle License Number:	Housing and Community Development Insignia Number (if required) :	
Mailing Address: Street	City & Zip	

COMMISSARY INFORMATION

Commissary Name:	
Commissary Address: Street	City & Zip

Permit Holder Signature: _____ **Date:** _____

The Division of Environmental Health will review and approve this operating procedure prior to issuing a permit to operate. An approved (signed) copy of this plan must be kept on the MFF during hours of operation. Any change to the plan, the menu, or equipment will require approval by this office.

Please submit the following with this form:

- | | |
|---|--|
| <input checked="" type="checkbox"/> Menu
<input checked="" type="checkbox"/> Application for Permit to Operate a Food Facility, with applicable annual permit fee
<input checked="" type="checkbox"/> Signed Commissary Agreement | <input checked="" type="checkbox"/> Photograph of MFF (<i>required</i> – print or e-mail to envhealth@co.humboldt.ca.us)
<input checked="" type="checkbox"/> Signed Restroom Agreement |
|---|--|

Type of Vehicle: (check one)

- | | |
|---|--|
| <input type="checkbox"/> Cart (stand-outside vehicle)
<input type="checkbox"/> Truck (stand-outside vehicle) | <input type="checkbox"/> Trailer (stand-inside vehicle; occupied MFF)
<input type="checkbox"/> Coach (stand-inside vehicle; occupied MFF) |
|---|--|

WHERE WILL THE MFF OPERATE?

List all locations, days, and times.

HOW WILL THE MFF BE MOVED FOR CLEANING AND RESTOCKING?

The MFF must report to the commissary daily for cleaning and stocking. Food may not be stored on the MFF overnight. Describe when and how the MFF will be moved between the operating location(s), commissary, and approved storage location.

PLEASE LIST ALL INGREDIENTS THAT WILL BE USED TO PREPARE THE ITEMS ON THE MENU YOU ARE SUBMITTING

If similar items are prepared the same way, combine them on one line (for example: sliced tomato, onion, lettuce for sandwiches prepped/cut in the commissary; raw beef & chicken cut/portioned in commissary and grilled on truck). It is not necessary to list every flavor of bottled soft drink or tea.

List of Ingredients (include hot and cold beverages and condiments)	Prepackaged	Source of Food	Prepared in Commissary	Prepared in Vehicle	Describe Method of Food Preparation in General (cooked, chopped, packaged, etc.)
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	

DESCRIBE HOW AND WHEN FOOD WILL BE TRANSPORTED

HOW WILL HOT AND COLD TEMPERATURES OF FOOD BE MAINTAINED DURING TRANSPORT?

HOW AND WHERE WILL THE POTABLE WATER TANK(S) BE FILLED AND SANITIZED?

HOW AND WHERE WILL THE WASTEWATER TANK(S) BE EMPTIED?

WHICH RESTROOM FACILITY WILL BE USED DURING HOURS OF OPERATION?

This includes toilet and handwashing restroom facilities. Required if MFF operates in a single location for more than one hour.

HOW WILL YOU HANDLE SOLID WASTE AND RECYCLABLE MATERIALS ON THE MFF?

Note that food that is hot-held on a MFF must be discarded at the end of each operating day.

IF YOU WILL USE AN APPROVED MOBILE SUPPORT UNIT (MSU), DESCRIBE THE VEHICLE AND HOW YOU WILL USE IT

Include the make, model, and license number of the MSU.

FOR MOBILE SUPPORT UNITS ONLY: Please use the table below to describe how specific foods are transported.

Food Transported	Hot	Cold	Container
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	



Division of Environmental Health

100 H Street - Suite 100 - Eureka, CA 95501

Phone: 707-445-6215 - Toll Free: 800-963-9241

Fax: 707-441-5699

envhealth@co.humboldt.ca.us

CALIFORNIA RETAIL FOOD CODE ON MOBILE FOOD FACILITIES

The following are sections of California Retail Food Code (CalCode) that address Mobile Food Facilities (MFF). In addition to the sections below, CalCode contains operational and food safety requirements for *all* food facilities, including mobiles. Operators are encouraged to become familiar with CalCode requirements prior to applying for a permit.

You can view and print CalCode at <https://www.cdph.ca.gov/>.

113715.

Any construction, alteration, remodeling, or operation of a food facility shall be approved by the enforcement agency and shall be in accordance with all applicable local, state, and federal statutes, regulations, and ordinances, including but not limited to, fire, building, and zoning codes.

113751.

"Commissary" means a food facility that services mobile food facilities, mobile support units, or vending machines where any of the following occur:

- (a) Food, containers, or supplies are stored.
- (b) Food is prepared or prepackaged for sale or service at other locations.
- (c) Utensils are cleaned.
- (d) Liquid and solid wastes are disposed, or potable water is obtained.

113784.

"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.

113789.

- (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, except as provided in paragraph (12) of subdivision (c).
- (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 pursuant to Section 114370.
- (10) Farm stands, for purposes of permitting and enforcement pursuant to Section 114375.
- (11) Fishermen's markets.
- (12) Microenterprise home kitchen operations.
- (13) Catering operation.
- (14) Host facility.

(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.
- (2) A private home when used for private, noncommercial purposes or when used as a cottage food operation that is registered or has a permit pursuant to Section 114365.
- (3) A 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.
- (4) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period 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.
- (5) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code, or premises set aside by a beer manufacturer, as defined in Section 25000.2 of the Business and Professions Code, and in the regulations adopted pursuant to those sections, that comply with Section 118375, regardless of whether there is a charge for the wine or beer tasting, if no other beverage, except for bottles of wine or beer and prepackaged non-potentially hazardous beverages, is offered for sale or for onsite consumption and no food, except for crackers, pretzels, or prepackaged food that is not potentially hazardous food is offered for sale or for onsite consumption.
- (6) An outlet or location including, but not limited to, 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 at an outlet or location controlled by the producer.
- (7) A commercial food processing plant as defined in Section 111955.
- (8) A child day care facility, as defined in Section 1596.750.
- (9) A community care facility, as defined in Section 1502.
- (10) A residential care facility for the elderly, as defined in Section 1569.2.
- (11) A residential care facility for the chronically ill, which has the same meaning as a residential care facility, as defined in Section 1568.01.

(12)

(A) An intermediate care facility for the developmentally disabled, as defined in subdivisions (e), (h), and (m) of Section 1250, with a capacity of six beds or fewer.

(B) A facility described in subparagraph (A) shall report any foodborne illness or outbreak to the local health department and to the State Department of Public Health within 24 hours of the illness or outbreak.

(13) A community food producer, as defined in Section 113752.

(14) A limited service charitable feeding operation, as defined in Section 113819.

113818.

(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.

(6) Preparing beverages that are for immediate service, in response to an individual consumer order, that do not contain frozen milk products.

(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 potentially hazardous foods 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.

113831.

(a) "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.

(b) "Single operating site mobile food facilities" means at least one, but not more than four, unenclosed mobile food facilities, and their auxiliary units, that operate adjacent to each other at a single location.

113833.

"Mobile support unit" means a vehicle used in conjunction with a commissary or other permanent food facility that travels to and services mobile food facilities as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

113885.

"Refrigeration unit" means a mechanical unit that extracts heat from an area through liquefaction and evaporation of a fluid by a compressor, flame, or thermoelectric device, and includes a mechanical thermostatic control device that regulates refrigerated blown air into an enclosed area at or below the minimum required food storage temperature of potentially hazardous foods in conformance with Section 113996.

113984.

- (a) Adequate and suitable counter space shall be provided for all food preparation operations.
- (b) Except as specified in subdivision (c), food preparation shall be conducted within a fully enclosed food facility.
- (c) Limited food preparation shall be conducted within a food compartment or as approved by the enforcement agency. Subject to subdivision (g), this subdivision shall not be construed to require an additional food compartment when adding ingredients to a beverage or dispensing into a serving container when the beverage is prepared for immediate service in response to an individual consumer order.
- (d) 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.
- (e) Overhead protection shall be provided above all food preparation, food display, warewashing, and food storage areas.
- (f) All food shall be thawed, washed, sliced, and cooled within an approved fully enclosed food facility.
- (g) Based upon local environmental conditions, location, and other similar factors, the enforcement officer may establish additional structural or operational requirements, or both, for mobile food facilities as necessary to ensure that foods, food-contact surfaces, and utensils are of a safe and sanitary quality.

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.

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, if potable water and liquid waste disposal facilities are available to mobile food facilities requiring potable water.
- (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 business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background.
- (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 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 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 permit holder 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 minimum one-half gallon-capacity 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) A water heater with a minimum capacity of four gallons shall be provided for mobile food facilities that have a warewashing sink.
- (c) A mobile food facility equipped with a three-gallon-capacity water heater that is in compliance with this section on January 1, 2014, is in compliance with this section after that date.

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.