



Mobile Food Facility (MFF), Type 2

Plan Check Guidelines to a Cold/Hot Truck

Limitations: limited to the sale of prepackaged foods and bulk dispensing of nonpotentially hazardous beverages.

Food Allowed:

- Prepackaged chips, bread, candies
- Sodas, bottled water, coffee
- Prepackaged hot foods such as tacos, tortas, burritos, pizza, tamales
- If the MFF is equipped with a mechanical refrigerator: prepackaged potentially hazardous cold foods such as milk, half & half, salsas, rice pudding, flan

Prohibited Foods:

- Milk-based Champurrado (chocolate based atole)
- Open foods such as cilantro, onions, salsas, radishes
- Milk stored at room temperature for coffee
- Rice pudding, flan, milk, half & half or other potentially hazardous foods stored inside the ice bin

Operation:

- If the MFF is at a location for more than one hour, ensure that it is located within 200 feet of an approved restroom. A Toilet Facilities Authorization must be provided to the Environmental Health Division.
- All cold/hot trucks must return to a commissary at the end of each operating day.
- Maintain a copy of the inspection report in the MFF.
- Hot potentially hazardous foods must be discarded at the end of each day.
- Preparation of food is prohibited.
- Handling of unpackaged food is prohibited.

Requirements:

1. Identify the MFF with the name of the facility, city, state, zip code of the permit holder; and if the permit holder's name is different from the name of the facility, also provide the name of the permit holder.
 - a. Lettering shall be permanently indicated on the exterior of both sides of the MFF, be clearly visible and legible to patrons.
 - b. The letters of the **name** shall be at least **3 inches high** and shall be in a contrasting color with the MFF.
 - c. Letters and numbers for the city, zip code, and the name of the permit holder shall be at least **1 inch high**.

2. All surfaces within the MFF:
 - a. Shall be smooth, readily accessible, and easily cleanable.
 - b. No unfinished wooden surfaces permitted.
 - c. Construction joints must be tightly fitted and sealed.
3. All food offered for sale shall be obtained from an approved source. No food prepared or stored in a private home may be sold. All food packages must be properly labeled in English.
4. All food and food contact surfaces must be protected from contamination during transport, storage and operation; and maintained in a clean and sanitary manner. Equipment shall be constructed of durable nontoxic materials and maintained in good repair.
5. Food condiments for customer self-service shall be prepackaged or dispensed from an approved dispenser.
6. The MFF shall operate within 200 feet of approved and readily available toilet and hand wash facilities.
7. Potentially hazardous foods shall be maintained at or below 41°F or held at 135°F or above. Provide accurate thermometers for all refrigeration and hot holding units.
8. Potentially hazardous foods held at or above 135°F shall be discarded at the end of each operating day.
9. The MFF shall operate out of a commissary and return at the end of the operating day for cleaning, sanitizing, servicing and storage. All potentially hazardous food products (except as specified in #8 above) not sold by the end of the operating day shall be stored at the commissary. Nonpotentially hazardous food shall be stored at an approved commissary, or within an approved fully enclosed vermin-proof MFF. A letter of verification from the commissary must be provided to this Division prior to issuance of a health permit and permit renewal.
10. An MFF utilizing ice for the storage or display of food or beverage shall provide a wastewater holding tank equal to a minimum of one-third of the volume of the ice cabinet to allow for ice melt. The submission of plans for review and approval may be required for these MFFs prior to permit issuance.
11. All wastewater from the MFF shall be discharged to an approved wastewater receptor at the commissary or other approved facility.
12. All appliances shall be for commercial use and meet applicable standards. Gas-fired appliances shall meet applicable ANSI standards. Electrical appliances shall meet applicable standards of Underwriter Laboratory.
13. An MFF that is occupied during normal business operations 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.

Plan Submittal:

- Two sets of plans shall be submitted for new or remodeled MFF.
- Plans must be complete, drawn to scale, easily readable, showing all four sides, including the top view of the MFF and a plumbing diagram.
- Provide a list of menu items to be sold.

Other Operational Requirements:

1. Route Sheet
2. Toilet Facilities Authorization (if you are operating at a location for more than one hour)
3. Commissary Letter
4. Food From Approved Source Letter

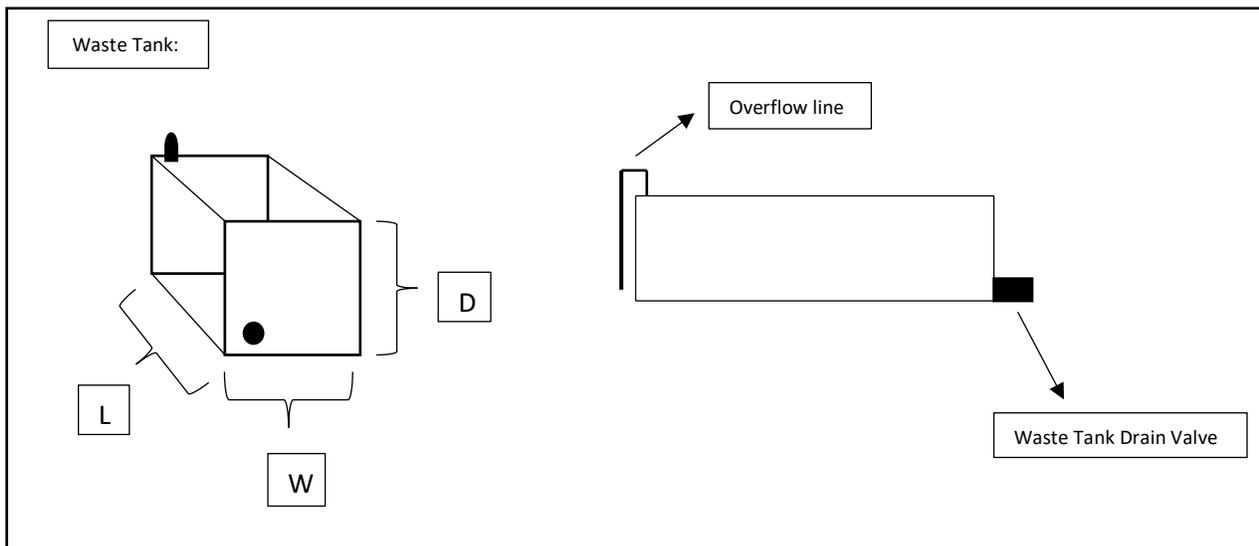
Plan Submittal Check List:

The items highlighted in red are requirements that must be illustrated on the plans. The items highlighted in blue will be checked during the construction inspection.

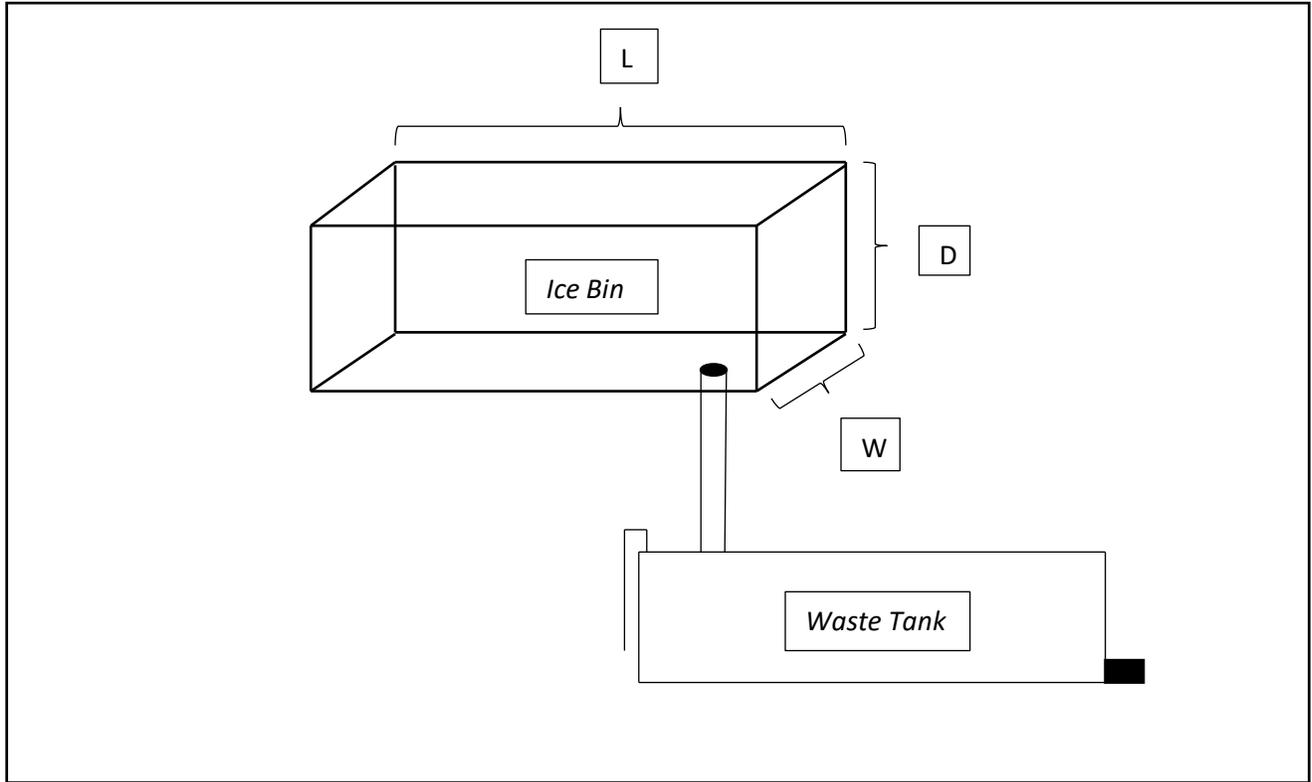
Y	N	Item
		Menu
		2 sets of plans, drawn to scale
		Drawing showing all 4 sides, top view and a plumbing diagram
		Gas and electrical diagram
		Each piece of food service equipment and placement
		Specifications of each equipment indicating manufacturer make & model #
		Overflow line for waste tank
		Waste water tank (Dimensions: L__ x W __ x D __) x .004329 =
		Waste tank drain valve
		Ice Bin(s) (Dimensions: L__ x W __ x D __) x .004329 x .33 =
		All associated plumbing
		All other component details- <input type="checkbox"/> storage areas
		Finish schedule of food contact surfaces, countertops, food compartments
		First aid kit
		Fire Extinguisher (10 BC-rated)
		Identification-name of facility, name of permit holder, city/state/zip code of the permit holder <i>Lettering of business name: 3 inches high in contrasting color with MFF</i> <i>Lettering of city/state/zip code & permit holder: 1 inch high</i>
		Food from Approved Source Letter
		Commissary Letter

Sample Diagram:

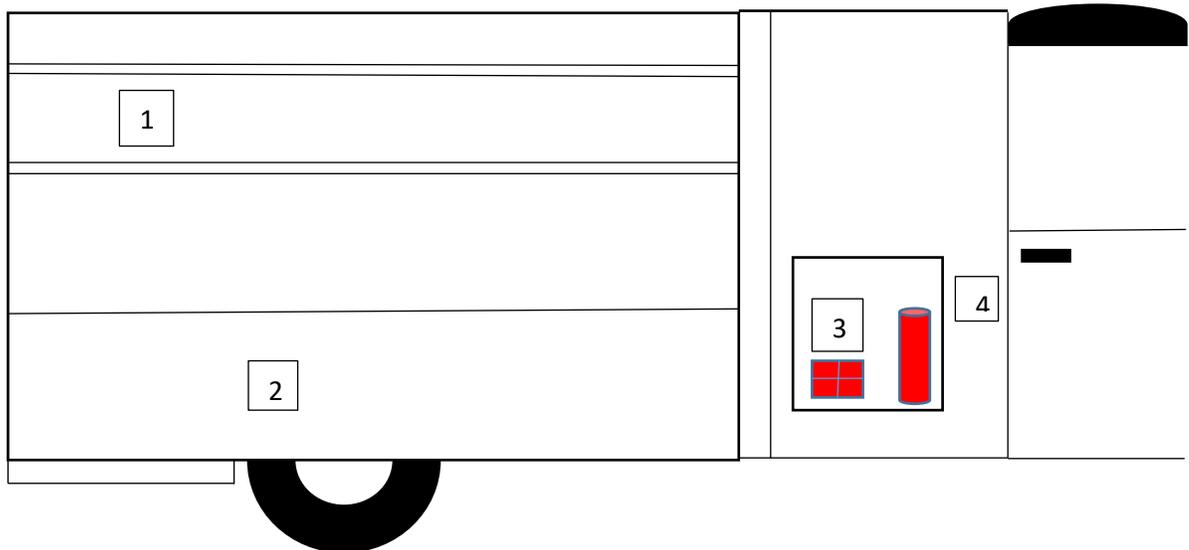
Plumbing Diagram:



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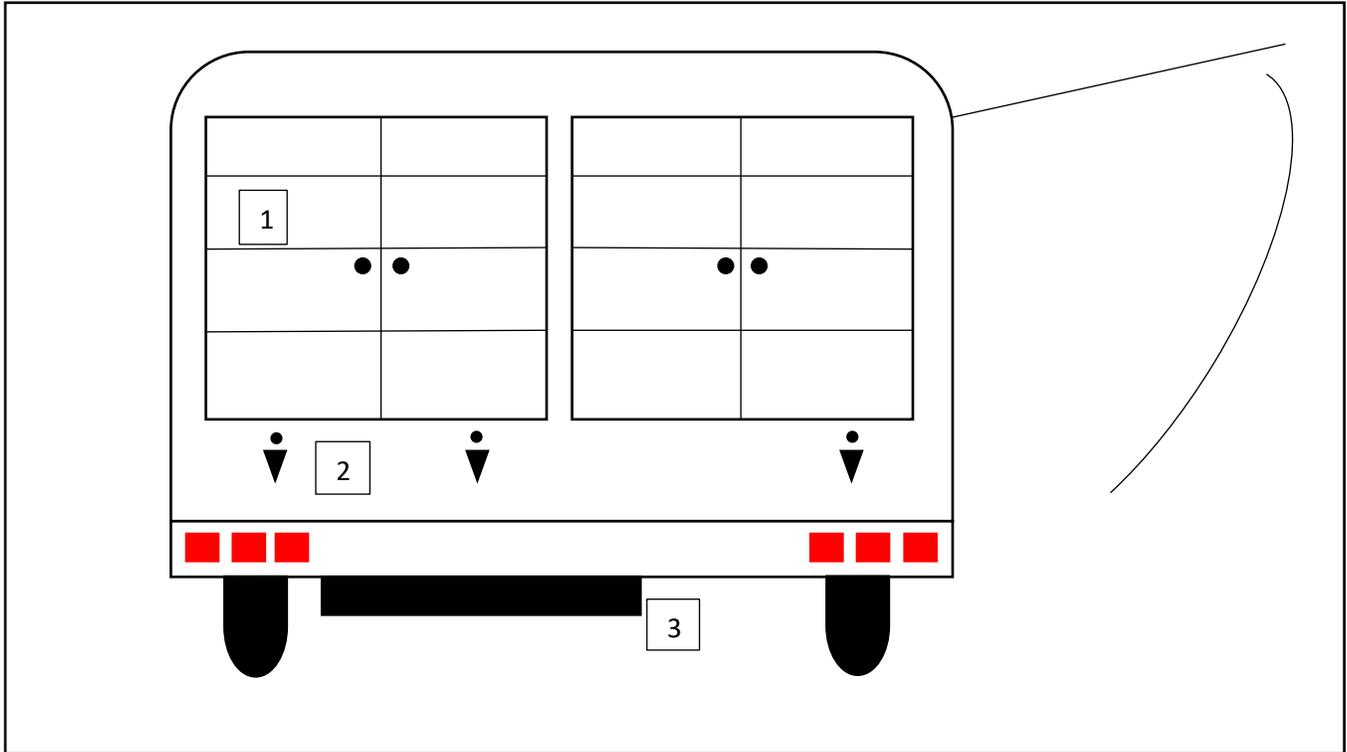
Side View #1:



All Stainless Steel Finishes

- 1. Shelving units
- 2. Ice Bin
- 3. First Aid Kit
- 4. 10-BC rated Fire Extinguisher

Rear View:



1. Hot Holding Unit (Make: _____ Model: _____)
2. Coffee Urn (Make: _____ Model: _____)
3. Waste Tank

Side View #2:

