



COUNTY OF SAN LUIS OBISPO HEALTH AGENCY
ENVIRONMENTAL HEALTH SERVICES DIVISION

2156 Sierra Way STE. B, San Luis Obispo, CA 93401
PO Box 1489, San Luis Obispo, CA 93406
Phone: (805) 781-5544 Fax: (805)781-4211
Email: ehs@co.slo.ca.us

HEALTH PERMIT APPLICATION

PERMIT TYPE (CHECK ONE):

- RESTAURANT, # OF SEATS:
BAR (NO FOOD PREPARATION)
MARKET OR BAKERY, SQUARE FOOTAGE:
BED AND BREAKFAST, AG HOME STAY
FARMSTAND
CATERING OPERATION FACILITY
DEPENDENT FOOD SERVICE OPERATOR
MOBILE FOOD FACILITY COMMISSARY
SHARED FOOD FACILITY
HOST FACILITY FOR CATERING OPERATOR
COTTAGE FOOD OPERATOR: A B
MOBILE FOOD FACILITY: CMFO PREPACK/NO PHF CMFO UNPACK/PHF
PREP UNIT: VEHICLE LICENSE # (IF APPLICABLE)
PRODUCE VEHICLE SEASONAL YEAR-ROUND
SWAP MEET PREPACKAGED PRODUCE
OTHER FOOD(DESCRIBE)
BODY ART FACILITY MOBILE TEMPORARY
POOL # SPA #
POOL/SPA ONLY OPEN SEASONALLY (AT LEAST 6 MONTHS PER YEAR)

IF REQUESTING A CHANGE, CHECK ALL THAT APPLY:

- BUSINESS NAME CHANGE
OWNERSHIP CHANGE
BUSINESS SITE LOCATION CHANGE
BILLING INFORMATION CHANGE
OTHER:

IS FOOD FACILITY USED AS A MOBILE FOOD FACILITY COMMISSARY OR SHARED FOOD FACILITY? (KITCHEN AND/OR STORAGE AREAS ARE AVAILABLE TO BE RENTED TO MOBILE FOOD FACILITIES OR OTHER DEPENDENT OPERATOR BUSINESSES)

YES NO

WERE PLANS FOR THIS PROJECT PREVIOUSLY SUBMITTED TO ENVIRONMENTAL HEALTH?

YES NO

PLEASE CHECK IF YOUR BUSINESS QUALIFIES FOR ONE OF THE FOLLOWING

- REPRESENTS A NONPROFIT ORGANIZATION: PLEASE ATTACH A COPY OF YOUR 501C FORM
VETERAN'S EXEMPTION: PLEASE PROVIDE ENVIRONMENTAL HEALTH AFFIDAVIT AND SUPPORTING DOCUMENTS

FACILITY INFORMATION

BUSINESS NAME (DBA)
PREVIOUS BUSINESS NAME (ONLY IF APPLICABLE)
BUSINESS SITE ADDRESS CITY ZIP
LEGAL OWNER NAME
SELECT ONE: SOLE PROPRIETORSHIP PARTNERSHIP INCORPORATED
BUSINESS TELEPHONE NUMBER
OWNER/BUSINESS EMAIL ADDRESS

BILLING ADDRESS (TO BE USED FOR SENDING INVOICES AND ALL CORRESPONDENCE)

IF YOU WOULD LIKE US TO USE THE BUSINESS ADDRESS ABOVE, CHECK THIS BOX

ADDRESSEE NAME (IF DIFFERENT THAN OWNER NAME)
BILLING TELEPHONE NUMBER CELL PHONE NUMBER
BILLING ADDRESS CITY STATE ZIP

By signing below, I represent as follows: I am the Owner or Authorized Representative of the business applying for this Health Permit (hereafter "Permit"). I consent to all necessary fees and inspections permitted by law and incidental to the issuance of this Permit. I agree to operate the business in compliance with all applicable state and local laws, ordinances, regulations, and procedures and to obtain all authorizations and permits required by all local planning and building agencies, in order to ensure compliance with the Permit, its rights, and its limitations. I shall immediately notify Environmental Health Services in writing if business closes or a change of ownership occurs. I acknowledge that HEALTH PERMITS ARE NON-TRANSFERRABLE. I declare under penalty of perjury under the laws of the state of California that the statements made in this Health Permit Application are true and correct.

SIGNATURE OF APPLICANT PRINTED NAME

FOR OFFICE USE ONLY

DATE RECEIVED RECEIVED BY ASSIGNED TO ENTERED BY ENTERED DATE
PE# AMOUNT DUE AMOUNT PAID CHECK OR CC AUTH # CASH
NONPROFIT: 501C FORM ATTACHED YES NO VETERAN EXEMPT PAPER WORK ATTACHED YES NO
PR# SR# FA# INVOICE NUMBER
INSPECTOR APPROVED DATE

MENU ITEMS AND FOOD OPERATIONS

Facility Name	Owner Name	
Facility Address	City	Zip
Owner Phone	Owner Email	

<input checked="" type="checkbox"/>	TYPE OF FOOD FACILITY OPERATION: Check the box below which best describes your food facility.
<input type="checkbox"/>	Commercially, Prepackaged Food Service: All food (100%) onsite is commercially prepackaged. There is no food or drink preparation or service
<input type="checkbox"/>	Non-Prepackaged Food Service: Unpackaged foods are stored, prepared, and served.
<input type="checkbox"/>	Minimal Food Preparation: Unpackaged beverages and commercially prepackaged foods are sold. There is no cooking, cooling, reheating, or hot holding of perishable food items.
<input type="checkbox"/>	Full Food Preparation: Complete food preparation occurs, including the handling, cooking, and serving of unpackaged foods
<input type="checkbox"/>	Countywide Vending: Mobile Food Facility, Temporary Food Facility, Catering Operation, Dependent Food Service Operation

Check the menu items in the left-hand column below which will be prepared and served at your food establishment. Check those food operations in the right-hand column below which will occur at your establishment. This information will be used to determine your equipment and refrigeration needs.

<input checked="" type="checkbox"/>	FOOD ITEM	<input checked="" type="checkbox"/>	FOOD OPERATION
<input type="checkbox"/>	Meat or meat dishes	<input type="checkbox"/>	Refrigeration of foods
<input type="checkbox"/>	Fish or fish dishes	<input type="checkbox"/>	Cooling foods which have been heated or cooked
<input type="checkbox"/>	Poultry or poultry dishes	<input type="checkbox"/>	Cooking foods
<input type="checkbox"/>	Shellfish	<input type="checkbox"/>	Holding foods hot for more than 30 minutes
<input type="checkbox"/>	Vegetables	<input type="checkbox"/>	Reheating foods which have been prepared on site
<input type="checkbox"/>	Rice or Beans	<input type="checkbox"/>	Preparing foods one day for service the next day
<input type="checkbox"/>	Pasta	<input type="checkbox"/>	Washing: produce fish poultry
<input type="checkbox"/>	Gravies, Sauces, or Soups	<input type="checkbox"/>	Food handling: Slicing grinding portioning
<input type="checkbox"/>	Green salads	<input type="checkbox"/>	Thawing Frozen Foods
<input type="checkbox"/>	Sandwiches	<input type="checkbox"/>	Packaging of foods
<input type="checkbox"/>	Beverages	<input type="checkbox"/>	Acidification of foods
<input type="checkbox"/>	Condiments	<input type="checkbox"/>	Other (describe):
<input type="checkbox"/>	Other (describe):	<input type="checkbox"/>	

Potentially hazardous foods (such as meats, poultry, fish, shellfish, rice, beans, pasta, gravies) must be rapidly cooled after they have been cooked or heated if they are not going to be served immediately or held in a hot holding device. Rapid cooling must be completed by one or more of the following methods listed below based on the type of food being cooled. Check the method(s) below which you plan to use to cool hot food.

<input checked="" type="checkbox"/>	APPROVED COOLING METHODS
<input type="checkbox"/>	Placing foods in shallow heat-conducting pans such as stainless steel with product 2-3 inches deep.
<input type="checkbox"/>	Separating the food into smaller or thinner portions
<input type="checkbox"/>	Using rapid cooling equipment
<input type="checkbox"/>	Using containers that facilitate heat transfer
<input type="checkbox"/>	Adding ice as an ingredient
<input type="checkbox"/>	Inserting appropriately designed containers in an ice bath and stirring
<input type="checkbox"/>	In accordance with a HACCP plan. (HACCP plan must be submitted for review and approval).

<input checked="" type="checkbox"/>	DISHES AND UTENSILS
<input type="checkbox"/>	Food will be served with reusable dishes and utensils, to be washed and sanitized on site.
<input type="checkbox"/>	Food will be served with disposable dishes and utensils.



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MOBILE FOOD FACILITY COMMISSARY NEEDS ASSESSMENT REVIEW FORM

To initiate the review of your request for a health permit to operate a mobile food facility from a commissary; complete and submit this form, along with all additional relevant documents indicated below, and a health permit application as a Mobile Food Facility permit with the applicable fee to the Environmental Health Services Division.

SUPPLEMENTAL FORMS AND DOCUMENTS

Indicate below all provided items included along with this form for review (check all that apply):

Form with checkboxes for: *Health Permit Application, *Commissary Use Agreement, Written Operational Procedures, Restroom Use Agreement, *Sample menu and/or product label(s), Business License Number, CDPH Processed Food Registration or Cannery Lic., CDFA License

MOBILE FOOD FACILITY OPERATOR INFORMATION

Form for operator information including: Name of Business, Owner's Name, Operator Name, Owner's Address, City, State, ZIP, Billing Address, Owner Phone Number, Operator Phone Number, Email(s)

COMMISSARY INFORMATION

Form for commissary information including: Facility Name, Contact Person & Title, PR#, Facility Address, City, State, ZIP, Email, Phone Number(s)

PROPOSED MOBILE FOOD FACILITY OPERATION

1. Days/Hours of Operation: Sun, Mon, Tue, Wed, Thu, Fri, Sat

2. Type of Mobile Food Facility:

Form with checkboxes for: Seasonal Produce Vehicle, Year-Round Produce Vehicle, Pushcart, Bicycle cart, Open-air Food Truck, Enclosed Food Truck, Open-air Food Trailer, Enclosed Food Trailer, Other (describe):

3. Type of Food Preparation and Service

Form with checkboxes for: Prepackaged Non-Potentially Hazardous Foods (PHF) or Ready-To-Eat (RTE) frozen food, Prepackaged PHF (tamales, burritos, salads, sandwiches, etc.) or prepackaged frozen non-RTE foods (frozen meats, etc.), Non-prepackaged, non-PHF (churros, kettle corn, snow cones, etc.) or whole fish or whole aquatic invertebrates, Hot Dogs (steamed or boiled only) or tamales in original inedible wrapper or roasted corn on the cob, Non-prepackaged PHF (other than steamed/boiled hot dogs, tamales, roasted corn), Coffee Carts, Non-prepackaged pre-portioned raw fish, fruit cups, Non-prepackaged ready-to-eat PHF, prepared, assembled. No cooking, cooling, reheating, or hot holding will occur, Non-prepackaged PHF, prepared, assembled, cooked, and/or hot stored foods

†Non-PHF are similar to shelf-stable foods and do not need temperature control to prevent foodborne illness.

‡PHF foods require temperature control to prevent growth of organisms that cause foodborne illness.

FOOD STORAGE, PREPARATION, AND SANITIZATION EQUIPMENT NEEDS ASSESSMENT

1. Is the food preparation area fully enclosed in a building consisting of permanent floors, walls, and ceiling? Yes No
2. Is a dedicated handwashing station provided and supplied with soap and single-use towels in dispensers? Yes No
3. Is a dedicated food preparation sink provided for washing of produce, thawing, and/or cooling of food items? Yes No
4. If food is prepared or multi-use utensils and equipment are used, is washing and sanitizing equipment provided? Yes No
 4a. If no, how will these items be washed and sanitized? clean-in-place protocols Other (describe): _____

5. Type of sanitizer to be used (test strips must be provided for confirmation):
 Chlorine (100 ppm/30 sec) Quaternary Ammonium (200 ppm/1 min) Iodine (25 ppm/1 min)

6. Indicate the equipment**/utensils at the commissary you plan to use:
 Handwashing sinks Food prep sink Three-compartment sink Commercial dishwashing machine Mixers
 Cooking equipment Prep tables Hot holding equipment Rapid cooling blast chiller
 Refrigerator (walk-in) Freezer (walk-in) Barbeque (permitted use only at commissary or community events)
 Other (describe): _____

7. Do you require the use of equipment not currently available in the commissary? Yes No
 7a. If yes, identify the type of equipment (attach Equipment Specification Sheet): _____

8. Is mechanical exhaust ventilation provided over cooking equipment? Yes No

POTABLE WATER, WASTEWATER, REFUSE

1. Does your mobile food facility require potable water? Yes No
 1a. If yes, is a potable water supply consisting of an inside faucet or protected outdoor faucet available at the commissary for filling the mobile food facility potable water tanks? Yes No
2. Does your mobile food facility create liquid waste? Yes No
 2a. If yes, is a liquid waste disposal facility provided at the commissary? Yes No
 2b. If yes, will the liquid waste contain grease? Yes No
 2c. If yes, is a disposal system with a grease trap or interceptor provided at the commissary. Yes No
 2d. How will liquid wastes be removed from the mobile food facility?
 Via wastewater servicing that uses a closed system of hoses at the commissary, or
 At the commissary service area provided with overhead protection and sloped floor to and approved wastewater system, or
 Mobile Support Unit
 Mobile sewage transport vehicle
3. Will your mobile create refuse during routine operations? Yes No
 3a. If yes, is a facility for the disposal of refuse available at the commissary? Yes No
 3b. Indicate refuse storage capacity and pick-up frequency: _____

MOBILE FOOD FACILITY STORAGE, CLEANING, & SERVICING ASSESSMENT

1. Are facilities provided (hot and cold water under pressure) for cleaning and servicing the mobile food facility? Yes No
 1a. If yes, are facilities provided with overhead protection and sloped floor to an approved wastewater system for cleaning and servicing the exterior of the mobile food facility? Yes No
 1b. If no, how and where will cleaning and servicing of unit be achieved? _____
 1c. If no, how and where will the exterior of unit be cleaned? _____
The method and location will be evaluated for approval.

2. Do you require an electrical outlet? Yes No
 2a. If yes, is an electrical outlet available for use by the mobile food facility at the commissary? Yes No

3. Is a dedicated, separate storage area available for storage of toxic substances? Yes No

4. Are restrooms facilities provided by the commissary for use by the mobile food facility operator and employees? Yes No

5. Are parking/mobile food facility storage areas available at the commissary which provide protection from unsanitary conditions during non-operational periods? Yes No
 5b. If no, describe the storage location:
Storage must be in a manner that ensures protection from unsanitary conditions and the location must be approved by this office.

FOOD PRODUCT & PROCESSING / PACKAGING / SOURCE / FOOD & SUPPLIES STORAGE

- FOOD PRODUCTS:**
1. Generally speaking, what food products or types of food products will you produce? _____

*Indicates required item

** Equipment must be NSF approved or equivalent

2. List typical ingredients used for production. Indicate if ingredients are refrigerated or frozen, purchased raw or precooked: _____

3. Describe the process for making your product, or general procedures used when making numerous foods at one time. In brief terms, go from start to finish, including what types of equipment** will be used and if additional food preparation will occur at any off-site locations. Use reverse or additional pages if necessary: _____

4. Is cooling a part of your food process? If so, please describe what foods are cooled and how you do it: _____

5. Indicate below the final product sold or provided to the consumer (check all that apply):
 Prepared from refrigerated and served cold Cooked, cooled, then reheated and served hot (at or above 135oF)
 Cooked then held hot (at or above 135°F) Served at ambient temperature Served prepackaged
 Other (describe): _____

6. Describe what you will do with leftovers (note - potentially hazardous foods hot held at or above 135oF must be discarded at the end of each operating day): _____

FOOD PACKAGING

7. Indicate the type of food packaging that will be utilized:
 Cook-chill packaging Reduced Oxygen Packaging Vacuum Packaging Canning/bottling foods
 Sous Vide Prepackaged Juice Other (describe): _____

FOOD SOURCE (All food ingredients must be obtained from an approved source. Maintain receipts)

8. Indicate where food will be obtained: Retail store **Store Name(s):** _____
 Delivery service **Company Name(s):** _____

9. How often will refrigerated or frozen foods be obtained/delivered? Daily Weekly Other (describe): _____

10. How often will dry foods or supplies be obtained/delivered? Daily Weekly Other (describe): _____

FOOD, UTENSILS, LINENS, AND OTHER SUPPLIES STORAGE

11. Identify amount of shelving utilized specifically assigned to your business:

	Dry Storage (sq ft)	Refrigerated Storage (sq ft)	Frozen Storage (sq ft)
Ingredients:			
Finished product:			
Utensils, linens, supplies:			

12. Are you storing any food items at any place other than the commissary or mobile food facility? Yes No
 12a. If yes, describe: _____

STATEMENT OF INTENDED COMPLIANCE

NOTE: During the review of your food operation, you may be required to provide additional forms and/or obtain approvals (licenses, registrations etc.) from other State or Federal agencies for special processes such as canning/jarring, producing products with meat, poultry, eggs and/or milk, or mail order and/or online sales. These approvals will need to be obtained prior to operation. **You must contact this Agency in writing prior to changes in the menu, location, equipment, or operations are made, or the Dependent food facility operator's health permit may be void.**

Mobile Food Facility Operator Name (print and sign) _____ Date _____

OFFICE USE ONLY					
MFF tier level established		Commissary tier level required		Proposed commissary is:	Approved Rejected
Reviewed by:				Date:	



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**MOBILE FOOD FACILITY, MOBILE SUPPORT UNIT, & VENDING MACHINE COMMISSARY
USE AGREEMENT**

As part of the permit review process, this agreement must be signed by the mobile food facility, mobile support unit or vending machine operator (collectively, “mobile food facility”) and the commissary, mobile support unit or other permanent food facility that has obtained both a health permit and approval to operate in conjunction with a mobile food facility (collectively, “approved facility”) from Environmental Health Services (“EHS”).

CONDITIONS OF APPROVAL

- All food and food related items used in the mobile food facility’s business (utensils, mixing bowls, pots, pans, etc.), must always be stored within the approved facility.
- If significant or major violations are noted, EHS has the right to suspend or revoke the health permit / change the status of the mobile food facility and approved facility, as applicable.
- EHS staff may conduct inspections and investigate consumer complaints associated with the approved facility and mobile food facility.
- The mobile food facility must immediately cease all operations if the approved facility’s permit is suspended or revoked or it is otherwise identified as “not approved” by EHS or if an imminent health hazard exists that includes, but is not limited to, a vermin infestation, a lack of hot water, a sewage system backup/failure, etc.
- During an inspection, any violations observed in a common-use area of the approved facility will be issued to all mobile food facility permit holders in operation at the time of the inspection.
- The approved facility is responsible for the proper operation and maintenance of permanent equipment used by the mobile food facility (e.g., dish machine, refrigeration units, handwash facilities, preparation sinks, restrooms, etc.).
- The approved facility and mobile food facility are jointly and severally responsible for complying with all applicable laws.
- The mobile food facility agrees to report to the approved facility daily to acquire potable water, prepare food, store food and supplies, clean and sanitize utensils and equipment, and dispose of liquid waste and refuse. This requirement may not apply to mobile food facilities that operate at a community event, if approved by EHS.
- The mobile food facility must be cleaned and serviced at least once daily during an operating day.
- The mobile food facility must store food products remaining after each day’s operation in the approved facility.
- The mobile food facility agrees to destroy potentially hazardous foods that are held hot (at or above 135°F) on a mobile food facility at the end of the operating day.
- The mobile food facility must be stored at or within the approved facility unless an alternate location has been approved by EHS, in order to have protection from unsanitary conditions.
- The mobile food facility agrees to provide the approved facility with a copy of its annual health permit and the approved facility shall keep said permits on-site for review during inspections.
- The approved facility or mobile food facility operator shall notify EHS in writing within 10 days of severance of this agreement.

Note: This agreement is non-transferable. If at any time there is a change in the business or a modification to this agreement, contact EHS and submit an updated commissary agreement.

COMMISSARY INFORMATION

To be filled out by commissary owner/operator

Name of Business <i>(please print)</i> :	Email:	
Facility Address:	City:	Zip:
Representative:	Business Phone:	Cell:

I, the approved facility can and will provide the necessary facilities and equipment for the mobile food facility operator at my permitted permanent food facility as checked below (check all that apply):

- Food Storage** Refrigeration Walk-in refrigerator Produce Dry food Frozen food Walk-in freezer
- Food Preparation** Prep tables/counter space Cooking equipment Mixers Quick chillers
- Washing and Sanitizing** Handwashing sink Food preparation sink 3-compartment sink Commercial dishwashing machine
- Supply Storage** Utensils Linens Food Packaging Cleaners/chemicals
- Water Supply and Waste** Potable cold and hot water Potable water tank filling ability Liquid waste disposal to approved wastewater system Refuse disposal
- Premises** Restroom with handwashing facilities Overnight Parking Electrical service Covered Vehicle Servicing Area

By signing below, I, the approved facility, declare that I have read, understand, and will comply with the conditions of approval described above and that the information I have provided is accurate and correct.

Signature:

Date:

MOBILE FOOD FACILITY, MOBILE SUPPORT UNIT, OR VENDING MACHINE OPERATOR

To be filled out by mobile food facility owner/operator

Name of Business <i>(please print)</i> :	Email:	
Owner Mailing Address:	City:	State: Zip:
Representative:	Business Phone:	Cell:

By signing below, I, the mobile food facility, declare that I have read, understand, and will comply with the conditions of approval described above and that the information I have provided is accurate and correct.

Signature:

Date:

OFFICE USE ONLY

Specialist Name <i>(please print)</i> :	Date:	
Signature:	FA	PR SR



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WRITTEN OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES

These written operational procedures must be **completed and returned to this office for approval before the permit to operate will be issued**. An approved and signed copy must be maintained on the food facility during all operational periods.

MOBILE FOOD FACILITY OWNER/OPERATOR INFORMATION			
Name of Business:			
Owner's Name:		Operator Name (if different from owner):	
Owner's Address:		City:	State:
Billing Address:		City:	State:
Owner Phone Number:		Operator Phone Number (if different):	
Email(s):			
MOBILE FOOD FACILITY OPERATION INFORMATION			
1. Location(s)/Town(s) where the mobile food facility will be operated (please indicate all that apply): _____			
2. Hours/Days of Operation			
<input type="checkbox"/> Sun: _____ <input type="checkbox"/> Mon: _____ <input type="checkbox"/> Tue: _____ <input type="checkbox"/> Wed: _____ <input type="checkbox"/> Thu: _____ <input type="checkbox"/> Fri: _____ <input type="checkbox"/> Sat: _____			
3. Provide the specific location where restrooms are available for use during hours of operation. <i>Note: Mobile food facilities operating in one location for one hour or more must be operated within 200 feet travel distance of the approved and readily available toilet and handwashing facilities.</i> Name(s)/Location(s) of facilities providing restrooms: _____			
COMMISSARY INFORMATION			
<i>A mobile food facility must report to the commissary facility every day that it is operated unless serviced by a mobile support unit.</i>			
Commissary Name:		Contact Person & Title:	PR#
Commissary Address:		City:	State:
Commissary Email:		Phone Number(s):	
4. Will the mobile food facility be reporting to a commissary every day that it is operational? <input type="checkbox"/> Yes <input type="checkbox"/> No			
4a. If no, will the mobile food facility be supported by a mobile support unit? <input type="checkbox"/> Yes <input type="checkbox"/> No			
4b. If yes, complete the mobile support unit information section below. Please note, additional permitting requirements apply.			
MOBILE SUPPORT UNIT (MSU) INFORMATION (SKIP IF NOT APPLICABLE)			
MSU Name:		Phone Number(s):	
MSU Commissary Name (if different):		Contact Person & Title:	PR#
MSU Commissary Address (if different):		City:	State:
		ZIP:	

FOOD PRODUCTS AND PREPARATION

FOOD PRODUCTS

5. Indicate applicable menu items:

<input checked="" type="checkbox"/> FOOD ITEM	<input checked="" type="checkbox"/> FOOD ITEM
Beef or pork: <input type="checkbox"/> frozen <input type="checkbox"/> raw <input type="checkbox"/> precooked	Gravies, Sauces, or Soups
Fish: <input type="checkbox"/> frozen <input type="checkbox"/> raw <input type="checkbox"/> precooked	Green salads
Poultry: <input type="checkbox"/> frozen <input type="checkbox"/> raw <input type="checkbox"/> precooked	Sandwiches
Shellfish: <input type="checkbox"/> frozen <input type="checkbox"/> raw <input type="checkbox"/> precooked	Condiments
Vegetables: <input type="checkbox"/> frozen <input type="checkbox"/> raw <input type="checkbox"/> precooked	Beverages
Rice or Beans	Other:
Pasta	

6. Indicate where foods are obtained: Retail store **Store Name(s):** _____
 Delivery service **Company Name(s):** _____

7. How often are refrigerated or frozen foods obtained/delivered? Daily Weekly Other (describe): _____

8. How often are dry foods or supplies obtained/delivered? Daily Weekly Other (describe): _____

FOOD PREPARATION

9. Owner/operator food safety certification and employee food handler cards are valid and current: Yes No

10. Indicate the types of food preparation activities

<input checked="" type="checkbox"/> ACTIVITY	<input checked="" type="checkbox"/> ACTIVITY
Refrigeration of foods	Washing foods (requires food prep sink at commissary)
Cooking foods	Thawing frozen foods (requires food prep sink at commissary)
Holding foods hot for more than 30 minutes	Slicing, grinding, portioning of foods
Cooling foods which have been heated or cooked	Packaging of foods
Reheating foods	Acidification of foods
Preparing foods for next day service	Other:

11. Indicate which food items will be prepared at the commissary and the process of preparation: _____

12. Indicate which food items will be prepared on the mobile food facility and the process of preparation: _____

13. Describe in detail the methods of packaging food items – explain the method of packaging and include a sample food label:
 Cook-chill packaging Reduced Oxygen Packaging Vacuum Packaging Canning/bottling foods
 Sous Vide Prepackaged Juice Other (describe): _____

14. Describe what you will do with leftovers: _____

Note: potentially hazardous foods hot held at or above 135°F must be discarded at the end of each operating day)

15. Are you storing any food items at any place other than the commissary or mobile food facility? Yes No
14a. If yes, describe: _____

EQUIPMENT, UTENSILS, LINENS, AND SUPPLIES

16. Indicate the equipment/utensils used for operation:

- Handwashing sinks Food prep sink Three-compartment sink Commercial dishwashing machine Mixers
- Cooking equipment Prep tables Hot holding equipment Rapid cooling blast chiller
- Refrigerator (walk-in) Freezer (walk-in) Barbeque (permitted use only at commissary or community events)
- Other (**describe**): _____

17. Describe the procedures, methods and schedules for cleaning and sanitizing of utensils, equipment, and structures: _____

18. Indicate the type of sanitizer to be used for the sanitization of food contact utensils and equipment? Provide test strips for confirmation): Chlorine (100 ppm/30 sec) Quaternary Ammonium (200 ppm/1 min) Iodine (25 ppm/1 min)

POTABLE WATER AND WASTEWATER

19. Describe how potable water is supplied to the mobile food facility at the commissary: _____

Note: hoses used for conveying potable water shall be safe; durable; resistant to structural damage; finished with a smooth interior; protected from contamination; clearly and durably identified as to its use (if not permanently attached)

20. Indicate below how liquid wastes are removed from the mobile food facility:
Note: sewage and other liquid wastes shall be removed at an approved waste servicing area or by an approved sewage transport vehicle in a way that a public health hazard or nuisance is not created. Discharge into a ground surface not connected to sewer or into a storm drain is prohibited.

- Via wastewater servicing that uses a closed system of hoses at the commissary, or
- At the commissary service area provided with overhead protection and sloped floor to and approved wastewater system, or
- MSU
- Mobile sewage transport vehicle

21. Describe the method for inspecting, cleaning, and flushing potable and wastewater lines and tanks: _____

MOBILE FOOD FACILITY STORAGE, CLEANING & SERVICING

22. Location where mobile food facility will be stored: Commissary Other (**describe**): _____

If other, it must be stored in a manner that ensures protection from unsanitary conditions and the location must be approved by this office.

23. If applicable, location where mobile support unit will be stored: MSU Commissary Other (**describe**): _____

If other, it must be stored in a manner that ensures protection from unsanitary conditions and the location must be approved by this office.

24. Indicate below how cleaning and servicing of the interior and exterior of the mobile food facility will be achieved:

- At the commissary service area provided with overhead protection and sloped floor to and approved wastewater system, or
- Other (**describe**): _____

STATEMENT OF INTENDED COMPLIANCE; DEPARTMENT APPROVAL

I hereby certify under penalty of perjury that the above information is true and correct, that I have read and understand the "[Mobile Food Facility Requirements](#)" handout, and that I will operate my mobile food facility in compliance with the requirements set forth in the California Health and Safety Code. Any changes to approved operation must be reported to this Agency in writing prior to changes in the menu, location, equipment, or operations, or the mobile food facility operator's health permit may be void.

Mobile Food Facility Operator Name (print and sign): _____

Date: _____

Approved by: _____

Date _____



COUNTY OF SAN LUIS OBISPO HEALTH AGENCY

ENVIRONMENTAL HEALTH SERVICES DIVISION

2156 Sierra Way STE. B, San Luis Obispo, CA 93401

PO Box 1489, San Luis Obispo, CA 93406

Phone: (805) 781-5544 Fax: (805) 781-4211

Email: ehs@co.slo.ca.us

RESTROOM USE AGREEMENT

All mobile food facilities operating in San Luis Obispo County that park and conduct business for more than one hour at a specific location must have access to a restroom within 200 feet for use by the food service workers. A separate form is required for each location.

The restroom hand washing sink must be equipped with hot (minimum 100°F) and cold water and wall mounted hand soap and single use towel dispensers or other approved hand drying device.

1. TO BE COMPLETED BY THE MOBILE FOOD FACILITY OWNER/OPERATOR:

Business Name: _____ Vehicle License #: _____

Owner Name: _____ Phone Number: _____

Days in operation: Su Mo Tu We Th Fr Sa Hours of Operation: _____

2. TO BE COMPLETED AND SIGNED BY THE OWNER/OPERATOR OF THE ESTABLISHMENT FOR THE USE OF A TOILET AND HAND WASHING FACILITIES:

Business Name: _____ Phone Number: _____

Business Address: _____ City: _____

I agree to allow the food service workers of the above mobile food facility, which is located within 200 feet of my establishment, to utilize my restroom and hand washing sink.

Print Name: _____ Title: _____

Signature: _____ Date: _____

3. TO BE COMPLETED AND SIGNED BY THE MOBILE FOOD FACILITY OWNER/OPERATOR:

The above information is true and correct. If I decide to relocate to a different site, I agree to contact the department with updated information and approval.

I understand that failure to secure permission to access an approved restroom for use by the food service workers may result in suspension of my health permit and additional fees.

I agree to operate my mobile food facility in accordance with these requirements.

Print Name: _____ Title: _____

Signature: _____ Date: _____



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OPERATIONAL PROCEDURES FOR MOBILE SUPPORT UNITS (MSU)

TO BE ATTACHED TO OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES FORM

- 1. DESCRIBE HOW FOOD SUPPLIES, INCLUDING ICE, WILL BE TRANSPORTED ON THE MSU
2. DESCRIBE THE EQUIPMENT THAT WILL BE USED ON THE MSU TO MAINTAIN PROPER TEMPERATURES WHILE TRANSPORTING POTENTIALLY HAZARDOUS FOODS. EQUIPMENT MUST BE PRE-APPROVED
3. DESCRIBE THE METHOD OF PROTECTING FOOD FROM CONTAMINATION DURING TRANSPORT ON THE MSU
4. DESCRIBE HOW POTABLE WATER HOSES WILL BE MAINTAINED FREE FROM CONTAMINATION ON THE MSU
5. DESCRIBE HOW AND WHERE THE MSU POTABLE WATER TANKS WILL BE FILLED
6. DESCRIBE HOW AND WHERE THE MSU WASTEWATER TANKS WILL BE EMPTIED
7. DESCRIBE HOW THE MSU WILL BE CLEANED AND SANITIZED
8. DESCRIBE HOW THE MSU WILL BE TRANSPORTED AND MAINTAINED IN A SANITARY CONDITION

I HEREBY CERTIFY UNDER PENALTY OF PERJURY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, THAT I HAVE READ AND UNDERSTAND THE "MOBILE FOOD FACILITIES REQUIREMENTS" HANDOUT, AND THAT I WILL OPERATE MY FOOD FACILITY IN COMPLIANCE WITH THE REQUIREMENTS SET FORTH IN THE CALIFORNIA HEALTH AND SAFETY CODE, CALIFORNIA RETAIL FOOD CODE §113700-114437.

SIGNATURE

DATE



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MOBILE FOOD FACILITY REQUIREMENTS

Definitions

A "**mobile food facility**" is any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail. A "mobile food facility" does not include a "transporter" used to transport packaged food from a food facility, or other approved source to the consumer.

A "**mobile support unit**" is a vehicle used in conjunction with a commissary or other permanent food facility that travels to and services mobile food facilities approved for limited food preparation as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

Both mobile food facilities and mobile support units are subject to permitting and plan review. Requirements are based on the proposed method of operation and the number of mobile food facilities serviced (for mobile support units only).

Permitting Requirements

1. **No mobile food facility may operate in San Luis Obispo County without a valid San Luis Obispo County Health Permit.**
2. Permits, once issued are specific to the vehicle license plate number and the name of the current registered owner of the mobile food facility. Owners of multiple mobile food facilities must receive a permit for each individual mobile food facility.
3. Permits are non-transferable.
4. The permit must be posted or otherwise maintained within the vehicle at all times.
5. **The following must be completed prior to receiving a health permit:**
 - A. Submit mobile food facility application (required for initial permitting only),
 - B. Submit commissary agreement (required annually),
 - C. Show proof of food safety manager certification, as applicable (updates required following recertification only, recertification is required every 5 years),
 - D. Submit written operational procedures (required only for initial permitting and following changes to previously approved operational procedures and/or menu items),
 - E. Submit toilet facilities use form (annually),
 - F. Show proof of certification by the California Department of Housing and Community Development (required for initial permitting of enclosed mobile food facilities only),
 - G. Pay applicable health permit fee (annually),
 - H. Pass a mobile food facility inspection (annual, mobile food facility structural conditions and food service operations must comply with mobile food facility requirements).

Commissary Requirements

No food may be prepared or stored in a private home, except for registered/permitted Cottage Food Operations. All mobile food facilities must operate in conjunction with a commissary, mobile support unit, or other facility approved by the enforcement agency (unless the mobile food facility operates solely at community events and remains in a fixed position during food preparation and its hours of operation). Complete and submit the attached form annually, "Statement of Commissary Use".

In order to have protection from unsanitary conditions, mobile food facilities and support units must be stored at the commissary unless approved by the health department for storage at another location.

All commissaries and other approved facilities servicing mobile food facilities and mobile support units must meet the following requirements:

1. Adequate facilities must be provided for the sanitary disposal of liquid waste from the mobile food facility or mobile support unit being serviced,
2. Adequate facilities must be provided for the handling and disposal of garbage and refuse originating from a mobile food facility or mobile support unit,
3. Potable water must be available for filling the water tanks of each mobile food facility and mobile support unit that requires potable water.
4. Faucets and other potable water sources must be constructed, located, and maintained so as to minimize the possibility of contaminating the water being loaded,
5. Hot and cold water, under pressure, must be available for cleaning mobile food facilities and mobile support units,
6. Adequate facilities must be provided for the storage of food, utensils, and other supplies,
7. Commissaries that service mobile food facilities conducting "limited food preparation" must provide a food preparation area.
8. Servicing areas at commissaries must be provided with overhead protection (unless used only for the loading of water or the discharge of sewage and other liquid waste through the use of a closed system of hoses),
9. Servicing areas used for cleaning must be sloped to drain to an approved wastewater system,
10. Adequate electrical outlets must be provided for mobile food facilities and mobile support units requiring electrical service.

Food Safety Certification

Mobile food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, must have an owner or at least one employee who has successfully passed an approved and accredited food safety manager certification examination.

1. Certification is required for each mobile food facility operated under single owner.
2. The permit holder of the mobile food facility is given 60 days to obtain food safety manager certification when:
 - A. Beginning initial operation,
 - B. Undergoing a change of ownership,
 - C. The mobile food facility experiences changes in personnel resulting in the loss of the previously employed certified food handler.

Written Operational Procedures

The permit holder of a mobile food facility handling non-prepackaged food must develop and follow written operational procedures for food handling and the cleaning and sanitizing of food contact surfaces and utensils. The enforcement agency will review and approve the procedures prior to implementation and an approved copy must be kept on the mobile food facility during periods of operation. Complete and submit the "Operational Procedures for Mobile Food Facilities" form.

Business License and Code Enforcement Approval

Receipt of a health permit verifies the facility is approved for food preparation and/or service, however does not provide clearance to conduct business or to set up in any chosen location. Owners must obtain the necessary business permits from the local City Hall or County Business Tax office (if located in a non-incorporated area of the county) prior to operating and should also verify whether city or county code enforcement agencies have restrictions regarding sales from vehicles. Ensure that local city and/or county code enforcement agencies provide location approval prior to beginning operation.

Identification

Each mobile food facility and mobile support unit must have legible, clearly visible to patrons, and permanently affixed identification in a color that is contrasting with the vehicle exterior. Motorized mobile food facilities and mobile support units shall have the required identification on two sides. Identification must provide the following:

1. The business name and the name of the permit holder using minimum 3-inch letters and numbers (the permit holders name is not necessary if the name is included as part of the facility name),
2. City, state, ZIP code, using minimum 1-inch letters and numbers,

Toilet Facilities

Mobile food facilities that stop to conduct business for longer than one hour in the same location must be located within 200 feet of approved and readily available toilet and handwashing facilities to ensure restroom facilities are available to facility employees. Approved means that handwashing facilities are provided with warm water (minimum 100°F), pump dispensed liquid hand soap and single-use towels in dispensers or other approved hand drying device.

Complete and submit the attached form, "Restroom Use Agreement".

Certification by Housing and Community Development

An enclosed and occupiable mobile food facility (such as a converted trailer, special purpose commercial modular and coach or a commercial modular coach) must be certified by the California Department of Housing and Community Development. Information on third-party inspection and certification offices is available in our office or via email and will be provided upon request. Additionally, the enforcement agency must approve all equipment installation prior to operation.

Local California Department of Housing and Community Development offices are located at:



Codes & Standards
3737 Main Street, Ste. 400
Riverside, CA 92501
(951) 782-4420

Health Department Inspection

Each mobile food facility and mobile support unit must receive a health department inspection once a year prior to receiving the permit to operate for that year. Health department inspections are based on requirements set forth in the California Retail Food Code (Cal Code). Once the mobile food facility or mobile support unit has been found to be in compliance with Cal Code requirements, a permit decal will be affixed to the exterior of the mobile food facility and a paper permit will be mailed to the permit holder.

Mobile Food Facilities Operating at Community Events

Mobile food facilities that operate at community events and that remain fixed during food preparation and its hours of operation may:

1. Include a staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units.
2. Store supplies and food that are not potentially hazardous in unopened containers adjacent to the mobile food facility or in a nearby temporary storage unit. "Unopened container," means a factory sealed container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.
3. Operate an open-air barbecue adjacent to the mobile food facility as approved by the enforcement agency. **Please note, a barbecue unit is ONLY allowed to be operated as part of a mobile food facility when in conjunction with a community event.**

Mobile Support Unit Requirements: (submit "Operational Procedures for Mobile Support Units" form)

Interior floor, sides, and top must be:

1. Free of cracks, seams, or linings where vermin may harbor, and must be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning with approved sanitizing agents.
2. Constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.
3. If used to transport potentially hazardous food, approved equipment to maintain food at the required temperatures must be provided.
4. Food, utensils, and supplies shall be protected from contamination.
5. A separate storage area shall be provided for all poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials.
6. Mobile support units are not approved for warewashing.
7. Mobile food facilities that are serviced by a mobile support unit and that do not report to a commissary on a daily basis shall be stored in a manner that protects the mobile food facility from contamination. Mobile support units shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

MOBILE FOOD FACILITY CONSTRUCTION REQUIREMENTS

The following requirements are from California Health and Safety Code, California Retail Food Code §113700-114437.

1. Floors, Walls, and Ceilings



- A. Floors, walls, and ceilings of all enclosed food preparation areas must be constructed so that the surfaces are resistant to moisture, smooth, and easily cleanable. Floor material must ensure employee safety from slipping.
- B. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving, with the floor surface extending up the wall at least four inches.

2. Equipment Construction Requirements

- A. All equipment must be installed so as to be easily cleanable, prevent vermin harborage, and provide adequate access for service and maintenance.
- B. Mobile food facilities that handle potentially hazardous foods must be equipped with ANSI certified refrigeration units.
- C. Equipment for cooling, heating, and holding food must be sufficient in number and capacity to ensure proper food temperature control during operation and transportation.
 - Cold and hot holding equipment storing potentially hazardous food must have at least one thermometer, permanently affixed in the warmest part of the unit, readily visible, and easily readable.
- D. Mobile food facility equipment (including, but not limited to, cooking and preparation equipment, refrigeration equipment, preparation surfaces, sinks, shelving, the interior of cabinet units, compartments, etc.) must:
 - i. Possess smooth easily cleanable surfaces,
 - ii. Be readily accessible for cleaning,
 - iii. Be durable and retain their characteristic qualities under normal use conditions.
- E. Unfinished wooden surfaces are prohibited.
- F. Construction joints and seams must 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.
- G. Non-portable equipment must be an integral part of the primary unit.
- H. All new and replacement gas-fired appliances must meet applicable ANSI standards. All new and replacement electrical appliances must meet applicable Underwriters Laboratory standards.
- I. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease heat, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code. The California Mechanical Code §513.2.2 requires new and existing mobile food facilities to have a UL 300 fire suppression system installed.
- J. Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls must be sealed. The closure must be smooth and easily cleanable.



- K. Equipment in which spillage is likely to occur must have a drip tray fitted so that spillage drains into a waste tank.
- L. Equipment must be spaced apart or sealed together for easy cleaning.
 - There must be a minimum of four inches of unobstructed space provided for sanitary maintenance beneath counter mounted equipment or between the sides of adjacent equipment. Portable equipment or machinery need not comply with the minimum leg height requirement.
 - All floor-mounted equipment must be sealed to the floor to prevent moisture from getting under the equipment, or it must be raised at least six inches off the floor by means of an easily cleanable leg and foot.
- M. Threads, nuts, or rivets may not be exposed where they interfere with cleaning. Threads, nuts, or rivets that interfere with cleaning shall be sealed or capped .

3. Height and Width of Occupied Areas

- A. Mobile food facilities that are occupied during normal business operations must 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.

4. Handwashing Sink Requirements

- A. Mobile food facilities from which non-prepackaged food is served (except whole produce or bulk dispensing of nonpotentially hazardous beverages) must be equipped with a handwashing sink and stocked wall mounted soap and single service towel dispensers.
- B. The handwashing sink must have a minimum dimension of nine inches by nine inches in length and width and five inches in depth and be easily accessible by food employees.
- C. The handwashing sink must be separated from the warewashing sink by a six-inch vertical metal splashguard extending from the back edge of the drainboard to the front edge of the drainboard, with rounded corners. A splashguard is not required if the distance between the handwashing sink and the warewashing sink drainboards is 24 inches or more.



5. Warewashing Sink Requirements

- A. Mobile food facilities in which non-prepackaged food is cooked, blended, or otherwise prepared must be equipped with a three-compartment warewashing sink with two integral metal drainboards.
 - I. 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 large enough to accommodate the cleaning of the largest utensil.
 - II. 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.
 - III. The sink must be equipped with a mixing faucet and a swivel spigot capable of servicing all sink compartments.



Facilities serving non-potentially hazardous foods, boiled or steamed hot dogs, or tamales in the original inedible wrapper are exempt from this 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.

- B. 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:
 - I. A three-compartment sink meeting requirements described above.
 - II. A two-compartment sink with two integral metal drainboards.
- C. Mobile food facilities where only non-potentially hazardous foods requiring no preparation other than heating, baking, popping, portioning, bulk dispensing, or assembly, are not required to provide a warewashing sink provided the following is met:
 - I. All utensils and equipment must be washed and sanitized on a daily basis at the approved commissary,
 - II. An adequate supply of spare preparation and serving utensils must be provided and maintained in the mobile food facility as needed to replace those that become soiled or contaminated.

6. Handwashing and Warewashing Facilities Location

- A. Handwashing facilities and warewashing sinks for unenclosed mobile food facilities must be an integral part of the primary unit or on an approved auxiliary unit that is used in conjunction with, and maintained immediately adjacent to, the primary unit of the mobile food facility.
- B. Warewashing sinks for unenclosed mobile food facilities must be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks from bird and insect droppings, dust, precipitation, and other contaminants.

7. Food Preparation Sink

- A. Installation of a food preparation sink on the mobile food facility may be required when washing, rinsing, soaking, thawing, or similar preparation of foods occurs within the mobile food facility and when use of the food preparation sink at the commissary ahead of time for these purposes is not practical.
 - I. If required, the sink must be sufficient size to fit all items which necessitate its use.
 - II. Submit a written statement to verify when all washing, rinsing, soaking, thawing, or similar preparation of foods occurs at the commissary only.



8. Water Heater Requirements

- A. A water heater or an instantaneous heater capable of heating water to a minimum of 120°F, interconnected with a potable water supply, must be provided and must operate independently of the vehicle engine.
- B. The water heater must have a minimum capacity of three gallons.
- C. Mobile food facilities approved for limited food preparation may provide a water heater with a minimum capacity of one-half gallon

9. Potable and Waste Water Tanks

A. Potable and wastewater tank capacity is required as detailed in the chart below:

TYPE OF OPERATION	TANK SIZE REQUIRED (GALLONS)	
	POTABLE WATER	WASTE WATER
Handwashing only	5	7.5
Limited Food Preparation (handwashing + warewashing)	20	30
Unlimited Food Preparation (handwashing + warewashing)	30	45
<i>Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity.</i>		
<i>Where ice is utilized in the storage, display, or service of food or beverages, an additional minimum wastewater holding tank must be provided with a capacity equal to 1/3 of the volume of the ice cabinet to accommodate the drainage of ice melt.</i>		

B. Materials used in the construction of potable water and wastewater tanks, line couplings, valves and all other plumbing must be:

- I. Safe, durable, corrosion resistant, nonabsorbent, and finished to have smooth, easily cleanable surfaces.
- II. Installed, maintained, and constructed of materials that will not contaminate the water supply, food, utensils, or equipment.

C. Potable and wastewater tanks must be:

- I. Sloped to an outlet that ensures complete drainage of the tank and designed and constructed so as to be easily and completely drained.
- II. Installed with an air vent overflow capable of preventing potential flooding of the interior of the facility.
 - When located in a protected area, the vent must terminate in a downward direction and must be covered with 16 mesh per square inch screen or equivalent
 - When located in a non-protected area that is from windblown dirt and debris, a protective filter is required.
- III. Designed with an access port for inspection and cleaning*, located at the top of the tank and equipped with a port cover assembly provided with a gasket and a device for securing the cover in place, flanged to overlap the opening and sloped to drain.
- IV. *Mobile food facilities with nonaccessible water tanks may submit written operational procedures for the cleaning and sanitizing of the potable water tank to satisfy this requirement.
- V. Flushed and sanitized before being placed in service after construction, repair, modification and periods of non-use.

D. The potable water tank must be enclosed from the filling inlet to the discharge outlet.

E. All waste lines must be connected to wastewater tanks with watertight seals

F. Any connection to a wastewater tank must prevent the possibility of contamination to any food, food-contact surface, or utensil.

G. Potable water tanks must be installed in a manner that allows water to be filled with an easily accessible inlet

- I. Inlets and outlets must be positioned so that they are protected from contaminants
- II. Inlets and outlets must be constructed so that backflow and other contamination of the water supply is prevented.

- III. Fittings must be protected between uses by a cap, quick disconnect, or other approved protective cover or device.
- H. Hoses used for conveying potable water to or from a water tank must be:
 - I. Smooth
 - II. Durable, corrosion-resistant, nonabsorbent
 - III. Resistant to pitting, chipping, scratching, and other distortion and decomposition
 - IV. Finished with a smooth interior surface
 - V. Protected from contamination at all times.
 - VI. Clearly and durably identified as to its use for potable water
- I. Liquid waste hoses must be differing color from those used for potable water



10. Safety Requirements

- A. A first-aid kit must be provided and located in a convenient area in an enclosed case.
- B. Mobile food facilities operating at more than one location in a calendar day must be equipped to meet all of the following requirements:
 - I. All utensils in a mobile food facility shall be stored to prevent their being thrown about in the event of a sudden stop, collision, or overturn,
 - II. A safety knife holder must be provided to avoid loose storage of knives in cabinets, boxes, or slots along counter aisles. Knife holders must be designed to be easily cleanable and be manufactured of materials approved by the enforcement agency,
 - III. Coffee urns, deep fat fryers, steam tables, and similar equipment must 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 a mobile food facility 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.
 - IV. Metal protective devices must be installed on the glass liquid level sight gauges on all coffee urns.
- C. Light bulbs and tubes must 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,
- D. All liquefied petroleum equipment must be installed to meet applicable fire authority standards, and the fire authority must approve this installation,
- E. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury,
- F. A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires must be properly mounted and readily accessible on the interior of each occupied mobile food facility, additionally the California Mechanical Code §513.2.2 requires new and existing mobile food facilities to have a UL 300 fire suppression system installed. Many local fire departments also require a K-rated extinguisher.
- G. A second means of exit must be provided on enclosed mobile food facilities in the roof or rear of the unit or side opposite the main exit door with an unobstructed passage of at least 24 inches by 36 inches.
- H. The interior latching device must be operable by hand without special tools or key,
- I. The exit must be labeled "Safety Exit" with one-inch letters in contrasting colors.



11. Location of Generators/Compressors

Compressor units that are not an integral part of food equipment, auxiliary engines, generators, and similar equipment must be installed in an area that is completely separated from food preparation and food storage and that is accessible from outside the unit for proper cleaning and maintenance.



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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" 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 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.