



**COUNTY OF SAN LUIS OBISPO HEALTH AGENCY  
ENVIRONMENTAL HEALTH SERVICES DIVISION**

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# Compact Mobile Food Operations Construction Guidelines

## Unpackaged Food/Potentially Hazardous Food (PHF)

### INTRODUCTION:

On September 23, 2022, Senate Bill 972 (SB 972) was signed by the Governor and becomes effective January 1, 2023. This bill modifies the California Retail Food Code (CRFC) to relax some structural and operational requirements for lower risk sidewalk food vending operations. SB 972 created a new category of Mobile Food Facilities termed Compact Mobile Food Operation (CMFO).

This document provides information on the structural requirements based on the CRFC for CMFO's that handle unpackaged foods. The type of food service for these types of CMFO's is restricted to Limited Food Preparation as defined in the California Retail Food Code section 113818. Examples of menu items that easily fit within Limited Food Preparation include but are not limited to: hot dogs, shaved ice, roasted nuts, popcorn, or churros.

A valid Health Permit is required for CMFO's that handle unpackaged food. Plan submittal is required for the review of any proposed CMFO and plans must be approved before a Health Permit will be issued. Use the Plan Submittal Checkbox (starting on Page 4) to ensure that all necessary information is included as part of the plan submittal.

### DEFINITIONS:

- A. Commissary** means a health permitted food facility that services mobile food facilities.
- B. Compact Mobile Food Operation (CMFO)** means an unenclosed mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other nonmotorized conveyance. An Unpackaged Compact Mobile Food Operation (CMFO) is a non-motorized Mobile Food Facility that is restricted to Limited Food Preparation as defined in the California Retail Food Code section 113818. Examples of menu items that easily fit within Limited Food Preparation include, but are not limited to: hot dogs, shaved ice, roasted nuts, sliced fruit, boiled corn, popcorn, or churros.
- C. 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:
- 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.
  - 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.
  - 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.
- D. Limited Food Preparation** is limited to:
- Heating, frying, baking, roasting, popping, shaving of ice, blending steaming or boiling of hot dogs, or assembly of nonprepackaged food
  - Dispensing and portioning of non-potentially hazardous food or dispensing and portioning for immediate service to a customer of food that has been held at the required temperatures.
  - Slicing and chopping of non-potentially hazardous food or produce that has been washed at an approved facility
  - Slicing and chopping of food on a heated cooking surface during the cooking process

- Juicing or preparing beverages that are for immediate service, in response to an individual consumer order, that do not contain frozen milk products
- Hot and cold holding of food that has been prepared at an approved permanent food facility
- Reheating of food that has been prepared at an approved permanent food facility

**E. Potentially Hazardous Food (PHF)** means a food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation. Examples include tamales, sliced melons, burritos, ice cream sandwiches.

**UNPACKAGED CMFO REQUIREMENTS:**

<b>REQUIREMENTS</b>	<b>Not handling raw meats, raw poultry, or raw fish</b>	<b>Handling raw meats, raw poultry, or raw fish</b>
Health Permit	Yes	Yes
Plan Check	Yes	Yes
Hand sink	Yes	Yes
Warewashing sink	No	Yes
Water heater	No	Yes
Mechanical refrigeration for PHF	Yes	Yes
Commissary required	Yes	Yes