



**Mobile Food Facility (MFF), Type 2**  
*(Food from Approved Source Letter)*

All food offered for sale must be obtained from an approved source and protected from contamination as required by the California Retail Food Code Section 113735, 113980, and 114021. No food prepared or stored in a private home may be sold.

**Mobile Food Facility Information:**

**FA#:** \_\_\_\_\_

Name of Business: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/ZipCode: \_\_\_\_\_

Phone Number: (\_\_\_\_) \_\_\_\_\_

Vehicle License Number: \_\_\_\_\_

VIN Number: \_\_\_\_\_

**Food Source:**

Where are hot foods prepared and packaged?

Address: \_\_\_\_\_

City/State/ZipCode: \_\_\_\_\_

Phone Number: (\_\_\_\_) \_\_\_\_\_

I, \_\_\_\_\_, verify that all prepackaged potentially hazardous foods sold  
**Restaurant Owner**

from the above-said mobile food facility, are prepared at \_\_\_\_\_.  
*(Name of Approved Facility)*

**Menu:**

Prepackaged potentially hazardous foods prepared at the commissary (i.e. tacos, burritos, tortas, etc.)

- |          |           |           |
|----------|-----------|-----------|
| 1. _____ | 6. _____  | 11. _____ |
| 2. _____ | 7. _____  | 12. _____ |
| 3. _____ | 8. _____  | 13. _____ |
| 4. _____ | 9. _____  | 14. _____ |
| 5. _____ | 10. _____ | 15. _____ |

**Open foods such as salsa, cilantro, onions, radishes or other bulk self-service foods are prohibited.**

\_\_\_\_\_  
Signature of Owner or Manager from the Approved Food Facility

Date: \_\_\_\_\_