



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Engineering/Water Resources
Environmental Health/CUPA

Planning
Road Maintenance

Mobile Food Facility Plan Check Packet

Plan Check and Initial Inspection

California Retail Food Code has specific requirements for the construction of Mobile Food Facilities, based on the type of food to be served and how it will be prepared and served at the facility. Therefore, our Environmental Health staff will assist you to assure the type and design of the mobile facility you choose will be appropriate and adequately designed for your intended use.

Mobile Food Facilities fall into one of three different categories. The selection of category is based on the *type of food served* and *how the food is prepared*. Types of food that have a higher risk of causing foodborne illness and preparation practices that involve more handling of food have more extensive food safety requirements. Potentially Hazardous Foods are foods that support bacterial growth and can cause foodborne illness. Some foods, such as meats and dairy products are readily recognized by most people as “potentially hazardous.” Other foods, such as cut melons, cooked grains and vegetables are not so readily recognized as “potentially hazardous.”

Quick Reference Guide for Determining Facility Category

Food Type or Process Description Taking Place at Mobile Facility	Category		
	1	2	3
Pre-packaged food	●	●	●
Whole seafood	●	●	●
Raw produce	●	●	●
Non-potentially hazardous beverage from approved bulk dispensing units	●	●	●
Limited food preparation ¹ on Mobile Food Facility		●	●
Steaming or boiling hot dogs		●	●
Preparing PHF or ingredients of PHF			●
Examples of different Mobile Food Facilities in categories			
Carts with candy bars and canned or bottled beverages	●		
Carts with pre-packaged frozen ice cream products	●		
Carts with pre-packaged salads and sandwiches	●		
Carts with shaved ice		●	
Hot dog cart		●	
Popcorn cart		●	
Tamale cart (with Tamales in their original, inedible wrapper)		●	
Coffee and Espresso cart		●	
Taco trucks			●

1. Limited food preparation may include heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of non-prepackaged food. Limited food preparation **does NOT include** handling practices such as slicing or chopping (except on a heated cooking surface), grinding, thawing, reheating potentially hazardous food for hot holding, hot holding of non-prepackaged potentially hazardous food, or cooking for later use.

Requirements Based on Facility Category

The following table summarizes the requirements for each of the three categories of Mobile Food Facilities. Detailed, complete requirements can be found in the California Retail Food Code which can be accessed on our Environmental Health webpage (see last page of this packet for the web address).

Food Safety Requirements Based on Facility Category

Food Safety Requirement	Category		
	1	2	3
Facility Requirements			
Permit to Operate from Sutter County Environmental Health	●	●	●
Facility name clearly identified and labeled ¹	●	●	●
Facility constructed so as to be easily cleanable with smooth non-absorbent surfaces in good repair	●	●	●
Facility located within 200 feet of available toilet and hand washing facilities	●	●	●
Adequate preparation/counter space	●	●	●
Approved mechanical exhaust ventilation over all cooking equipment ²	●	●	●
One compartment hand washing sink ³	●	●	●
Overhead protection for areas of food preparation, storage, and display (including food compartments)	●	●	●
Hot water heater able to provide at least 1 gallon per minute and at least ½ gallon of water 100-104 ⁰ F for hand washing sink	●	●	●
Hot water heater minimum of 4 gallons or equivalent instantaneous heater able to provide adequate amount of water at 120 ⁰ F for utensil washing ⁴	●	●	●
Utensil sink meeting following requirements: ⁴	●	●	●
✓ Constructed of stainless steel with three compartments ⁵	●	●	●
✓ Dual integral drain boards	●	●	●
✓ Sink is either integral to the unit or, for unenclosed Category 2 facilities where a utensil sink is required, the sink may be located in an adjacent auxiliary unit owned and operated by the mobile facility owner	●	●	●
Fresh water tank requirements:	●	●	●
✓ Minimum of 5 gallons reserved for hand washing	●	●	●
✓ 20 gallon minimum capacity (of which 5 gallons is reserved for hand washing) if utensil washing is required at the mobile facility	●	●	●
✓ 30 gallon minimum capacity (of which 5 gallons is reserved for hand washing)	●	●	●

1. Include business name, city, state, zip and name of permit holder (if different than business name) on both sides of vehicle exterior; business name at least 3 inches high and other information at least 1-inch high.

2. Must meet the current Uniform Mechanical Code and have been tested and approved by an official hood testing agency and comply with the testing agency's conditions of approval.

3. Sink must be at least 9 in. x 9 in. x 5 in. deep, separated from utensil sink (if provided) by 2 ft. or a 6-in. splash guard

4 Note: Some Category 2 Mobile Food Facilities may need a utensil sink, based on the type of food prepared and method of preparation. Contact our office to make this determination.

5. Each compartment must be at least 12 in. x 12 in. x 10 in. deep, or 10 in. x 14 in. x 10 in. deep and large enough to submerge the largest utensil.

Food Safety Requirement	Category		
	1	2	3
✓ Protected inlet ¾ inch or less, located above tank overflow and constructed to prevent its use for any other purpose		●	●
✓ Drain outlet allowing the tank to be completely emptied		●	●
✓ Access port provided where possible		●	●
✓ Properly vented		●	●
✓ Mounted to the Mobile Food Facility		●	●
Wastewater tank requirements:			
✓ Wastewater tank at least 50% larger than fresh water tank		●	●
✓ Additional 33% storage capacity for ice bin ¹		●	●
✓ Additional 15% storage capacity for beverage dispenser		●	●
Full facility enclosure required			●
Minimum requirements for fully enclosed facilities: ²			
✓ Facility approved by CA Department of Housing and Community Development (HCD) contact telephone number: (916) 255-2501			●
✓ Easily cleanable walls, floors, and ceilings			●
✓ Minimum aisle height 74 inches and width 30 inches			●
✓ Floors non-slip and with coving			●
✓ Service windows 216 sq. inches or less and spaced at least 18 inches apart			●
Equipment Requirements			
Adequate refrigeration for type and process of food preparation, storage, and display	●	●	●
Equipment in compliance with ANSI approved standard (i.e. NSF)	●	●	●
Equipment and utensils easily cleanable	●	●	●
Equipment located and spaced to be easily cleanable	●	●	●
Single-service utensils individually wrapped or dispensed in sanitary manner	●	●	●
Utensils handled and stored so as to be protected from contamination		●	●
Adequate commercial-grade storage refrigerator (if potentially hazardous food is cooked and cooled)			●
Operational Requirements			
Report to an approved Commissary each operating day	●	●	●
Food at end of day stored in Commissary, EXCEPT potentially hazardous food, held or displayed hot, which must be destroyed at end of operating day	●	●	●
Food from an approved source, such as a commercial wholesale or retail facility	●	●	●
No food prepared or stored in private home (except for approved Cottage Food Operations)	●	●	●

1. Category 1 facilities with ice bin but no fresh water tank must have a waste water tank equal to one-third the volume of the ice bin.

2. Requirements for fully enclosed facilities also apply to Category 1 and 2 facilities that are fully enclosed.

Food Safety Requirement	Category		
	1	2	3
No smoking in the facility	●	●	●
Food protected from contamination during storage, transportation, and operation	●	●	●
Potentially hazardous food maintained at/below 41 ⁰ F or at/above 135 ⁰ F	●	●	●
Food protected from cross-contamination	●	●	●
Food properly labeled	●	●	●
Chemical storage away from food and food preparation or storage areas. Poisonous chemicals plainly labeled in original container in separate enclosure.	●	●	●
Food condiments prepackaged or in approved dispenser when offered for self-service	●	●	●
No food stored or served outside facility during operation (other than packaged non-potentially hazardous food at Farmer's Markets or Community Events)	●	●	●
Food contact surfaces protected from contamination during storage, transportation, and operation	●	●	●
Trash collected and liquid waste drained into approved waste receptors	●	●	●
Operator of unenclosed facility has written operating procedures for food handling and cleaning and sanitizing equipment and food contact surfaces		●	
Potentially hazardous food cooked to proper temperature		●	●
Unpackaged food handled in fully enclosed facility or within approved food compartment ¹ having tight fitting closure		●	●
Hand soap and single-use paper towels in sanitary dispensers at hand washing sink		●	●
Food Worker Requirements			
Food Manager and Food Handler Certification	●	●	●
Food handlers clothes clean/ Hair restrained	●	●	●
Proper hand washing techniques used by food handlers		●	●
Safety Requirements			
First aid kit	●	●	●
All equipment and utensils tightly covered and secured if facility operates at more than one location in day	●	●	●
Light bulbs and tubes completely enclosed in plastic safety shield	●	●	●
Second means of exit (if facility occupied), easily openable by hand, labeled "Safety Exit," and at least 2 ft. x 3 ft.		●	●
Minimum 10BC ² fire extinguisher provided for heating and cooking equipment		●	●
Gas fired appliances insulated to prevent injury and heat build up		●	●

1. 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 an individual consumer order.

2. Fire extinguishing capacity is rated in accordance with ANSI/UL 711: Rating and Fire Testing of Fire Extinguishers. The ratings are described using numbers preceding the class letter. The number preceding the B indicates the size of fire in square feet that an ordinary user should be able to extinguish. The letter C indicates that the extinguishing agent will not conduct electricity.

Commissary Requirements

Mobile Food Facilities need to have a home base for overnight security, cleaning, restocking, storage of food, etc. Commissaries must be approved by our office to assure they will adequately meet the needs of the mobile facility.

Commissaries for Category 1 Mobile Food Facilities that purchase all their pre-packaged food from a licensed retail or wholesale food facility must be approved by our office to assure overnight security and periodic cleaning.

Commissaries for Category 1 Mobile Food Facilities that process or prepare food at the Commissary, and all Category 2 and Category 3 Mobile Food Facilities, need a Commissary located at a commercial kitchen or retail food facility permitted by our office.

Food Manager Certification and Food Handler Card Requirements

Food handlers operating Mobile Food Facilities must have a sound knowledge of food safety principles and practices. CA Food Handler Cards are required for all food handlers of Category 1, 2, and 3 Mobile Food Facilities who prepare, package, or serve food¹. In addition, whenever potentially hazardous food is prepared at a commissary or at the mobile facility, at least one person must have a Manager's Food Safety Certification.

¹ Note: This requirement does not apply to personnel of Category 1 facilities that only serve commercially pre-packaged food obtained from licensed wholesale or retail providers.

CONTACT INFORMATION

For additional information about Mobile Food Facility requirements, please feel free to contact Sutter County Environmental Health:

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<http://www.suttercounty.org>