



## **Mobile Food Facility (MFF), Type 3**

### ***Plan Check Guidelines to a Churro or Pretzel Cart/Truck/Trailer***

**Limitations:** Limited to the sale of pre-made pretzels and/or churros, prepackaged potentially hazardous foods (PHF), and prepackaged nonPHFs such as sodas, bottled drinks, chips and candies.

#### **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 Form must be provided to the Environmental Health Division.
- Churro or pretzel carts, unless stationary and supported by a Mobile Support Unit (MSU), must return to a commissary at the end of each operating day.
- An MSU that services a stationary food cart/trailer must return to a commissary at the end of each operating day.
- Maintain a copy of the inspection report in the MFF.
- 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.

#### **Plan Check Requirements:**

1. The name of the facility, as well as the city, state, zip code, and name of the permit holder, if different from the name of the facility, shall be permanently affixed to the customer side of the MFF. If motorized, the identification must be on both sides. The facility name shall be in letters at least 3 inches high and in a contrasting color to the exterior of the MFF. Letters and numbers for the city, state, zip code, and the name of the permit holder shall be at least one inch high.
2. All food-related equipment shall be certified for sanitation by an American National Standards Institute (ANSI) accredited certification program (i.e., NSF, ULS, ETL). All refrigeration units shall be self-evaporative.
3. Surface materials of the Mobile Food Facility shall be durable, easily cleanable, smooth and shall not be unfinished wood. Construction joints shall be tightly fitted and sealed with no gaps or voids. All sealant, solder, weld joints located in the food contact areas shall be approved for food contact surfaces. Spaces around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls shall be sealed to be smooth and easily cleanable.

4. All food-related fixtures, tanks, equipment, plumbing, pumps, and filters must meet standards referenced in the plumbing code. Plumbing fixtures, pumps, and filters must be installed according to the manufacturer's specifications.
5. All equipment shall be installed so as to be easily cleaned, prevent vermin harborage, and provide adequate access for service and maintenance. Threads, nuts, or rivets shall not be exposed where they interfere with cleaning. Threads, nuts, or rivets, which interfere with cleaning, shall be sealed or capped.
6. Potable water tanks and plumbing shall be constructed of food grade material approved for potable water distribution.
7. Potable water tanks shall be sufficient in volume to fulfill the required 5 gallon minimum for hand washing.
8. Wastewater tanks shall be of sufficient capacity to hold 150% or 1.5 times that of the potable handwashing and 33% of the total ice bin volume.
9. Water and wastewater storage tanks shall be installed so as to be easily drained, flushed, and cleaned with an easily accessible outlet. Breather tubes or overflow pipe openings shall be protected from the entrance of dust, insects, and other contamination. All waste lines shall be connected to the waste tank with watertight seals.
10. Soap and paper towel dispensers at the hand wash station shall be provided.
11. A hand wash sink shall be provided and equipped with warm water of at least 100°F but not greater than 108°F if not readily adjustable.
12. Hand wash sinks for unenclosed MFFs shall be located on the operator side of the MFF or auxiliary conveyance, and shall be unobstructed and easily accessible.
13. A separate cabinet or drawer shall be provided for the storage of insecticides or other poisonous substances or chemicals. 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. Only pesticides specifically approved for use in a food facility may be used.
14. Adequate facilities shall be provided for the storage of linens, uniforms, and other related linens. Facilities shall be provided for the storage of personal belongings. All personal belongings shall be kept in the space provided.
15. Adequate and suitable space shall be provided for the orderly storage of food and food service materials.
16. Equipment, including the interior of cabinet units or compartments shall be constructed so as to have smooth, easily accessible, and easily cleanable surfaces that are free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning or safety obstructions. Unfinished wooden surfaces are not permitted.
17. 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 materials.
18. A first-aid kit shall be provided and located in a convenient area in an enclosed case.
19. All food handlers shall provide a valid food handler's card.

20. 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.

*Other requirements if the MFF Type 3 is **OCCUPIABLE**:*

21. The State Department of Housing and Community Development (HCD) shall initially certify or recertify each MFF. Contact HCD at 951/782-4420 for the requirements to obtain certification.
22. 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.
23. There shall be a clean, unobstructed height over the aisle of at least 74 inches from the floor to the ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space.
24. Pass-through window service openings shall be limited to 216 square inches each. The service openings may not be closer together than 18 inches. Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh per square inch. With the exception of the service openings, the entire food preparation and food storage area shall be enclosed with a solid, easily cleanable material.
25. Spare tires, related automotive equipment, or special tools relating to the mechanical operation of the MFF shall not be stored in the food preparation or food storage area.
26. The entrance door to the food preparation area shall be self-closing.

**Plan Submittal:**

- Two sets of plans shall be submitted for new or remodeled MFF.
- Plans must be complete, 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.
- Standard Operational Procedures

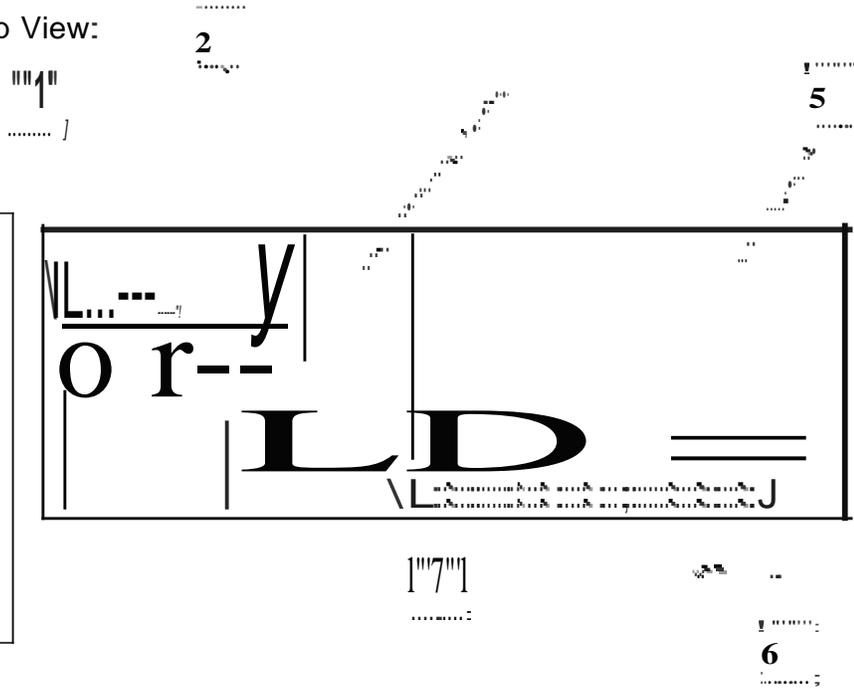
***Other Operational Requirements:***

- The following must be submitted within thirty days after the health permit has been issued:
  - Route Sheet
  - Toilet Facilities Authorization (if you are operating at a location for more than one hour)
  - Food Handler Card valid for 3 years
  - Commissary Letter

**Plan Submittal Check List:**



Top View:

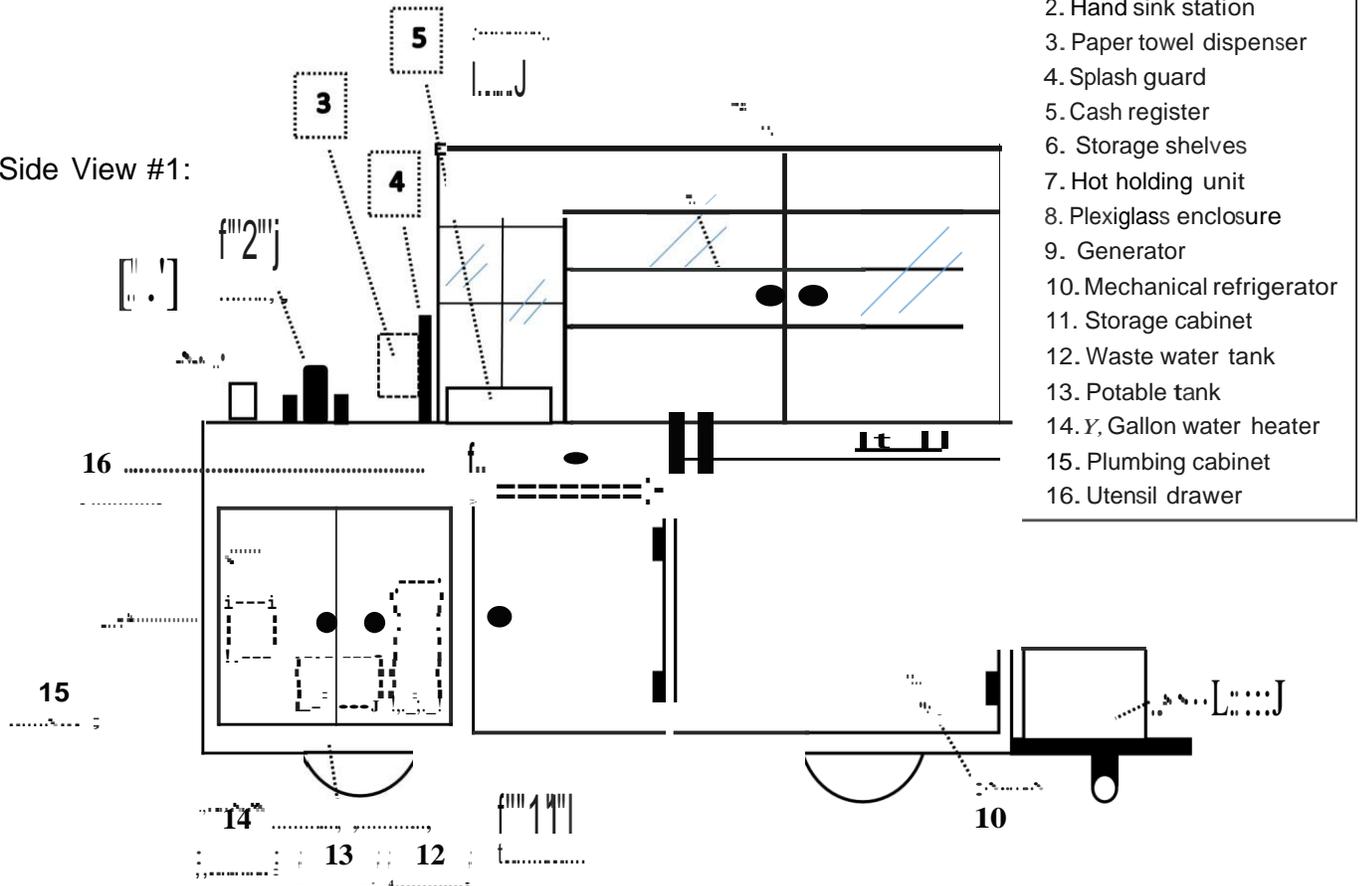


Specifications:

- Surfaces, shelving units and interior cabinets are stainless steel
- Hand sink station is located on the operator side

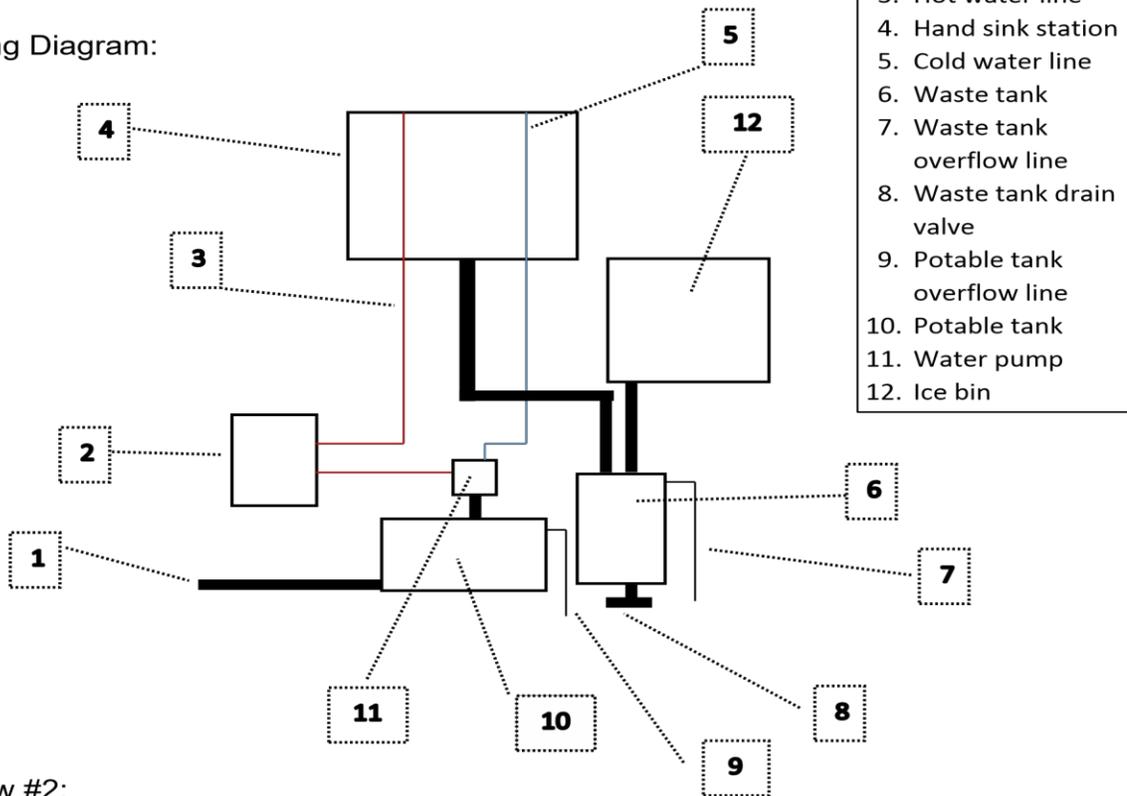
1. Soap dispenser
2. Ice bin
3. Soap dispenser
4. Storage shelves
5. Hot holding unit (make & model#)
6. Food preparation area
7. Cash register
8. Splash guard
9. Hand sink

Side View #1:



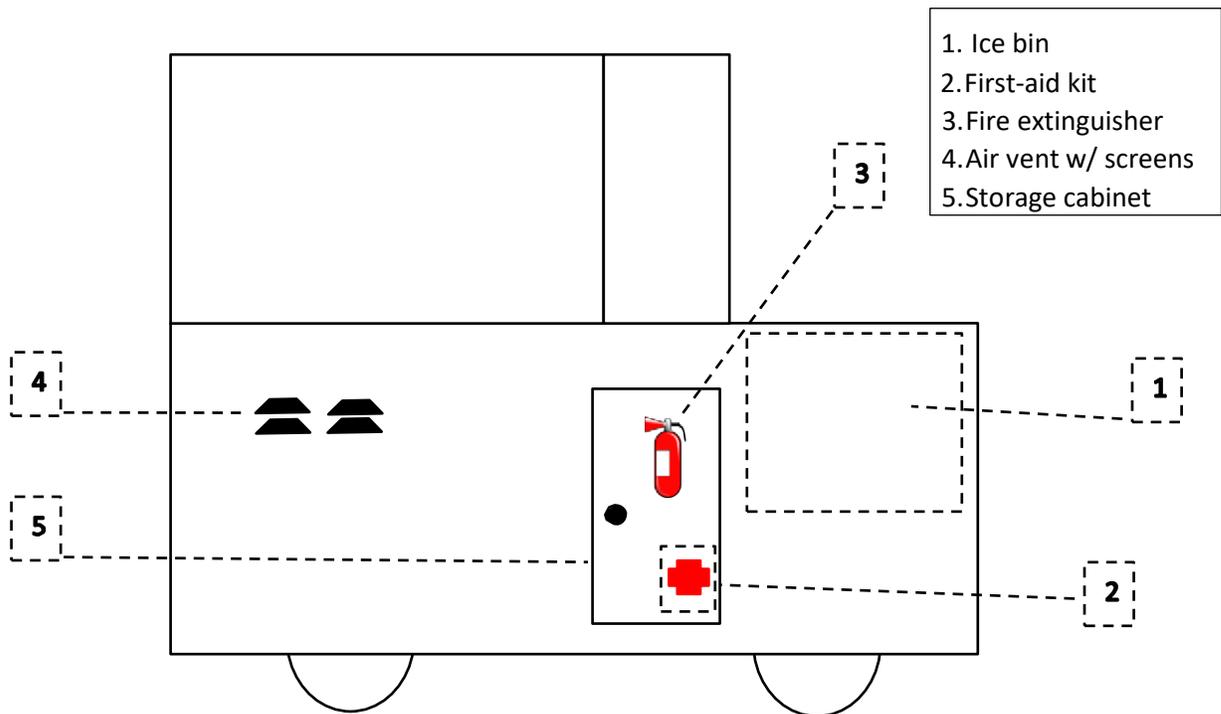
1. Soap dispenser
2. Hand sink station
3. Paper towel dispenser
4. Splash guard
5. Cash register
6. Storage shelves
7. Hot holding unit
8. Plexiglass enclosure
9. Generator
10. Mechanical refrigerator
11. Storage cabinet
12. Waste water tank
13. Potable tank
14. 1-gallon water heater
15. Plumbing cabinet
16. Utensil drawer

Plumbing Diagram:



1. Potable water inlet
2. 1/2 Gallon water heater
3. Hot water line
4. Hand sink station
5. Cold water line
6. Waste tank
7. Waste tank overflow line
8. Waste tank drain valve
9. Potable tank overflow line
10. Potable tank
11. Water pump
12. Ice bin

Sideview #2:



1. Ice bin
2. First-aid kit
3. Fire extinguisher
4. Air vent w/ screens
5. Storage cabinet