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Mobile Food Facility Guideline



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MOBILE CATEGORIES SHEET

Food Risk Category:	Category A	Category B	Category C	Category D	Category E
Definitions:	A vehicle that sells non-potentially Hazardous food only.	A vehicle that sells whole aquatic animals or prepackaged potentially Hazardous food. Does not require cooking.	A vehicle that sells steamed or boiled hot dogs, tamale in its original inedible wrapper	A vehicle that sells non-prepackaged potentially Hazardous food but only engages in limited food preparation	A vehicle that sells non-prepackaged potentially hazardous food prepared on the vehicle. More than limited food preparation
Examples:	Shaved ice, snow cones, chips, candies, churros(frozen) bottled beverages, powdered aqua fresco, kool-aid	Prepackaged ice cream, whole fish, whole crab, whole shrimp, and prepackaged sandwiches. (no food preparation)	Steamed or boiled hot dog, or tamale in its original inedible wrapper. (No chili or bacon dog)	Cook to serve hamburger, freshly-made churros, coffee/expresso/roasted corn	Burrito, soup, pizza, chili, fresh cut fruit, fruit smoothie, sushi, soft serve ice cream, milkshakes, corn-on-the-cob, aqua fresco with fresh fruit, bacon dog, chili dog, and sandwiches
Food Safety Certificate:	No	No	Yes	Yes	Yes
Food Handler Card:	No	No	Yes	Yes	Yes
Commissary:	Yes	Yes	Yes	Yes	Yes
Restroom Authorization:	Yes, if parked over 1 hour	Yes, if parked over 1 hour	Yes, if parked over 1 hour	Yes, if parked over 1 hour	Yes, if parked over 1 hour
Full Enclosure:	No	No	No	No	Yes
Food compartment:	Yes	Yes	Yes	Yes	N/A
Handwashing sink:	Yes for non-prepackaged food	Yes for non-prepackaged food	Yes	Yes	Yes
3-compartment sink with overhead protection:	No	No	No	Yes	Yes
Potable water tank size: (minimum)	5 gallons for non-prepackaged food	5 gallons for non-prepackaged food	5 gallons	20 gallons	30 gallons
Wastewater tank size: (minimum)	7.5 gallons for non-prepackaged food	7.5 gallons for non-prepackaged food	7.5 gallons	30 gallons	45 gallons
Mechanical ventilation:	No	No	No	Yes, if grease and heat are generated	Yes, if grease and heat are generated
Mechanical refrigeration:	No	Depending upon menu	Yes	Yes	Yes
Hot holding equipment:	No	Depending upon menu	Depending upon menu	Not allowed	Yes

This guide is pursuant to the California Health and Safety Code, Division 104, Part 7, California Retail Food Code (CRFC), Chapter 10, Sections 114294-114327. These guidelines have been established to provide guidance for the construction or modification of mobile food facilities (MFF) and mobile support units (MSU). All mobile food facilities and mobile support units shall meet the applicable requirements in Chapter 1 (commencing with Section 113700) to Chapter 8 (commencing with Section 114250), inclusive, Chapter 12.6 (commencing with Section 114377), and Chapter 13 (commencing with Section 114380), unless specifically exempted from any of these provisions as provided in this chapter.

Requirements are based on operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils that are required by CRFC Section 114303. Not all items specified in this document are applicable to each type of MFF. Plans and specifications approval must be obtained from Madera County Environmental Health before constructing or remodeling any MFF or MSU for use as a Food Facility 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. Refer to Cal Code for additional requirements and details on our website <http://www.madera-county.com/index.php/envprograms/food-safety-a-consumer-protection>.

MFF include but are not limited to: catering trucks and trailers, ice cream trucks, produce trucks, coffee carts, and push carts. MSU are support units which service the MFFs onsite.

I. Definitions

Assembly means a collection of parts brought together.

Auxiliary Conveyance (AC) is a means of transport for the warewashing and/or handwashing sinks used in conjunction with, and maintained immediately adjacent to, the primary unit of the mobile food facility. When used by a Single Operating Site Mobile Food Facility (SOSMFF), the auxiliary conveyance may service up to four carts that do limited food preparation.

Commissary means a food facility that services MFFs, MSUs, 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.

(CRFC Section 113751)

Conveyance is a means of transport: vehicle, cart.

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.

(CRFC Section 113784)

Food Preparation means packaging, processing, assembling, portioning, or any operation that changes the form, flavor, or consistency of food, but does not include trimming of produce. **(CRFC Section 113791)**

Hot Dog means a whole, cured, cooked sausage that is skinless or stuffed in a casing and that is also known as a frankfurter, wiener, red hot, Vienna, bologna, garlic bologna, or knockwurst, and that may be served in a bun or roll.

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. Slicing and chopping of food on a heated cooking surface during the cooking process.
4. Cooking and seasoning to order.
5. 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**:

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. Except as authorized in paragraph (3) of subdivision (a), 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, or
8. Cooking of potentially hazardous foods for later use. **(CRFC Section 113818)**

Menu change means a modification of a food facility's menu that would require a change in the food facility's food preparation methods, storage equipment, or storage capacity previously approved by the local enforcement agency. These changes may include, but are not limited to, the addition of potentially hazardous foods to a menu, installation of new food preparation or storage equipment, or increasing storage capacity.

(CRFC Section 113824)

Mobile Food Facility (MFF) 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. **(CRFC Section 113831)**

Mobile Support Unit (MSU) means a vehicle, used in conjunction with a commissary that travels to and services MFFs as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes. MSU shall not be used to service a motorized MFF. **(CRFC Section 113833)**

Occupied Mobile Food Facility (OMFF) means an MFF that is occupied during normal business operations; a fully enclosed MFF. All food preparation other than Limited Food Preparation must be within an OMFF.

Portable means equipment that is capable of being lifted and moved or has utility connections that are designed to be disconnected or of sufficient length to permit the unit to be moved for cleaning, and does not exceed 80 pounds (36kg) in weight. **(CRFC Section 113868)**

Portioning means dividing into portions: abstracting from a whole.

Prepackaged food means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, a food facility, or other approved source. **(CRFC Section 113876)**

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. **(CRFC Section 113885)**

Single Operating Site Mobile Food Facility (SOS-MFF) 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. A SOSMFF is restricted to produce, prepackaged food, and limited food preparation. A SOSMFF must be supported by an approved mobile support unit if it is not easily moveable to a commissary. **(CRFC Section 114306)**

Tight-fitting means fabricated so that joining members are in contact along the entire seam with no opening greater than 1/64th inch (.04 cm). **(CRFC Section 113931)**

Transporter means any vehicle used to transport food from a manufacturer, distributor, retail food facility, or other approved source to a retail food facility. **(CRFC Section 113932)**

Vehicle means a means of carrying or transporting something: conveyance.

II. Plan Submission:

One set of plans shall be required for any new or remodeled MFF and MSU prior to construction or remodel. Plans may also be required for a change in menu on a MFF that is presently permitted. Plans shall be complete and easily readable and shall be drawn to scale (*CRFC Section 114380*). Drawings shall show all four (4) sides and the top view of the MFF or MSU, and a complete plumbing diagram. The location and type of each of the following, if applicable, shall be shown on the plans:

1. Potable water tanks (indicate volume and dimensions, length x width x depth).
2. Potable water inlets (indicate type).
3. Overflow lines.
4. Wastewater tank (indicate volume and dimensions, length x width x depth).
5. Wastewater tank drain valves. Backflow prevention devices.
6. Water heaters (indicate type and size in gallons).
7. Utensil and hand-wash sinks (length x width x depth indicated).
8. All associated plumbing.
9. Each piece of food service equipment and its placement.
10. Specifications for the equipment indicating manufacturer make and model number shall be indicated either separately or on the plan. Weight of equipment should also be listed.



11. Ice bins (indicate volume and dimensions, length x width x depth).
12. Finish schedule for food contact surfaces, counter tops, food compartments, walls, floors and ceilings.
13. Food compartment(s) and doors in their open position.
14. Gas and electrical lines.
15. All other component details (such as utensils, tray inserts, insulations, counters, shelving, storage areas, and food preparation areas, etc.).
16. Identification signage on one side for a non-motorized and two sides for a motorized MFF or MSU. The identification must include the business name (at least 3" high), the name of the permittee if different from the business name (at least 1" high), the city, state and zip code of the permittee (at least 1" high). The signs shall be permanently affixed to the MFF or MSU.
17. Type and location of fire protection equipment.
18. Power source (size indicated).
19. Mechanical ventilation for units with cooking equipment, (must meet Uniform Mechanical Code requirements).
20. Size and location of any pass through windows.

The following items shall accompany the plans:

1. A commissary application, if available at that time, shall accompany the plans (otherwise to be submitted prior to final issuance of permit.)
2. Menu.
3. For unenclosed MFFs, operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces, food equipment and utensils.

III. Construction Requirements

1. Identification of owner

___ 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.

___ The business 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.

___ Motorized MFFs and MSUs shall have the required identification on two sides. **(CRFC Section 114299)**

2. Equipment:

___ All food-related equipment and plumbing, including pumps, accumulators and filters shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program, i.e. National Sanitation Foundation (NSF). All new and replacement gas-fired appliances shall meet applicable ANSI standards. All new and replacement electrical appliances shall meet applicable Underwriters Laboratory (UL) 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. **(CRFC Section 114130)**

___ Surface materials of the MFF shall be constructed of a smooth, durable, washable, impervious material capable of withstanding frequent cleaning, shall not be unfinished wood and shall be free of cracks, seams, or linings where vermin may harbor. **(CRFC Section 114301)**

___Construction joints and seams shall be tightly fitted and sealed for cleaning. 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 **(CRFC Section 114301)**

___MFFs 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.

___All equipment shall be installed so as to be easily cleanable, prevent vermin harborage, and provide adequate access for service and maintenance.

- a) 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.
- b) Portable equipment or machinery need not comply with the minimum leg height requirement.
- c) 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.
- d) 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.

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

___The handwashing sink shall have a minimum dimension of 9" x 9" in length and width and 5" in depth and be easily accessible by food employees. MFFs limited to handling prepackaged foods do not require a hand wash sink. 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 drain board to the front edge of the drain board, the corners of the barrier to be rounded. No splashguard is required if the distance between the handwashing sink and the WAREWASHING sink drain boards is 24 inches or more. **(CRFC Section 114311).**

___A single-use commercial paper towel and hand-soap dispensers shall be mounted adjacent to the handwashing sink. **(CRFC Section 113953.2)**

___MFFs where non-prepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with at least three compartments with two integral metal drain boards.

- a) The dimensions of each compartment of the warewashing sink shall be at least 12 inches wide, 12 inches long, and 10 inches deep, or large enough to accommodate the cleaning of the largest utensil.
- b) Each drain board shall be at least the size of one of the sink compartments. The drain boards 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. **(CRFC Section 114313)**
- c) The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. **(CRFC Section 114313)**

___MFFs that are not required to provide a warewashing sink include those that handle non-potentially hazardous foods that require no preparation other than heating, baking, popping, portioning, bulk dispensing, or assembly. These MFFs shall wash and sanitize all utensils and equipment on a daily basis at the approved commissary or other approved Food Facility and provide and maintain an adequate supply of spare preparation

and serving utensils in the MFF as needed to replace those that become soiled or contaminated. **(CRFC Section 114313)**

___ Except on a mobile food facility that only utilizes the water for handwashing purposes only, 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. **(CRFC Section 114325)**

___ 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. **(CRFC Section 114325)**

___ A water heater with a minimum capacity of four gallons shall be provided for mobile food facilities that have a warewashing sink. **(CRFC Section 114325)**

3. Potable water tanks and plumbing:

___ Interiors shall be smooth and free of recesses and crevices and capable of draining completely. **(CRFC Sections 114130, 114130.1, and 114209)**

___ Tanks shall be adequately vented for flow. Water tank vents 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 not protected from windblown dirt and debris. **(CRFC Section 114213)**

___ Potable water tanks shall be sufficient in volume to fulfill the required 5 gallon minimum for hand washing. Facilities with limited food preparation must provide at least 15 additional gallons of water for warewashing. For any preparation beyond limited food preparation at least 25 additional gallons of water for warewashing and food preparation must be provided. The water delivery system shall deliver at least one gallon per minute to each sink basin. **(CRFC Section 114217)**

___ Water tank capacities may be satisfied with one or more potable watertanks.

___ Potable water inlets shall be protected from contamination and designed to preclude attachment to a non-potable service connection, e.g. quick disconnect. **(CRFC Sections 114215 and 114225)**

___ Potable water inlets shall be located at least 1" above the overflow. **(CRFC Section 114213)**

___ Overflow pipe openings shall be protected from the entrance of dust, insects and other contamination. **(CRFC Section 114213)**

___ Potable water tanks may be removable, but can be no greater in size than 10 gallons (80 lbs) to be considered suitably portable. **(CRFC Sections 114239 and 114301)**

___ Connections to the potable and waste tanks shall be of a different type or size so as to eliminate contamination of the potable water supply. Waste and potable hose connections shall not be interchangeable. **(CRFC Section 114215)**

___ Liquid waste hoses shall not be the same color as the hoses used for potable water. **(CRFC Section 114215)**

___ If tanks are removable they should be labeled “potable” or “waste” to eliminate any confusion. **(CRFC Section 114215)**



4. Gas fired appliances:

___ Thermocouples shall have a safety shut off device. **(ANSI Standard)**

___ Propane tanks:

- a. That are enclosed within the MFF shall have at least two ventilation openings on opposite sides at the cylinder valve level and at least one ventilation opening required at the floor level. Each opening shall be a minimum of 10 square inches, screened with a minimum 16 mesh and shall vent to the exterior of the MFF. **(ANSI Standard)**
- b. Enclosures shall be free of any source of ignition. **(ANSI Standard)**
- c. Shall be securely mounted and should not be located on the bumper of MFF or MSU that are designed to be towed by a vehicle. **(ANSI Standard)**
- d. Shall have a safety shut off valve. **(ANSI Standard)**
- e. A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on each MFF with heating elements or cooking equipment. **(CRFC Section 114323)**
- f. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury. **(CRFC Section 114323)**
- g. Certification shall be indicated by a decal on the appliance. **(ANSI Standard)**
- h. All liquefied petroleum equipment shall be installed to meet applicable fire authority standards, and this installation shall be approved by the fire authority. **(CRFC Section 114323)**
- i. All gas lines shall be properly installed and protected. Use grommets as necessary to prevent abrasion of gas lines. **(CRFC Section 114301)**

5. Food Storage:

___ Food storage compartments shall be large enough to accommodate expected food volumes. **(CRFC Section 114047)**

___ Food storage compartments shall be enclosed to protect food and food related items from contamination. **(CRFC Section 113980)**

___ Food storage compartments shall not contain plumbing of any kind. **(CRFC Sections 113980 and 114049)**

6. Wastewater Tanks:

___ All waste lines shall be connected to wastewater tanks with watertight seals. **(CRFC Section 114211)**

___ Any wastewater tank mounted within an MFF or MSU shall have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility. **(CRFC Section 114213)**

___ 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. **(CRFC Section 114213)**

___ Wastewater tanks shall be of sufficient capacity to hold 150% or 1.5 times that of the potable handwashing and warewashing water supply, 15% of product water, and 33% of the total ice bin volume. **(CRFC Section 114240)**

___ Wastewater tanks may be removable, but can be no greater in size than 10 gallons (80 lbs) to be considered suitably portable. **(CRFC Sections 114241 and 114301)**

___Wastewater tanks shall have a discharge valve located to facilitate complete draining of the tank. **(CRFC Section 114240)**

___Permanently installed steam tables shall be fitted with a discharge valve and shall *not* drain to the wastewater tank.

___If tanks are removable they should be labeled „potable“ or „waste“ to eliminate any confusion. **(CRFC Section 114238)**

7. Ventilation:

___Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. **(CRFC Section 114149.1)**

___All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code or for OMFFs, certified and approved by State of California Department of Housing and Community Development. **(CRFC Section 114149.1)**

___To comply with California Mechanical Code, the following shall be kept in good working order:

- a. Cooking equipment.
- b. Hoods.
- c. Ducts (if applicable).
- d. Fans.
- e. Fire suppression systems.
- f. Special effluent or energy control equipment.

(CRFC Section 114149.1)



8. Flooring:

___Ground or floor surfaces where cooking processes are conducted from a grill, barbecue (only acceptable at a community event), or other unenclosed cooking unit on an MFF shall be impervious, smooth, easily cleanable, and shall provide employee safety from slipping. Ground or floor surfaces shall extend a minimum of five feet on all open sides of where cooking processes are conducted. **(CRFC Section 114301)**

9. Safety:

___All pressure cylinders shall be securely fastened to a rigid structure. **(CRFC Section 114172)**

___A first-aid kit shall be provided and located in a convenient area in an enclosed case. **(CRFC Section 114323)**

___MFFs that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:

- a. All utensils in an MFF 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.
- b. 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 an MFF 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.
- c. Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.

___ 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. **(CRFC Section 114323)**

___ 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 HCD they shall comply with HCD requirements. **(CRFC Section 114323)**

___ A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on each MFF with heating elements or cooking equipment. **(CRFC Section 114323)**

___ All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury. **(CRFC Section 114323)**

IV. Fully Enclosed Mobile Food Facilities:

In addition to general requirements for MFFs, the following shall apply to fully enclosed MFFs. **(CRFC Section 114294)**

Each MFF 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. **(CRFC Section 114294)**

1. Exterior requirements:

___ Entrance doors to food preparation area and service openings shall be self-closing. **(CRFC Section 114303)**

___ Food service openings:

a. Shall be no more than 216 square inches and no less than 18 inches apart.

b. Shall be covered with solid material or screen. If screen is used it must be at least 16-mesh per inch.

(CRFC Section 114259.2)

___ Compressor units that are not an integral part of the MFF shall be installed in an area separate from the food preparation and storage areas. **(CRFC Section 114322)**

___ Propane tanks shall be located outside the MFF, and there can be no other attachments on the exterior of the MFF (e.g. can opener). **(CRFC Sections 114984, 114303, and 114323)**

2. Interior requirements:

___ MFFs shall have a clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space. **(CRFC Section 114321)**

___ Walls and ceilings shall be constructed so surfaces are impervious, smooth and cleanable. **(CRFC Section 114301)**

___ Floors shall be constructed of approved materials and shall be impervious, smooth, easily cleanable, and provide employee safety from slipping. The floor/wall juncture shall be covered with a minimum 3/8 inch radius and the floor surface shall extend up the wall at least four inches. (Vinyl rubber top-set base is not acceptable material). Equipment shall be sealed to the floor or raised 6 inches off the floor by means of easily cleanable legs or feet. **(CRFC Section 114301)**

a. This section shall not apply to Enclosed MFFs that are limited to the handling of prepackaged food and whole produce, unless water flushing of floors is required.

___ If water flushing of floors is required; a food grade hose shall be installed and maintained in an enclosed compartment. The food grade hose shall be of sufficient length to clean the interior of the vehicle.

3. Housing and Community Development (HCD)

The inspection is conducted to determine compliance with codes and standards for electrical, heat producing, plumbing, fire and life safety systems and equipment in effect in California on the date the home or modular unit was manufactured. To apply for an inspection, you must complete and submit the HCD 415 application. Contact the following offices for more information and requirement:

- Northern Area Office - (800)952-8356
- Central Valley - Ignacio Gonzalez- (209) 509-9618

V. Mobile Support Units – MSU

MSU requirements are based on the proposed services to be provided to the MFF, and the number, type and location(s) of the MFFs to be serviced. All MSU construction and equipment will conform to the requirements described in the general MFF sections of this guideline as applicable. **(CRFC Section, 114294 and 114327)**

1. Written Operational Procedure: a detailed description of the intended operation(s) of the MSU shall accompany the construction plans for the MSU and shall indicate the following:

- ___A list of all MFFs to be serviced.
- ___A list of services to be provided to each MFF.
- ___The distance from the commissary to each MFF to be serviced.
- ___When unpackaged food is handled, handwashing facilities must be available.

(CRFC Sections 113953 and 114327)

___MSUs that provide one or more of the following services to one or more MFFs shall conform to the requirements under each applicable service heading.

2. Transport of potable and wastewater:

___Adequate potable water tank(s) shall be provided for all water demand for each MFF serviced including but not limited to, supply tanks, steam tables, utensil washing, hand washing and equipment cleaning. **(CRFC Section 114327)**

___Wastewater tanks shall be adequate in volume to accommodate all MFFs serviced. Wastewater tanks will be located to prevent contamination of all potable water, clean linen and food and utensil storage areas. **(CRFC Sections 114303 and 114327)**

___The method for securing removable tanks during transport shall be indicated. **(CRFC Sections 114241 and 114327)**

___A designated wastewater pump shall be provided when waste water is pumped from the MFF. The pump and all associated hoses shall be clearly labeled for waste. **(CRFC Sections 114211 and 114327)**

___A designated potable water pump shall be provided when potable water is pumped to the MFF. The pump and all associated hoses shall be labeled clearly for potable water. **(CRFC Sections 114211, 114238 and 114327)**

___Waste tanks shall be equipped with an approved valve and shall be constructed to prevent drainage onto the ground during transport or when stationary. **(CRFC Section 114240)**

___Waste tanks and associated pumps and hoses shall be stored separately from potable water storage, clean linen, paper products, food equipment and utensil storage areas, and shall be clearly labeled as “waste”. **(CRFC Sections 114211, 114241 and 114327)**

___If tanks are removable they should be labeled „potable“ or „waste“ to eliminate any confusion. **(CRFC Sections 114211 and 114241)**

___Connections to the potable and waste tanks shall be of a different type or size so as to eliminate contamination of the potable water supply. Waste and potable hose connections shall not be interchangeable. **(CRFC Sections 114327 114211)**

3. Transport and restocking of food and/or utensils:

___Adequate compartments and shelving shall be provided for all food to be transported. **(CRFC Section 114327)**

___When unpackaged food is stored during transport; food compartment interior surfaces shall be smooth, easily cleanable, non-absorbent, and equipped with tight fitting doors and/or lids. **(CRFC Section 114327)**

___If used to transport potentially hazardous food, approved equipment to maintain food at the required temperatures shall be provided. **(CRFC Section 114327)**

4. Removal and transport of waste grease:

___An approved container(s) or tank(s) of sufficient volume with secure lid(s) shall be provided on each MSU for all MFFs generating waste grease, serviced by the MSU. **(CRFC Section 114244)**

___Tanks or containers shall be separate from all potable water, clean linen, paper products, food equipment, food and food utensil storage areas. **(CRFC Sections 113980 and 114244)**

___Pumps and all associated hoses that are used to drain grease shall be clearly labeled as “waste grease” and shall be stored separate from other pumps and hoses. **(CRFC Sections 113980, 114244 and 114327)**

___When grease is transferred from the MFF to the MSU by container; it shall have a tight-fitting lid. The container and any associated funnels shall be clearly labeled as “waste grease”. **(CRFC Sections 114244 and 114327)**

5. Removal and transport of food waste other than grease:

___Adequate additional volume shall be provided to the MSU wastewater tanks when servicing MFFs with liquid food waste. **(CRFC Section 114240)**

___Transfer methods shall be indicated and the proper transfer equipment provided and labeled clearly for waste. **(CRFC Sections 114241 and 114327)**

___Sufficient storage for all solid food waste shall be provided with adequate containment during transport. This may be accomplished by bins or cabinets that accommodate trash bags. **(CRFC Section 114244)**

6. Transport of equipment to and from commissary:

___Adequate shelving or cabinets shall be provided for storage of equipment during transport. **(CRFC Section 114178)**

7. Storage of cleaning equipment, supplies, and waste:

___Separate and adequate storage shall be provided in an MSU for cleaning equipment, and cleaning or other toxic chemicals. **(CRFC Section 114327)**

___Separate and adequate storage for clean rags shall be provided. **(CRFC Section 114327)**

___Separate and adequate, leak-proof storage for soiled rags shall be provided. **(CRFC Section 114327)**

___A separate and adequate receptacle shall be provided for removal of solid and food waste. **(CRFC Section 114244)**

VI. Food Safety Certification/Food Handler Card:

MFFs that prepare, handle, or serve non-prepackaged potentially hazardous food shall have an owner or food employee who has successfully passed an approved and accredited food safety certification exam. No person can act as the certified person at more than one Food Facility. **(CRFC Section 113947.1)**

"FOOD HANDLER" means an individual who is involved in the preparation, storage, or service of FOOD in a FOOD FACILITY, as defined in subdivision (b), other than an individual holding a valid food safety certificate issued pursuant to Section 113947.3 or an individual involved in the preparation, storage, or service of FOOD in a TEMPORARY FOOD FACILITY, as defined in Section 113930. 113790

VII. Contacts:

City of Madera
Fire Department at (559) 675-7799
Planning/Zoning at (559) 661-5430
Business License at (559) 661-5450

County of Madera
Fire Division at (559) 675-7799
Planning/Zoning Division at (559) 675-7821
Treasurer (Business Lic.) at (559) 675-7713

City of Chowchilla
Building Dept., Fire Dept. Planning Dept.,
Business Office at (559) 665-8615



MOBILE FOOD FACILITY PLAN REVIEW APPLICATION

SECTION I: MOBILE FOOD FACILITY INFORMATION

Business Name: _____ Phone Number: _____

Business Address: _____ City: _____ ST: ____ Zip: _____

TYPE OF MOBILE FOOD FACILITY (select one):

<input type="checkbox"/> Enclosed Mobile Food Facility (enclosed trailer, taco truck, coffee truck) <input type="checkbox"/> Unenclosed Mobile Food Facility (hot dog cart, shave ice cart, churros cart) <input type="checkbox"/> Mobile Food Facility Support Unit <p style="text-align: center; font-size: small;">*See the MFF guidelines for more details</p>	<u>Provide MFF Operation in Detail:</u> <div style="border: 1px solid black; height: 40px;"></div>
---	---

Owner/Operator Name: _____ Phone Number: _____

Owner/Operator Address: _____ City: _____ ST: ____ Zip: _____

Email: _____

PROJECT CONTACT INFORMATION:

Contact Person Name: _____ Phone Number: _____

Contact Mailing Address: _____ City: _____ ST: ____ Zip: _____

Email: _____

Company Name: _____ Phone Number: _____

SECTION II: PLAN REVIEW FEES

The plan check service fee includes plan check review and any communication regarding the plan check progress. The plans will be approved or rejected within **20 working days** after receipt of the payment for the total service fee balance. The Contact Person will be notified of the decision in writing. **All approved drawings are valid for the construction, reconstruction, alteration, or other work authorized by the approval within 180 days from the date of approval. If the work authorized is not commenced within 180 days a fee of fifty percent (50%) of the plan check service fee will be charged. Any code changes that render the previously authorized plans void will prompt a new plan revision and full plan check service fees.**

Indicate below the type of mobile food facility plan review and submit the corresponding plan check service fee. A service fee must accompany this application. If additional time is required beyond the required time a Madera County Environmental Health Division (MCEHD) hourly rate will apply.

TO SCHEDULE THE FINAL INSPECTION THE HEALTH PERMIT FEES SHALL BE PAID AND A COMMISSARY APPLICATION SUBMITTED TO OUR OFFICE.

Type of Plan Review	PE	Service Fee
Enclosed Mobile Food Facility	1640	\$282.00 (2 hrs)
Unenclosed Mobile Food Facility	1641	\$140.00 (1 hr)
Remodel Enclosed Mobile Food Facility	1642	\$282.00 (2 hrs)
Additional Time Spent	1672	\$140.00/hour
Automation/Software Maintenance Fee	7001	\$22.00

SECTION III: EQUIPMENT INFORMATION

1. In the table below, check the box for any equipment that will be **Installed/Replace**. List the **quantity**, **manufacturer**, **model number**, type of American National Standards Institute (ANSI) equipment (UL, NSF, ETC, SA, CE, CSA, ETL) and submit the equipment specification cutsheet to our office.
2. Each item the installed/replace box is check must be depicted in the site-specific floor plans.
3. Equipment not listed below, attached a separate page.
4. Provide a copy of the **MENU**.

Item#	Equipment	Installed/ Replace	Quantity	Manufacturer Name	Model Number	Type of ANSI
1	3-Compartment Sink	<input type="checkbox"/>				
2	Handwashing Sink	<input type="checkbox"/>				
3	Refrigerator	<input type="checkbox"/>				
4	Reach in Refrigerator	<input type="checkbox"/>				
5	Freezer	<input type="checkbox"/>				
6	Exhaust Hood (Type I)	<input type="checkbox"/>				
7	Vapor Hood (Type II)	<input type="checkbox"/>				
8	Grill	<input type="checkbox"/>				
9	Fryer	<input type="checkbox"/>				
10	Burner Stove	<input type="checkbox"/>				
11	Food Prep Table	<input type="checkbox"/>				
12	Steam Table	<input type="checkbox"/>				
13	Soda Dispenser	<input type="checkbox"/>				
14	Blender	<input type="checkbox"/>				
15	Water Heater	<input type="checkbox"/>				
16	Dipper Well	<input type="checkbox"/>				
17	Coffee Brewer	<input type="checkbox"/>				
18	Espresso Machine	<input type="checkbox"/>				
19	Storage Shelving	<input type="checkbox"/>				
20	Others:	<input type="checkbox"/>				

To determine equipment and refrigeration needs, check left column below of the type of food preparation to take place on the mobile food facility and at the commissary. On the right column, check the type of operations which will occur for this facility.

Food Item Prepared	Food Operation
Meat/meat dished	Refrigeration/Freezing of foods
Fish/shellfish dishes	Cooking of foods
Poultry/poultry dishes	Cooling foods after they have been cooked or heated
Confection (sweet ingredients)	Holding hot foods for more than 30 minutes
Rice, beans and or cheese dishes	Reheating foods which have been prepared onsite
Baked foods	Preparing foods for next day service
Gravies, sauces or soups	Washing produce
Sandwiches/Salads/Pastas	Washing meat, fish, poultry
Barbecue	Raw or undercooked foods (Sushi, wellness)
NO FOOD PREPARATION WILL TAKE PLACE	Other: Special Processes (ROP, Cook-chill Sous-vide, Dehydrating, etc.)

I declare that to the best of my knowledge the information that I have provided is true and accurate. I also agree to conform to all conditions, orders, and directions issued, pursuant to the California Health and Safety Code, and all applicable local ordinances. I understand any change without prior approval from Madera County Environmental Health Division may delay or prevent timely opening of this food establishment.

Applicant Signature

Print Name

Date

SR: _____ AR: _____ IN: _____ PAID ON: _____	Division Office Use Only Comments: _____
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PREPARE FOR FOOD INSPECTION CHECKLIST

1. **HEALTH APPLICATION** submitted at time of inspection or previously given to this division.
2. **FOOD SAFETY CERTIFICATE** provide a copy to this division. Submitted at the time of inspection or previously given to this division.
3. **CALIFORNIA FOOD HANDLER CARD** applies to individuals involved in preparation, storage, or service of food in a food facility. Submitted at the time of inspection or previously given to this division. (Website- <http://tinyurl.com/calcard>)
4. Submit a copy of the **MENU**.
5. All **COLD** food must be kept at a **maximum temperature of 41°f or below**. THERMOMETERS are required.
All **HOT** food must be kept at a **minimum temperature of 135°f or above**. THERMOMETERS are required.
6. **FIRST AID KIT** stocked with burn spray/ointment and bandages.
7. **PEST CONTROL SERVICE INVOICE** maintain the last service record available for review by request.
8. **GREASE HAULER SERVICE INVOICE** maintain the last service record available for review by request.
9. **SANITIZER TEST STRIPS** are required to verify proper sanitizer concentrations. Must be available to food staff at alltimes.
 - 100ppm Chlorine Sanitizer Solution (at least in 30 seconds).
 - 200ppm Quaternary Ammonium (at least in 1 minute).
10. **FIRE INSPECTION** service current on fire suppression, fire extinguisher(s), and mechanical exhaust hood system(s). Contact City/County Fire Department for a clearance inspection. Maintain a copy of the clearance inspection for review by request.
 - CITY OF CHOWCHILLA (559) 665-8615
 - CITY OF MADERA (559) 274-3925
 - MADERA COUNTY (559) 661-5190

FOR MOBILE FOOD FACILITIES: Provide a 2a10bc fire extinguisher(s) **And** a Type K for grease fryers.
11. **BUSINESS LICENSE** to operate within City/County limits. Contact City/County Planning Departments for requirements. Maintain a copy of the business license for review by request.
 - CITY OF CHOWCHILLA (559) 665-8615
 - CITY OF MADERA (559) 661-5408
 - MADERA COUNTY (559) 675-7821
12. **ABC LICENSE** if facility will offer alcoholic beverages for sale to the public. Contact ABC at (559)225-6334 for requirements.
13. **FOR NEW MOBILE FOOD FACILITIES ONLY:** **A)** Submit one set of complete, easily readable plans drawn to scale, and specifications of all equipment to be installed. **B)** Submit operating procedure. **C)** Submit Menu **D)** Submit plan review fee along with A-C to be reviewed for approval.
14. **FOR ENCLOSED MOBILE FOOD FACILITIES ONLY:** HOUSING COMMUNITY DEVELOPMENT (HCD) **INSIGNIA**
Central Valley – Michael Barberi- (209) 400-1979, Northern Area Office - 1 (800) 952-8356 opt. 2 (HCD 415 Application).
15. **FOR MOBILE FOOD FACILITIES ONLY:** a completed **COMMISSARY APPLICATION**. Submitted prior to the scheduled inspection to this division.
16. **FOR MOBILE FOOD FACILITIES ATTENDING SWAP-MEET:** a completed **SWAP-MEET APPLICATION(S)**.
Submitted at time of inspection or previously provided to this division.
17. **FOR MOBILE FOOD FACILITIES THAT OPERATE MORE THAN AN HOUR:** a completed **RESTROOM AUTHORIZATION APPLICATION**.
Submitted prior to the scheduled inspection to this division.
18. **FOR MOBILE FOOD FACILITIES ONLY:** All vendors **must** abide by the **ROADSIDE VENDOR REQUIREMENTS** within the area of operation.
For up to date roadside vendor requirements as required by the appropriate code(s) contact:
 - a) Chowchilla City County Code Enforcement Dept. 559-665-8615,
 - b) Madera City Code Enforcement Dept. 559-661-5114,
 - c) Madera County Code Enforcement Dept. 559-675-7821.



FOOD SAFETY CERTIFICATION

Health and Safety Code section 113947.1 states, "Each food facility shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination." Section 113947.1 further states, "The responsibilities of a certified owner or employee at a food facility shall include the safety of food preparation and service, including ensuring that all employees who handle, or have responsibility for handling, unpackaged foods of any kind have sufficient knowledge to ensure the safe preparation or service of the food, or both." Additional specifications for approved food safety certifications can be found in Health and Safety Code section 113947.2 and 113947.3.

A copy of the certificate must be kept on the premises of the facility at all times and available at times of inspection by enforcement officers. Per section 113947.1, "Certified individuals shall be recertified every **five years** by passing an approved and accredited food safety certification examination."

FOOD SAFETY CERTIFICATION PROVIDERS

This is a list of food safety certification providers who have notified us of their services. There may also be other providers, which have not notified us. This list does not imply an endorsement of any of the providers.

* **S** = Spanish, **K** = Korean, **V** = Vietnamese, **C** = Chinese, **M** = Mandarin, **CA** = Cantonese, **J** = Japanese, **H** = Hmong

American Food Safety Institute	(800) 723-3873	www.americanfoodsafety.com
Fidelity Loss Control Management	(866) 221-4045	www.flcm.net
National Registry of Food Safety Professionals	(800) 446-0257	www.NRFSP.com
Sysco Food Services of Central California	(209) 527-7700	www.sysco.com
Tap Series (Computer Based) *S	(888) 826-5222	www.tapseries.com
PSI	(800) 211-2753	www.lasergrade.com
Fidelity Safety & Training	(866) 221-4045	www.fidelitysafety.com
Focus Food Safety(Offered in Spanish)	(800) 845-2573	
Food Safety Educators *S	(831) 521-4635	www.foodsafetyeducators.com
AAA Food Handler Training *S,K,J,V,C	(877)222-3487	www.aaafoodhandler.com
Bon Appétit Food Safety *S	(559) 281-3695	
Clovis Community College	(559) 325-5200	www.cloviscollege.edu
Sam Xiao Zhang *M,C	(408) 666-7866	sam2009sam@126.com
All Star Food Safety Training *S	(559)381-1904 or (559) 364-6976	
LL Resources *S	(559) 859-2266	www.llresources.com
360training.com	(877) 881-2235	www.360training.com
Always Food Safe Company, LLC *S	(844)312-2011	https://alwaysfoodsafecom/

TO SEE CURRENT LIST OF ACCREDITED PROVIDERS BY ANSI, CLICK ON <http://tinyurl.com/FMcert>



CALIFORNIA FOOD HANDLER CARD LAW



California Retail Food Code, an excerpt from the California Health and Safety Code, section 113790 and 113948 requires food handlers to have a **California Food Handler Card (CalCard)** within 30 days of being hired. Cards are valid for three years. Employees that have a valid Food Manager Certificate do not need a Food Handler Card as well. Employers are required to maintain documentation of their employee's food handler cards. Here is information about the food handler card:

1 Who has to have a California Food Handler Card?

Individuals working in food facilities who are involved in preparing, storing, or handling food. This includes:

- | | | |
|--------------------|---|---------------------------------------|
| ✓ Wait staff | ✓ Bussers | ✓ Host/hostesses that handle food |
| ✓ Chefs | ✓ Bartenders | ✓ Supervisory personnel |
| ✓ Cooks | ✓ Beverage pourers (including alcohol beverage pourers) | ✓ General managers and other managers |
| ✓ Head cooks/chefs | | |

that work in all types of restaurants, cafes, beverage facilities, smoothie facilities, bakeries, delis, mobile lunch trucks, mobile carts, bars, kiosks, and any other food facility staff that is not specifically exempt.

2 Who is exempt from obtaining a California Food Handler Card?

- | | | |
|---|---|--|
| ✓ Temporary Food Facilities (food booths at community events) | ✓ Food facilities with approved in-house training* | ✓ Venues with snack bars in which the majority of sales are from admission tickets, but does not include any area in which restaurant style sit-down service is provided |
| ✓ Certified farmer's markets | ✓ Grocery stores, and grocery store delis, bakeries, meat and produce departments all under one owner | ✓ Elderly nutrition programs administered by California Department of Aging |
| ✓ School cafeterias (public or private) | ✓ Facilities used for the confinement of adults or minors such as a jail, juvenile hall, camp/ranch | ✓ Any person who has a valid Food Manager Certification |
| ✓ Bed and breakfast | ✓ Food facilities subject to collective bargaining agreement | ✓ Volunteers without compensation and who are not family |
| ✓ Drug stores | | |
| ✓ Commissaries | | |
| ✓ Licensed health care facilities | | |
| ✓ Convenience stores | | |

* In-house training course must be approved pursuant to Subpart 2-103.11 of the 2001 Model Food Code, the food facility must provide evidence of approval, and food handler card training must be provided during normal work hours at no cost to the employee.

3 How can I find an approved food handler class?

The only class providers that are allowed to offer the California Food Handler Card class are listed on the American National Standards Institute (ANSI) website below. Because new providers are being added frequently, we are not providing a list here as it would quickly become outdated. Most are online classes for about \$15 or less. Click the following link or enter it into your web browser for the most recent list of classes:

<http://tinyurl.com/calcard>

New providers are continually being added. Check this website often for the latest listing.



Community and Economic Development
Environmental Health Division
200 W. 4th Street, Suite 3100
Madera CA 93637
P: (559) 675-7823
FAX (559) 675-7919
envhealth@maderacounty.com