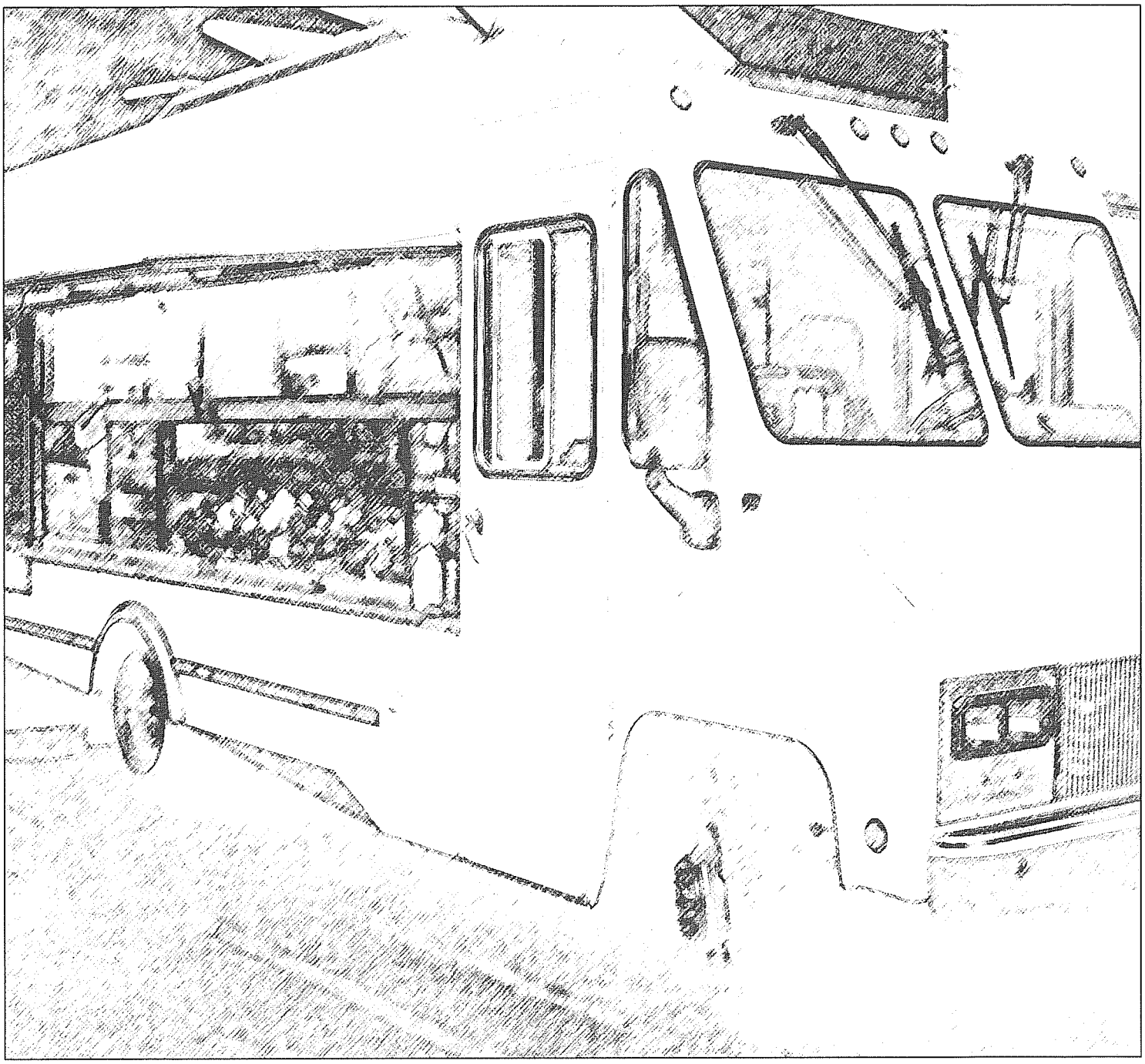

Plan Check Guidelines

Mobile Food Facilities (MFF) & Mobile Support Units (MSU)

January 29, 2014

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I. INTRODUCTION

In April 2001, the Food Safety Policy Committee of the California Conference of Directors of Environmental Health requested that the Southern California Food Technical Advisory Committee (SCFTAC) develop plan check guidelines for the review of mobile food facility plans based on the California Uniform Retail Food Facilities Law (CURFFL) which was the prevailing state regulation for retail food operations. The April 2001 draft has been modified in this final version dated January 29, 2014 to meet the requirements of the current retail food safety code, the California Health and Safety Code, Division 104, Part 7, California Retail Food Code (CalCode).

The primary goals of the assignment were to create a plan check guideline that:

- Increases uniformity of construction and permit approvals among local enforcement agencies;
- Incorporates the knowledge, experience, and expertise of Southern California environmental health agencies with extensive mobile food facility background;
- Is based on a consensus of local environmental health jurisdictions; and
- Creates a comprehensive plan check framework which local environmental health jurisdictions can implement.

Pursuant to California Health and Safety Code, Division 104, Part 7, California Retail Food Code (CRFC), Chapter 10, Section 114294 these guidelines have been established to provide guidance for the construction or modification of mobile food facilities (MFF) and mobile support units (MSU), and to increase uniformity between jurisdictions in construction and operation approvals of MFF and MSU.

These guidelines are not all-inclusive. Requirements are based in part 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.

Prospective MFF and MSU operators should be encouraged to contact the local environmental health enforcement agency and local zoning/planning agency for further information regarding the planned MFF or MSU.

II. BACKGROUND

Mobile food facilities (MFF) include but are not limited to: catering trucks and trailers, ice cream trucks, produce trucks, coffee carts, and push carts. Mobile Support Units (MSU) are support units which service the MFFs onsite. Before the construction of MFF and MSU, plans must be submitted to the local environmental health agency for review and approval. Both MFFs and MSUs are proposed in a variety of shapes and sizes. Consequently, the plan review of these units is complex and requires experienced and knowledgeable plan checkers.

As a result of the charge given to SCFTAC, the CART Committee was created. The members of this committee include experienced environmental health plan checkers from Los Angeles County, Riverside County, Ventura County, Orange County, San Bernardino County, San Diego County, Imperial County, City of Long Beach and the City of Vernon. Cumulatively, these jurisdictions oversee approximately 9,000 mobile food facilities and plan check approximately 400 units yearly. Los Angeles County Environmental Health has regulatory oversight of the largest share of MFFs and the valuable experience in the plan checking a proportional variety of MFFs. Ultimately, after rigorous debate and discussion between the committee members, we created this consensus document and concluded that this document should serve as an excellent foundation for any plan check program. Some jurisdictions within this committee have since integrated the contents of this document into their programs.

This committee is fully aware that there is an industry demand to create a uniform document that is applicable to ALL jurisdictions within the state. However, it must be clearly noted that due to the obvious differences in locations, MFF and MSU unit types, local ordinances, and varying environmental and operational conditions, creating an adoptable uniform document would be extremely difficult or arguably impossible. This committee instead focused on the creation of a document that would provide plan check standards wholly based on requirements indicated in CalCode. It is important to note that MFF and MSU operators must be advised to contact the appropriate local enforcements agencies prior to the construction, renovation and operation of any MFF or MSU.

III. DEFINITIONS

A. *Assembly* means a collection of parts brought together.

B. *Auxiliary Conveyance (AC)* is a means of transport for the warewashing and/or handwashing sinks used in conjunction with the unenclosed mobile food facility. (CRFC Section 114314)

C. *Commissary* means a food facility that services MFFs, MSUs, or vending machines where any of the following occur:
   1) Food, containers, or supplies are stored.
   2) Food is prepared or prepackaged for sale or service at other locations.
   3) Utensils are cleaned.
   4) Liquid and solid wastes are disposed, or potable water is obtained. (CRFC Section 113751)

D. *Conveyance* is a means of transport: vehicle, cart.

E. *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:

1) 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.
2) 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.
3) 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)

F. *Hot dog* means a whole, cured, cooked sausage that is skinless or stuffed in a casing, that may be known as a frankfurter, frank, further, wiener, red hot, Vienna, bologna, garlic bologna, or knockwurst, and that may be served in a bun or roll. (CRFC Section 113807)

G. *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.

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) Excluding as authorized in paragraph (3) in the previous section "G" (allowances for satellite food service), 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. (CRFC Section 113818)

H. *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)

I. *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)

J. *Mobile Support Unit (MSU)* means a vehicle, used in conjunction with a commissary, or other permanent food facility, 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. MSUs shall only service MFFs conducting limited food preparation.(CRFC Section 113833 and 114295)

K. *Occupied Mobile Food Facility (OMFF)* means an MFF that is occupied during normal business operations. All food preparation other than limited food preparation must be within a fully enclosed MFF. (CRFC Sections 113984 and 114321)

L. *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)

M. *Portioning* means dividing into portions; abstracting from a whole.

N. *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)

O. *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)

P. *Single operating site mobile food facilities (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. (CRFC Section 113831)

Q. *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)

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

S. *Vehicle* means a method of carrying or transporting something; conveyance.

IV. OPERATION FROM A COMMISSARY – CLEANING AND SERVICING

A. MFFs shall operate in conjunction with a commissary, MSU, or other facility approved by the enforcement agency. A commissary shall meet applicable requirements in Chapters 1 through 10, and 13. (CRFC Section 113849, and 114295)

B. MFFs shall be stored at or within a commissary or other location approved by the enforcement agency in order to have protection from unsanitary conditions. (CRFC Section 114295)

C. MSUs shall be operated from and stored at a designated commissary and shall be subject to permitting and plan review. MSUs shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily. (CRFC Section 114295 and 114297)

D. Unless serviced by an MSU, or operating at a community event, MFFs shall report to the commissary or other approved facility on a daily basis. MFFs shall be cleaned and serviced at least once daily during an operating day. (CRFC Section 114295 and 114297)

V. FOOD SAFETY CERTIFICATION

MFFs that prepare, handle, or serve nonprepackaged potentially hazardous food shall have an owner or employee who has successfully passed an approved and accredited food manager's food safety certification exam. No person can act as the certified person for more than one food facility. (CRFC Section 113947.1)

All food handlers, as defined in CRFC Section 113790, without the above food manager's food safety certificate, shall provide a valid food handler's card. (CRFC Section 113948)

VI. PLAN SUBMISSION

A. Two sets of plans shall be required for any new or remodeled MFF, MSU, SOS MFF, or auxiliary sink conveyance, prior to construction, or for the aforementioned facilities that have been acquired by the operator in the finished state. Plans may also be required for a change in menu on an MFF that is presently permitted. MFFs, MSUs or auxiliary conveyances that have been previously permitted may be accepted as approved without plans as deemed appropriate by the present jurisdiction processing the operating permit. (CRFC Section 114294, 114327, and 114380)

B. Complete and easily readable plans shall be drawn to scale. 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) Waste water tanks (indicate volume and dimensions, length x width x depth).
5) Waste 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, the city, state and zip code (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 California Mechanical Code requirements). (CRFC Section 114149.1)
20) Size and location of any pass through windows. (CRFC Section 114294, 114327, and 114380)

The following items shall accompany the plans:

1) A commissary agreement letter, if available at that time, shall accompany the plans (otherwise to be submitted prior to final issuance of permit.) (CRFC Sections 114295 and 114297)
2) Menu. (CRFC Sections 114380 and 114381)
3) Unenclosed MFFs handling nonprepackaged food shall develop and follow approved written operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils. An approved copy shall be kept on the MFF during operation.(CRFC Section 114303)

VII. CONSTRUCTION REQUIREMENTS

A. 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. Unfinished wooden surfaces are prohibited. 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. Except for approved handwashing and warewashing sink auxiliary conveyances, nonportable equipment shall be an integral part of the MFF. (CRFC Section 114301)

B. Construction joints shall be tightly fitted and sealed with no gaps or voids. All sealant, solder and weld joints located in the food contact areas shall be smooth, and 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. (CRFC Section 114301)

C. 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. NSF International, Intertek Testing Services (ITS or ETL), Underwriter's Laboratory (UL-EPH), CSA International, or other ANSI approved certification program. In the absence of an applicable ANSI certified sanitation standard, the equipment design, construction and installation is subject to approval by the jurisdiction. (CRFC Section 114130)

D. All food related fixtures, tanks, equipment, plumbing, pumps and filters must meet standards referenced in the current plumbing code. Plumbing fixtures, pumps and filters shall be installed according to the manufacturer's specifications. (CRFC Section 113715)

E. 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. (CRFC Section 114301)

F. Lighting and power supply:

1) Light bulbs and tubes shall be covered and completely enclosed in plastic safety shields or the equivalent. (CRFC Section 114323)
2) Light fixtures shall be installed so as not to constitute a hazard to employees or food safety. (CRFC Section 114323)
3) Adequate electrical power shall be provided to power accessories or appliances. (CRFC Section 114301)

G. Electrical appliances shall meet applicable Underwriter's Laboratory standards. (CRFC Section 114130, and 114301)

H. Potable water tanks and plumbing:

1) Water tanks and plumbing shall be constructed of food grade material as approved by an ANSI accredited testing organization for drinking water. Materials that are used in the construction of potable water tanks shall be safe, durable, corrosion-resistant, nonabsorbent, and finished to have a smooth, easily cleanable surface. (CRFC Section 114207, and 114130)
2) Interiors shall be smooth and free of recesses and crevices and capable of draining completely. (CRFC Sections 114130, 114130.1, and 114209)
3) 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)
4) 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. (CRFC Section 114217)

5) Water tank capacities may be satisfied with one or more potable water tanks. (CRFC Section 114205)
6) 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)
7) Overflow pipe openings shall be protected from the entrance of dust, insects and other contamination. (CRFC Section 114213)
8) Potable water tanks may be removable, but can be no larger in capacity than 10 gallons (80 lbs) to be considered suitably portable. (CRFC Sections 114239 and 114301)
9) 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)
10) Liquid waste hoses shall not be the same color as the hoses used for potable water. (CRFC Section 114215)
11) If tanks are removable they should be labeled 'potable' or 'waste' to eliminate any confusion. (CRFC Section 114215, and 114235)
12) 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. However, written operational procedures approved by the enforcement agency for the cleaning and sanitizing of the potable water tank may be accepted in lieu of the access port when the tank is not accessible for inspection. (CRFC Section 114221)

I. Handwashing Sink:

1) When required, shall be a minimum size of 9"Lx9"Wx5"D. MFFs limited to handling only prepackaged foods, whole produce, or the bulk dispensing of nonPHF beverages, do not require a handwash sink. MFFs handling nonprepackaged whole fish and aquatic invertebrates require a handwashing sink. (CRFC Section 114311)
2) Handwashing sinks for unenclosed MFFs shall be located on the operator side of the MFF or auxiliary conveyance, and shall be unobstructed and easily accessible. (CRFC Sections 113953, 114311 and 114314)
3) Shall provide warm water for a minimum of 15 seconds through a mixing valve or combination faucet capable of delivering a minimum of one gallon/minute. (CRFC Sections 113953, 114192, 114217, and 114325)
4) A handwashing sink shall provide water at a minimum temperature of 100°F. If the temperature of water provided to the handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. (CRFC Section 113953, and 114325)

5) A minimum water heater capacity of one-half gallon, or an instantaneous water heater, shall be provided for MFFs with handwashing and no warewashing. (CRFC Section 114325)
6) Dispensers for handwashing cleanser and sanitary single-use towels or a heated-air hand drying device, shall be at, or adjacent to handwashing facilities. (CRFC Section 113953.2)

J. Warewashing sinks:

1) Warewashing sink:
   a) Except as noted in b), and c), MFFs where nonprepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with at least three compartments with two integral metal drainboards. (CRFC Section 114313)
   b) MFFs that are not required to provide a warewashing sink include those that only handle steamed or boiled hot dogs, tamales in the original inedible wrapper, or only handle nonpotentially hazardous foods that require no preparation other than heating, baking, popping, portioning, bulk dispensing, assembly or shaving of ice. 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)
   c) Unenclosed MFFs limited to the preparation of beverages (including PHF beverages), for immediate service in response to a customer order, such as cappuccino carts, shall provide one of the following:
   d) An approved three-compartment sink.
   e) An approved two-compartment sink utilized in compliance with Section 114099.3(e).
   f) An approved one-compartment sink with at least one integral drainboard, and an approved three-compartment sink in reasonable proximity to the MFF that is readily accessible at all times, and an adequate supply of spare preparation and serving utensils to replace those that become soiled. This warewashing sink does not replace the need for a handwashing sink. (CRFC Section 113953.1, 114125, and 114313)
2) The warewashing sink must be on the primary MFF unit, or for unenclosed MFFs, on the primary MFF or an approved auxiliary conveyance. (CRFC Section 114314)
3) The dimensions of each compartment shall be large enough to accommodate the cleaning of the largest utensil and either of the following: at least 12 inches wide, 12 inches long, and 10 inches deep; or at least 10 inches wide, 14 inches long, and 10 inches deep. (CRFC Section 114313)

4) 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. (CRFC Section 114313)
5) 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)
6) 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. Cold running water must also be supplied. (CRFC Section 114192, and 114325)
7) A water heater with a minimum capacity of four gallons shall be provided for MFFs that have warewashing sinks. (CRFC Section 114325)
8) The warewashing sink for an unenclosed MFF shall be protected from bird and insect droppings, dust, precipitation, and other contaminants, potential contamination, and kept clean. Unenclosed MFFs shall be equipped with approved overhead protection at minimum. Overhead protection made of wood, canvas, or other materials that protect the sinks from bird and insect droppings, dust, precipitation, and other contamination are acceptable. Additional structural requirements may be necessary to ensure these requirements are adequately met. Factors for consideration include location, and local environmental conditions. (CRFC Sections 113984, 114178, 114303, and 114314)
9) The handwashing sink 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. (CRFC Section 114311)

K. Gas fired appliances:

1) Thermocouples shall have a safety shut off device. (ANSI Standard)
2) 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)

3) Certification shall be indicated by a decal on the appliance. (ANSI Standard)
4) All new and replacement gas-fired appliances shall meet applicable ANSI standards. (CRFC Section 114301)
5) 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)
6) All gas lines shall be properly installed and protected. Use grommets as necessary to prevent abrasion of gas lines. (CRFC Section 114301)

L. Food compartment(s) shall be adequately sized for the intended operation of the MFF. Food compartment means an enclosed space with all the following characteristics:

1) 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. (CRFC Section 113784)
2) 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. (CRFC Section 113784)
3) 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)
4) Limited food preparation shall be conducted within a food compartment or as approved by the enforcement agency. An additional food compartment is not required when adding ingredients to a beverage or dispensing into a serving container when the beverage is prepared for immediate service in response to a customer order. However, based upon local environmental conditions, location, and other similar factors, additional structural or operational requirements or both may be required to ensure that foods, food-contact surfaces, and utensils are of a safe and sanitary quality.(CRFC Section 113984)
5) Food preparation counter space that is adequate and suitable shall be provided commensurate to all food preparation operations. (CRFC Section 113984, and 114305)

M. Food Storage:

1) Food storage compartments shall be large enough to accommodate expected food volumes. (CRFC Section 114047)
2) Food storage compartments shall be enclosed to protect food and food related items from contamination. (CRFC Section 113980)
3) Food storage compartments shall not contain plumbing of any kind. (CRFC Sections 113980 and 114049)
4) Potentially hazardous foods (except for frozen ready-to-eat foods, whole fish, and whole aquatic invertebrates) shall be stored within refrigeration units. (CRFC Section 114301)

N. Wastewater Tanks:

1) All waste lines shall be connected to wastewater tanks with watertight seals. (CRFC Section 114211)
2) 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)
3) 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)
4) 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)
5) 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)
6) Wastewater tanks shall have a discharge valve located to facilitate complete draining of the tank. (CRFC Section 114240)
7) Permanently installed steam tables shall be fitted with a discharge valve and shall not drain to the wastewater tank.
8) If tanks are removable they should be labeled 'potable' or 'waste' to eliminate any confusion. (CRFC Section 114238)

O. Ventilation:

1) 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)
2) 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)

3) 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)

P. 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)

Q. Safety:

1) All pressure cylinders shall be securely fastened to a rigid structure. (CRFC Section 114172)
2) A first-aid kit shall be provided and located in a convenient area in an enclosed case. (CRFC Section 114323)
3) 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. (CRFC Section 114323)
4) 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)
5) 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)

6) 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)
7) All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury. (CRFC Section 114323)

VIII. OCCUPIED MOBILE FOOD FACILITIES – OMFF

In addition to general requirements for MFFs, the following shall apply to OMFFs.

NOTE: If the OMFF has 110 volt electrical, plumbing, a gas appliance/equipment, or a mechanical generator or compressor, it must have a certification insignia issued by the California Department of Housing and Community Development. (CRFC Section 114294)

A. Exterior requirements:

1) Entrance doors to food preparation area and service openings shall be self-closing. (CRFC Section 114259.2, and 114303)
2) Food service openings:

   a) Shall be no more than 216 square inches and no less than 18 inches apart. (CRFC Section 114259.2)
   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)
   c) This section shall not apply to OMFF that are limited to the handling of prepackaged food and whole produce. (CRFC Section 113984)
3) 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)

B. Interior requirements:

1) OMFFs 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)
2) Food preparation area walls and ceilings shall be constructed so surfaces are impervious, smooth and cleanable. (CRFC Section 114301)
3) Food preparation area 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 coved

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)

4) Except for OMFFs subject to the California Department of Housing and Community Development (HCD), 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. For OMFFs subject to HCD, the size, latching, and labeling of the second means of exit shall comply with standards prescribed by HCD. (CRFC Section 114323)

IX. 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. MSUs shall not be used to service MFFs conducting food preparation other than limited food preparation. (CRFC Section, 114294, 114295, and 114327)

A. Method of Operation: A detailed description of the intended operation(s) of the MSU shall accompany the construction plans for the MSU and shall indicate the following:

1) A list of all MFFs to be serviced.
2) A list of services to be provided to each MFF.
3) The distance from the commissary to each MFF to be serviced.

(CRFC Section 114327)

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

B. Transport of potable and waste water:

1) 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 Sections 114205, 114217, 114327)
2) Waste water tanks shall be adequate in volume to accommodate all MFFs serviced. Waste water tanks will be located to prevent

contamination of all potable water, clean linen and food and utensil storage areas. (CRFC Sections 114211, 114303, and 114327)

3) The method for securing removable tanks during transport shall be indicated. (CRFC Sections 114241, and 114327)
4) A designated waste water 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)
5) 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 114192, 114211, 114215, 114238, 114327 and 114215)
6) 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, 114327, and 114215)
7) 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)
8) If tanks are removable they shall be labeled "potable" or "waste" to eliminate any confusion. (CRFC Sections 114211, and 114241)
9) 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 114192, 114211, 114215, and 114327)

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

1) Food, utensils, and supplies shall be protected from contamination.(CRFC Section 114327)
2) 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. (CRFC Section 114327)
3) If used to transport potentially hazardous food, approved equipment to maintain food at the required temperatures shall be provided. (CRFC Section 114327)

D. Removal and transport of waste grease:

1) 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)
2) 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)
3) When grease is transferred from the MFF to the MSU by container, it shall have a tight fitting lid, and shall be located so that it is separate from food, equipment, utensils, linens, and single-use articles, and a

public health hazard or nuisance is not created. (CRFC Sections 114244, 114245, and 114327)

E. Removal and transport of refuse:

Sufficient storage for all refuse shall be provided with adequate containment during transport. This may be accomplished by bins or cabinets that accommodate trash bags. (CRFC Section 114244, and 114327)

F. Storage of cleaning equipment, supplies, and linens:

1) Separate and adequate storage shall be provided in an MSU for cleaning equipment, and cleaning or other toxic chemicals. (CRFC Section 114327)
2) Separate and adequate storage for clean linens/cleaning cloths shall be provided. (CRFC Section 114178, and 114185.4)
3) Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-use articles. (CRFC Section 114185.4)

X. SINGLE OPERATING SITE MOBILE FOOD FACILITIES – SOS MFF

I. Limited to up to four unenclosed MFFs and their auxiliary units that operate adjacent to each other at a single location. (CRFC Section 113831)

II. Restricted to produce, prepackaged food, and limited food preparation. (CRFC Section 114306)

III. When within a fully enclosed structure, a food compartment is not required. However, based on environmental conditions, location, and other similar factors, additional structural or operational requirements may be necessary. Food barriers may be necessary for protection from customer droplet contamination. (CRFC Section 113980, 113984, and 114306)

IV. When multiple MFFs operating as an SOS MFF require handwashing or warewashing, the handwashing and warewashing sinks may be shared when conveniently located and accessible during all hours of operation. When required, the handwashing and warewashing sinks shall be provided at the SOS MFF site. The permit holder of each SOS MFF shall be the same. (CRFC Section 114306)