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Public Health
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County of San Luis Obispo
Public Health Department

UNENCLOSED MOBILE FOOD FACILITIES

The following is a supplemental guidance to the Mobile Food Facility Permitting Requirements. Consult the Mobile Food Facility Permitting Requirements for a complete list of permitting requirements.

A Mobile Food Facility may be constructed and operated without being fully enclosed, but is restricted to **limited food preparation** as defined by the California Retail Food Code.

"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 non-prepackaged food.
2. Dispensing and portioning of non-potentially 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" **<u>does not</u>** 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 hold holding, except for steamed or boiled hot dogs and tamales in the original, inedible wrapper.
6. Hot holding of non-prepackaged, 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 .

Protection from Contamination

The mobile food facility, and all equipment and utensils shall be protected from potential contamination and kept clean, in good repair, and free of vermin.

During transportation, storage, and operation of a mobile food facility, food, food-contact surfaces, and utensils shall be protected from contamination.

The permit holder of an unenclosed mobile food facility handling non-prepackaged food shall develop and follow written operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils.

Environmental Health will review and approve the procedures prior to permit approval and an approved copy shall be kept on the mobile food facility during periods of operation.

Holding of Potentially Hazardous Foods

All mobile food facilities handling potentially hazardous foods, including those approved for "Limited food preparation", must be equipped with ANSI certified mechanical refrigeration or freezer units, as applicable.

Handwashing and Warewashing Sinks

Handwashing sinks and warewashing sinks for unenclosed mobile food facilities shall be an integral part of the primary unit or on an approved auxiliary conveyance that is used in conjunction with the mobile food facility.

The warewashing sink must be equipped with three compartments with two integral metal drainboards and meet the following requirements:

1. Each compartment must have minimum dimensions of 12 inches wide, 12 inches long, and 10 inches deep or 10 inches wide, 14 inches long, and 10 inches deep, and shall be large enough to accommodate the cleaning of the largest utensil.
2. Each drainboard must be equal to the size of the sink compartments. The drainboards must 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.
3. The sink must be equipped with a mixing faucet and a swivel spigot capable of filling all sink compartments.

Warewashing sinks for unenclosed mobile food facilities shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks from bird droppings, dust, precipitation, and other contaminants.

Facilities that serve only non-potentially hazardous foods, boiled or steamed hot dogs, or tamales in the original inedible wrapper are exempt from the warewashing sink requirement provided an adequate supply of spare preparation and serving utensils (sufficient to meet 4 hour cleaning and sanitizing requirements) are provided and the mobile food facility reports to the commissary daily for cleaning and sanitizing of utensils and equipment.

An unenclosed mobile food facility that prepares potentially hazardous beverages for immediate service in response to an individual consumer order may utilize any of the following:

1. A three-compartment sink meeting the requirements.
2. A two-compartment sink with two integral metal drainboards.
3. Provide a one-compartment sink with at least one integral metal drainboard, an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated, and warewashing facilities that meet the requirements in reasonable proximity to, and readily accessible for use by, food employees at all times.

Assembly of Food

Operating under the definition of **limited food preparation**, virtually all food preparation must take place at the Commissary. Slicing and chopping, unless it is on the heated cooking surface, must be performed at the Commissary.

Dispensing and portioning is restricted to non-potentially hazardous food, therefore, all potentially hazardous food must be portioned, pre-packaged and labeled at the Commissary. Some examples are: potato salad, chili, etc.

Food can be assembled in response to an individual customer order, such as adding toppings (examples: cheese, chopped tomatoes or onions, pickles, sauerkraut, pastrami, bacon, etc.).The food items being added during the assembly process must be properly stored and protected from contamination.