

Mobile Food Preparation Unit

To obtain a permit to operate a Mobile Food Preparation Unit, you must have a vehicle that is inspected and permitted by the Kern County Environmental Health Division.



Vehicle inspection days are every Tuesday from 8:00 – 10:00 am

**Kern County Public Health Services Department
Environmental Health Division**

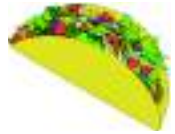
2700 M Street, Suite 300
Bakersfield, CA 93301
Phone (661)862-8740
FAX (661)862-8701



Revised June 2016



To obtain a health permit to operate a Mobile Food Preparation Unit, you must meet the requirements listed below:



1. Current Department of Motor Vehicles (DMV) registration
2. Facility/business name, city, state, ZIP code, and permittee name (if different than the name of the facility/business) must be permanently displayed and clearly visible on both sides of the Mobile Food Preparation Unit. The color of the letters must contrast with the color of the Mobile Unit. The facility/business information must be displayed as follows:

Facility/Business Name	(written at least 3 inches high)
City, State, Zip Code	(written at least 1 inch high)
Permittee Name, if applicable	(written at least 1 inch high)



To obtain your permit, bring the Mobile Food Preparation Unit and the following to Kern County Environmental Health:



1. Completed Application



2. Completed Menu



3. Completed Commissary Authorization

- The Mobile Unit must use an approved commissary. The Mobile Unit must go to the commissary at least once a day to get food and supplies, to be cleaned, to discard leftover food, store **unused** food, to fill fresh water tank, and to discard wastewater and grease in approved receptacles.



- The **owner** of the commissary must sign the commissary form on the correct signature line and initial the boxes indicating which services are provided. Incomplete commissary forms will **NOT** be accepted.



- **NOTE:** Any facility acting as a commissary for a mobile vehicle must have a commissary permit with our department. Contact our office to verify whether your commissary has an approved commissary permit.

- If your commissary is located outside of Kern County, an Out-of-County Commissary Form is required. Commissaries located outside of Kern County must be within one hour driving distance of planned operation.

4. Completed Restroom Authorization

- The Mobile Unit may not remain stopped for longer than two hours unless the Mobile Unit operates within 200 feet of an approved and readily available toilet and hand washing facility (for employee use, only).
- The restroom must be equipped with hot water, soap and paper towels in permanently mounted dispensers.



- The use of restrooms in a personal residence is **PROHIBITED!**
- Portable toilets are **NOT** authorized.



5. Completed Itinerary

- List all days, times and locations of operation.



6. Current Department of Motor Vehicles Registration

- Motor vehicle information must match facility/business owner name and address.



7. Food Safety Manager Certification

- At least one (1) person operating the Mobile Unit must be designated as the Food Safety Manager and have a Food Safety Manager Certificate. An individual may not be designated as the Food Safety Manager for more than one (1) health permit.



- Additional employees/operators of the Mobile Unit must obtain a Food Handler's Certification.



- Information regarding these requirements is attached.



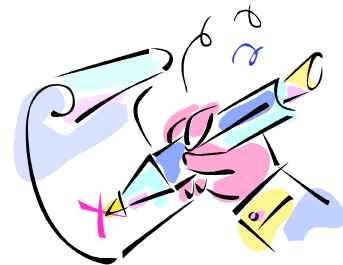
8. Insignia of Approval

- An insignia of approval issued by the California Department of Housing and Community Development is required for the Mobile Food Preparation Unit.
- Insignia of Approval must be obtained prior to submitting the application packet and payment of fees.
- Contact the Southern area office at (951) 782-4420 for additional information.



ALL FORMS MUST HAVE ORIGINAL OWNER SIGNATURE OR YOUR PERMIT WILL BE DENIED.

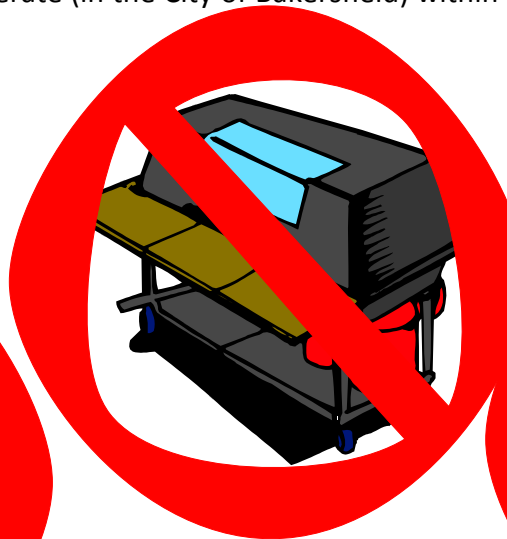
PHOTOCOPIED SIGNATURES WILL NOT BE ACCEPTED!



The Operator of the Mobile Food Preparation Unit must adhere to the following requirements:



1. All food, including condiments, must be held, stored, and served from within the Mobile Unit. Tables **MAY NOT** be set up outside to provide self-serve condiments, such as salsa, onions, cilantro, lemon, etc., for customers.
2. The use of outdoor barbecues, grills or any other outdoor cooking equipment is **STRICTLY PROHIBITED!**
3. The refrigeration unit must be capable of holding food at 41 °F or below.
4. The Mobile Unit must have hot running water at all times while operating.
 - The Mobile Unit must have a hand washing station with hot water that maintains 100 °F during hours of operation.
 - The Mobile Unit must have a warewashing sink with hot water that maintains 120 °F during hours of operation.
5. All food and supplies must be from an approved source. No food products or supplies may be stored at your home. No food can be prepared at your home.
6. All equipment, cabinets and compartments must be smooth, readily accessible, and easily cleanable.
7. Equipment and utensils must be constructed of non-toxic materials. Wood is not allowed.
8. Only food may be sold from the Mobile Unit. The sale of cigarettes, toys, and fireworks is **PROHIBITED!**
9. The Mobile Unit may not operate Monday through Friday within 150 feet of any county school.
10. The Mobile Unit may not operate (in the City of Bakersfield) within 300 feet of any public facility, park*, school or playground.



Required Fees



- The Mobile Unit must be inspected and the health permit application approved prior to the selling of food. Permittees are required to pay an application fee and a health permit fee at the time of inspection.
- Health permits are valid from July 1st through June 30th every year. A full permit fee is required for permits obtained between July 1st and December 31st. A prorated permit fee is granted for permits obtained between January 1st and June 30th. A permit renewal packet will be mailed to the Operator prior to June 30th and must be renewed prior to July 31st to avoid a penalty.
- Contact the Environmental Health Division for the current application and permit fees.

Additional Permits/Licenses



In addition to obtaining an Environmental Health Permit, the Mobile Food Preparation Unit Operator may need to obtain one or more of the following:

- A city and/or county business license
- A Kern County Fire Permit (This inspection includes verifying that the hood fire suppression system has been serviced in the last 6 months and your silver “K” class and red 2A10BC fire extinguishers have been serviced in the last 12 months).
- A Transient Outdoor Business Permit, if operating within the City of Bakersfield
- A California State Insignia issued by the Department of Housing and Community Development
- California State License to sell a semi-frozen milk product (soft serve ice cream)
- *A Bakersfield City Parks Permit, if the Mobile Unit will operate within a city park

It is the responsibility of the Operator to ensure that operation of the Mobile Food Preparation Unit is in compliance with additional city, county and/or state ordinances and/or regulations. Check with the appropriate city in which the Mobile Unit will operate.

SEE ATTACHED LIST FOR AGENCY CONTACT INFORMATION



ENVIRONMENTAL HEALTH PERMIT APPLICATION FORM

Environmental Health Division of Public Health Services Department
2700 "M" Street, Suite 300, Bakersfield, CA 93301

661-862-8740
661-862-8701(fax)

<input type="checkbox"/> New Business	<input type="checkbox"/> Ownership Change Date: _____	<input type="checkbox"/> Information Change Date: _____
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Type of Ownership: Sole Proprietor Partnership Corporation Other: _____

Check all that apply:	<input type="checkbox"/> Food Facility <input type="checkbox"/> Mobile Food Facility <input type="checkbox"/> Temporary Food Facility <input type="checkbox"/> Community Event Sponsor BOE# _____	<input type="checkbox"/> Hotel/Motel: Total Number of Rooms _____ <input type="checkbox"/> Swimming Pool <input type="checkbox"/> Wading Pool <input type="checkbox"/> Spa Pool	<input type="checkbox"/> Commissary <input type="checkbox"/> Water System-Food Facility <input type="checkbox"/> Tobacco Retailer:
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OWNER INFORMATION

Owner Name:					
Owner Address:					
City:		State:		Zip:	
Home Phone:	()	Business Phone:	()	Fax:	
Partner(s)/Corp Name:					
Care Of:		E-Mail Address:			
Mailing Address:					
City:		State:		Zip:	

FACILITY/BUSINESS INFORMATION

Facility Name (DBA):					
Address:					
City:		State:		Zip:	
Phone:	()	Alternate phone:	()	Fax:	()
Care Of:		E-Mail Address:			
Mailing Address:					
City:		State:		Zip:	
Water Provider					

BILLING INFORMATION

Mailing Address for invoice to renew annual permit: Business Mailing Address Owner Address Other

If you checked other, what is the address? _____

Care of: _____

Approval of this application and issuance of an Environmental Health Permit is required before commencing operation. Failure to obtain both may result in a misdemeanor citation and/or closure. The undersigned applicant agrees to operate in accordance with all applicable state laws and local ordinances.

_____ Signature of Applicant	_____ Print Name	_____ Date
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**PERMIT(S) AND FEE(S) ARE NOT TRANSFERABLE.
PERMIT FEE(S) MUST BE SUBMITTED WITH PERMIT APPLICATION.**

TOBACCO RETAIL TRAINING	FOR OFFICIAL USE ONLY			
	Program ID	PE	Date Mailed	Facility ID
	Previous Owner ID	New Owner ID	Map #	Service Request #
	Total Fees Paid	Received By	Date Paid	Accounting ID

**MOBILE FOOD FACILITY
ENVIRONMENTAL HEALTH PERMIT APPLICATION (Part 2)**

Choose One Facility From The List Below And Complete Corresponding Forms					
Type of Facility	Ice Cream Push Cart	Produce Vehicle	Ice Cream Truck/Prepackaged Vehicle	Hotdog/Churro/Coffee Cart/Shaved Ice	Mobile Food Preparation Unit
Additional forms to complete with application	<ol style="list-style-type: none"> 1. Commissary Authorization 2. Out-of-County Commissary Authorization if applicable 	<ol style="list-style-type: none"> 1. DMV Registration 2. Commissary Authorization 3. Commissary/Out-of-County Authorization form, if applicable 4. Restroom Authorization 5. Itinerary 6. Menu 	<ol style="list-style-type: none"> 1. DMV Registration 2. Commissary Authorization 3. Out-of-County Commissary Authorization, if applicable 4. Itinerary 5. Menu 	<ol style="list-style-type: none"> 1. DMV Registration 2. Commissary Authorization 3. Out-of-County Commissary Authorization, if applicable 4. Restroom Authorization 5. Itinerary 6. Menu 7. Food Safety Manager Certification (One for each permit) 	<ol style="list-style-type: none"> 1. DMV Registration 2. Commissary Authorization 3. Out-of-County Commissary Authorization, if applicable 4. Restroom Authorization 5. Itinerary 6. Menu 7. Food Safety Manager Certification (One for each permit) 8. California State Insignia

Vehicle Information	<i>Vehicle Make, Model & Yr.</i>	<i>State of License</i>	<i>Vehicle License Number</i>
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Food Safety Manager Certification	<i>Name of Exam</i>	<i>Certificate Number</i>	<i>Date of Exam</i>
	<i>Name of Certified Person</i>		<i>Expiration Date</i>

I hereby state, under the penalty of perjury, that the above information is current and true to the best of my knowledge and agree to operate in accordance with the California Health and Safety Code (Division 104, Part 7, Chapter 4).

Signature of Applicant

Print Name

Date

Commissary Authorization

Authorization must have an original signature by the commissary **owner/permittee**

I, the owner/permittee of the food facility noted below, will allow my facility to serve as a commissary for the Mobile Food Facility noted below. I understand that as a commissary for the Mobile Food Facility, I must allow the mobile unit to return for servicing on a daily basis. I understand that by signing this form my facility will be inspected to ensure the requirements are met.

Name of Food Facility			
Street Address, City			
Days/Hours of Operation			
Day Phone		E-mail Address	
Name of Mobile Food Facility			
Mobile Food Facility License Plate			

The following services governed by Section 114326 of the California Retail Food Code are provided for the above named Mobile Food Facility and are indicated by my initials as follows:

Initials			Initials
	Adequate cold and dry storage for food, utensils, and other supplies. Storage area for my food and supplies are separated from the Mobile Food Facility's food and supplies.	A food preparation area for mobile food facilities that conduct food preparation.	
	Potable water for filling water tanks.	Approved disposal system for the disposal of waste water and grease.	
	Three compartment sink for sanitizing utensils.	Approved disposal area for the disposal of garbage and refuse.	
	Hot and cold water under pressure and a designated area for cleaning the vehicle.		

I agree to comply with the provisions of Section 114326 of the California Retail Food Code. I certify that the information provided is true and correct to the best of my knowledge. It is a misdemeanor to knowingly make any false statement in connection with an application.

Signature of **Commissary** Owner/Permittee

Print Name

Date

I, the owner/permittee of the Mobile Food Facility noted above, agree to use this food facility as a commissary for servicing on a daily basis. I will use the commissary for the requirements noted above. If I do not use the commissary, my Environmental Health Permit will be revoked, and I must stop operating until I obtain another commissary and provide proof to the Kern County Public Health Services Department, Environmental Health Division.

Signature of **Mobile Food** Facility Owner/Permittee

Print Name

Date

Authorization for Use of Restroom Facilities

Mobile food facilities shall be operated within 200 feet travel distance of an approved and readily available toilet and hand washing facility to ensure that restroom facilities are available to facility employees whenever the mobile food facility is stopped to conduct business for more than a one-hour period(Section 114315(a)).

This form is to be completed by, and have **an original signature from, the owner/permittee of the business providing the restroom facilities** for a mobile food cart or mobile food preparation unit which will be operating at a fixed location.

<i>Business Name</i>		<i>FA Permit #</i>
<i>Business Address</i>	<i>City, State, Zip</i>	<i>Telephone</i>
<i>Days of Operation</i>	<i>Hours of Operation</i>	

Your signature on the line below indicates that you agree to allow the Mobile Food Facility known as:

Name of Mobile Food Facility	
Mobile Food License Number	

to use your restroom facilities. The restroom has a hand washing sink equipped with hot and cold water, a self-mixing faucet, and is supplied as needed with soap and single service towels in permanently mounted dispensers.

Signature of **Restroom Facility Owner** Print Name Date

Signature of **Mobile Food Facility Owner** Print Name Date

MOBILE FOOD ITINERARY AND OPERATING SCHEDULE

IMPORTANT: We must be able to contact you to inspect your vehicle. Please contact this Department if any of the information below should change. Failure to provide accurate information may result in permit suspension.

Name of Mobile Food Business:	
Vehicle License Plate Number:	
Mobile Food Vehicle Contact Cell Phone Number:	

Check one of the following boxes:

NOTE: You must obtain the proper business license for **each** location and adhere to the appropriate City and/or County ordinances. Failure to do so may result in fines/penalties not regulated by this department.

<input type="checkbox"/>	I plan to operate in one location. The address where I will operate is: _____ Complete information (days/times of operation) on next page
<input type="checkbox"/>	I plan to operate at many locations or on a route. Complete information (days/times of operation) on next page

I, the owner/permittee of the Mobile Food Facility noted above, agree to adhere to the following itinerary. I will contact Kern County Public Health Services Department, Environmental Health Division if my itinerary should change. I understand that if I am found to be operating in a location not approved by this department, my Environmental Health Permit will be revoked and I must stop operating until I submit an approved itinerary with corresponding restroom authorization(s).

Signature of Mobile Food Facility Owner/Permittee	Print Name	Date
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List all days, times and locations of operation.

(Attach additional pages if necessary. See example.)

If location(s) of operation change, you must inform our office by calling (661) 862-8740.

Date	Time		Location (Street address and City)
Tuesday and Thursday	Start: 9:00	AM/PM	2700 M Street, Bakersfield
	Stop: 10:00	AM/PM	
Wednesday And Friday	Start: 11:00	AM/PM	1234 Somewhere Else Street, Bakersfield
	Stop: 3:00	AM/PM	
	Start:	AM/PM	
	Stop:	AM/PM	
	Start:	AM/PM	
	Stop:	AM/PM	
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	Start:	AM/PM	
	Stop:	AM/PM	

Mobile Food Menu

(Menú para Unidad Móvil)

Mobile Name (Nombre de Instalación):

Mobile Address (Dirección de Instalación):

Assembled Items (Artículos Ensamblados):

- | | | |
|---|----------------------------------|--|
| <input type="checkbox"/> Burritos | <input type="checkbox"/> Pizza | <input type="checkbox"/> Sandwiches (Sándwiches) |
| <input type="checkbox"/> Tacos | <input type="checkbox"/> Tamales | |
| <input type="checkbox"/> Other (Please list) Otro (Listar por favor): | | |

Meat, Fish and Poultry (Check all that apply) Carne, Pescado y Carne de Ave (Marque todos los que aplican):

- | | | |
|---|--|---|
| <input type="checkbox"/> Al Pastor | <input type="checkbox"/> Bacon (Tocino) | <input type="checkbox"/> Beef (Carne de Res) |
| <input type="checkbox"/> Chicken (Pollo) | <input type="checkbox"/> Chorizo | <input type="checkbox"/> Fish (Pescado) |
| <input type="checkbox"/> Goat (Chivo) | <input type="checkbox"/> Ground Beef (Carne de Res Molida) | <input type="checkbox"/> Ham (Jamón) |
| <input type="checkbox"/> Hotdogs | <input type="checkbox"/> Lamb (Cordero) | <input type="checkbox"/> Lunch Meats (Carnes Frías) |
| <input type="checkbox"/> Polish Dogs (Hot Dogs Polacos) | <input type="checkbox"/> Pork (Puerco) | <input type="checkbox"/> Sausage (Salchicha) |
| <input type="checkbox"/> Shellfish (Mariscos) | <input type="checkbox"/> Shrimp (Camarón) | <input type="checkbox"/> Turkey (Pavo) |
| <input type="checkbox"/> Other (Please list) Otro (Listar por favor): | | |

Side Dishes (Check all that apply) Acompañamientos (Marque todos los que aplican):

- | | | |
|---|---|--|
| <input type="checkbox"/> Baked Beans (Frijoles Enlatados) | <input type="checkbox"/> Boiled Beans (Frijoles de la Olla) | <input type="checkbox"/> Chili (Chile con/sin Carne) |
| <input type="checkbox"/> Corn (Elote) | <input type="checkbox"/> Eggs (Huevos) | <input type="checkbox"/> French Fries (Papas fritas) |
| <input type="checkbox"/> Pasta | <input type="checkbox"/> Refried Beans (Frijoles Refritos) | <input type="checkbox"/> Rice (Arroz) |
| <input type="checkbox"/> Other (Please list) Otro (Listar por favor): | | |

Salads (Check all that apply) Ensaladas (Marque todos los que aplican):

- | | | |
|---|--|--|
| <input type="checkbox"/> Ceviche | <input type="checkbox"/> Chicken Salad (Ensalada de Pollo) | <input type="checkbox"/> Egg Salad (Ensalada de Huevo) |
| <input type="checkbox"/> Fruit Salad (Ensalada de Fruta) | <input type="checkbox"/> Green Salad (Ensalada Verde) | <input type="checkbox"/> Pasta Salad (Ensalada de Pasta) |
| <input type="checkbox"/> Potato Salad (Ensalada de Papa) | <input type="checkbox"/> Tuna Salad (Ensalada de Atún) | |
| <input type="checkbox"/> Other (Please list) Otro (Listar por favor): | | |

Soups (Please list) Sopas (Listar por favor):

Produce (Check all that apply) Productos (Marque todos los que aplican):

- | | | |
|---|---|--|
| <input type="checkbox"/> Cabbage (Repollo) | <input type="checkbox"/> Cilantro | <input type="checkbox"/> Cucumber (Pepino) |
| <input type="checkbox"/> Jalapeno Pepper (Chile Jalapeño) | <input type="checkbox"/> Lemon/Limes (Limón/Lima) | <input type="checkbox"/> Lettuce (Lechuga) |
| <input type="checkbox"/> Onion (Cebolla) | <input type="checkbox"/> Radish (Rábano) | <input type="checkbox"/> Tomato (Tomate) |

Cut Fruit (Please list) Fruta Picada (Listar por favor):

Mobile Food Menu, Page 2

(Menú para Unidad Móvil)

Condiments (Check all that apply) Condimentos (Marque todos los que aplican):		
<input type="checkbox"/> Cheese (Please List) Queso (Listar por favor):		
<input type="checkbox"/> Guacamole	<input type="checkbox"/> Ketchup (Catsup)	<input type="checkbox"/> Mayonnaise (Mayonesa)
<input type="checkbox"/> Mustard (Mostaza)	<input type="checkbox"/> Nacho Cheese (Queso para Nachos)	<input type="checkbox"/> Pickles (Pepinillos)
<input type="checkbox"/> Relish (Pepinillo)	<input type="checkbox"/> Salsa	<input type="checkbox"/> Sour Cream (Crema)
<input type="checkbox"/> Other (Please list) Otro (Listar por favor):		
Prepackaged Foods (Check all that apply) Alimentos Pre-enpaquetados (Marque todos los que aplican):		
<input type="checkbox"/> Candy (Dulces)	<input type="checkbox"/> Chips (Papitas Fritas)	<input type="checkbox"/> Cookies (Galletas)
<input type="checkbox"/> Other (Please list) Otro (Listar por favor):		
Other Snacks (Check all that apply) Otros Aperitivos (Marque todos los que aplican):		
<input type="checkbox"/> Churros	<input type="checkbox"/> Ice Cream (Helados)	<input type="checkbox"/> Popcorn (Palomitas)
<input type="checkbox"/> Shaved Ice (Raspados)	<input type="checkbox"/> Soft Serve Ice Cream (Helado Blando)	
<input type="checkbox"/> Other (Please list) Otro (Listar por favor):		
Drinks (Check all that apply) Bebidas (Marque todos los que aplican):		
<input type="checkbox"/> Bottled Water (Agua Embotellada)	<input type="checkbox"/> Canned Soda (Soda Enlatada)	<input type="checkbox"/> Champurrado
<input type="checkbox"/> Coffee (Café)	<input type="checkbox"/> Horchata	<input type="checkbox"/> Hot Chocolate (Chocolate Caliente)
<input type="checkbox"/> Tea (Té)		
<input type="checkbox"/> Other (Please list) Otro (Listar por favor):		
Produce/Fruit Vehicle (Please list) vehículo de Produce/Fruta (Listar por favor):		
NOTE: If selling food other than whole produce (i.e. nuts, seasoning, etc) a commissary form is required.		
NOTA: Si la venta de alimento aparte de producto entero (es decir, nueces, condimentos, etc) se requiere una forma de la Comisaría.		

I, the owner/permittee of the Mobile Food Preparation Unit noted above, agree to adhere to the above menu. I will contact Kern County Public Health Services Department, Environmental Health Division if my menu and/or cooking equipment should change. I understand that if I am found to be operating non-approved cooking equipment and/or am serving food not approved by this department, my Environmental Health Permit will be revoked and I must stop operating until permission to continue operation by this department is received. (Yo, el propietario/titular de la Unidad de Preparación de Alimento Móvil notada arriba, acuerdo a adherir al menú notado arriba. Me pondré en contacto con el Departamento de Servicios de Salud Pública del Condado de Kern, División de Salud Ambiental si mi menú y/o equipo para cocinar cambiara. Entiendo que si me encontrara operando equipo de cocina no aprobado y/o sirviendo alimentos no aprobado por este departamento, mi Permiso de Salud Ambiental será revocado y debo dejar de operar hasta que se reciba de este departamento el permiso para continuar con la operación).

Signature of Mobile Food Unit Owner/Permittee

Firma de Propietario/Titular de Unidad de Preparación de Alimento Móvil

Print Name

Letra de Molde

Date

Fecha

Food Handler Card and Food Safety Certification Trainers and Providers

Food Handler Card

Beginning June 1, 2011 all employees, with some exemptions, that are involved in the preparation, storage or service of food must obtain a food handler card. Some examples of a food handler include wait staff, chefs, head cooks, bussers, bartenders, host/hostesses that handle food, beverage pourers. If a person has a valid Food Protection Manager Certification, then he/she does not need to obtain a California Food Handler Card. Frequently asked questions and answers, including information on exempt employee criteria, can be found at [California Food Handler Law Guidelines](#). There are several providers that may offer the course. However, you must pass an approved exam to be certified. The exams listed below are recognized in California:

Organization & Phone	Web Site
National Restaurant Association ServSafe® (800) 765-2122	www.FoodHandlerUSA.com
National Registry of Food Safety Professionals (800) 446-0257	www.nrfsp.com
State Food Safety 801-494-1416	www.StateFoodSafety.com
Prometric 800-624-2736	www.prometric.com/foodsafety
Premier Food Safety 800-676-3121	www.premierfoodsafety.com

Food Protection Manager Certification

Any food facility that prepares or serves non-packaged, potentially hazardous food must have a certified food safety person. Some examples of food facilities that require a certified food safety person include restaurants, some grocery stores and mini markets, delis, hot food trucks, refreshment stands and commissaries. There are several providers that may offer the course. However, you must pass an approved exam to be certified. The exams listed below are recognized in California:

Organization & Phone	Web Site
National Restaurant Association ServSafe® (800) 765-2122	www.FoodHandlerUSA.com
Prometric 800-624-2736	www.prometric.com/foodsafety
National Registry of Food Safety Professionals (800) 446-0257	www.nrfsp.com
Premier Food Safety 800-676-3121	www.premierfoodsafety.com

FOOD SAFETY CERTIFICATION

TRAINING AND EXAMINATIONS

The following is a list of trainers and certification providers. Please contact the provider of your choice for information on classes, fees and to schedule your training and examination.

Provider	Type of Course(s) Offered	Language(s) Offered
Local Providers		
Premier Food Safety (800) 676-3121 www.premierfoodsafety.com	Local class or online course with a username and password	Classes are in English. Exams are in English, Spanish, Korean, Chinese, Vietnamese, Japanese, Arabic and French.
Lorraine C. Baty, R.D. P.O. Box 962 Ridgecrest, CA 93556 (760) 446-5178	Call for current Ridgecrest class schedule or for independent study guidelines.	Classes are in English. The CPFM exam is available in English, Spanish, Vietnamese, Traditional Chinese and Korean.
California Safety Training Corporation (CSTC) 2130 Brundage Lane Bakersfield, CA 93304 (661) 377-8300 www.cstcsafety.com	Local class, call for current schedule and pricing	English or Spanish
Fidelity Safety & Training (FS&T) 5005 Business Park North Bakersfield, CA 93309 – Class location (866) 221-4045 or (661) 387-8001 www.fidelitysafety.com	Local class, call for current schedule or check on website. Classes are held in Bakersfield every other month.	Classes are in English or Spanish. Exams are in English, Spanish, Japanese, Chinese, Korean, and Vietnamese
All Star Food Safety Training (559) 381-1904 (510) 364-6976 allstarfoodsafety@gmail.com	Local class, call for current schedule.	English and Spanish

Provider	Type of Course(s) Offered	Language(s) Offered
<p>Alfredo Lorenzo, CFSP J&E Restaurant Supplies Inc. 430 E 19th St Bakersfield, Ca. 93305 661-631-1584 661-631-1586 Fax visit us at www.jerestaurantsupply.com</p>	<p>Local class, call or go on website for current schedule</p>	<p>English and Spanish</p>
Home Study		
<p>A Better Company for Premier Food Safety (800) 676-3121 www.ABetterCompanyFoodSafety.com</p>	<p>Offers an online course with a username and password</p>	<p>Classes are in English. Exams are in English, Spanish, Korean, Chinese, Vietnamese, Japanese, Arabic and French.</p>
<p>Lorraine C. Baty, R.D. P.O. Box 962 Ridgecrest, CA 93556 (760) 446-5178</p>	<p>Call for current Ridgecrest class schedule or for independent study guidelines.</p>	<p>Home study materials are in English. The CPFM exam is available in English, Spanish, Vietnamese, Traditional Chinese and Korean.</p>
<p>California Food Handler School (818) 624-2319 www.makefoodsafesafe.com</p>	<p>Currently inactive, but individuals can call for private classes</p>	<p>English, Spanish and Korean</p>
<p>Safe-at-the-Plate (888) 804-SAFE (7233) www.safeattheplate.com</p>	<p>Audio cassette or CD-ROM home study</p>	<p>English and Spanish</p>
<p>Western Exterminator Company Janet Valdezian, R.D., R.E.H.S. (800) 698-2440 or (310) 940-2512</p>	<p>CD-ROM home study</p>	<p>English</p>

Providers Located Outside of Kern County

<p>A School for the People/La Escuela De La Gente Antonio Barajas (888) 851-FOOD (3663) www.aschoolforthepeople.com contactone@aschoolforthepeople.com</p>	<p>Call for next scheduled class.</p>	<p>English and Spanish.</p>
<p>American Food Safety Institute (800) 723-3873 www.americanfoodsafety.com</p>	<p>Call for next scheduled class.</p>	<p>English and Spanish.</p>
<p>Antelope Valley College – Lancaster, CA (661) 722-6584 www.avc.edu</p>	<p>Call or go website for class schedule</p>	<p>English</p>
<p>California Food Handler School 8-18) 624-2319 www.makefoodsafes.com</p>	<p>Currently inactive, but individuals can call for private classes</p>	<p>English, Spanish, and Korean</p>
<p>California Restaurant Association (800) 794-4272 www.calrest.org</p>	<p>Call for next scheduled class.</p>	<p>English and Spanish.</p>
<p>Fresno Adult & Community Education Paul Smith (559) 248-7010 x205</p>	<p>Call for next scheduled class.</p>	<p>English</p>

Agency Contact List

(Lista de contactos de agencias)

		STATE	
City of Bakersfield	COUNTY	STATE	
City Business License 1600 Truxtun Ave (661) 326-3762 www.ci.bakersfield.ca.us	County Clerk-Fictitious Names 1115 Truxtun Ave (661) 868-3588 www.co.kern.ca.us	Department of Community Housing & Development 3737 Main St., Suite 400 Riverside, CA 92501 (951) 782-4420 www.hcd.ca.gov	Federal Internal Revenue Service Employer Identification Number 4825 Coffee Rd (800) 829-1040
City Planning Department/Zoning 1715 Chester Ave (661) 326-3733 www.ci.bakersfield.ca.us	County Business License 1350 Norris Rd., Unit B (661) 391-7690 www.co.kern.ca.us	State Board of Equalization 1800 30 th St, Suite 380 (3 rd Flr) (661) 395-2881 www.boe.ca.gov	
Recreation & Parks Department City Parks Permit 1600 Truxtun Ave (661) 326-3866	County Planning Department Zoning Approval 2700 M. St. (661) 862-8600 pcd.kernds.com	Department of Motor Vehicles 3120 F St. (800) 777-0133 www.dmv.ca.gov	
	County Fire Department Fire Prevention Unit 5642 Victor St. (661) 391-7080	Department of Food and Agriculture Milk and Dairy Foods Control Branch (916) 900-5008 www.cdffa.ca.gov	
	Kern County Department of Agriculture & Measurements Standards 1001 So. Mt. Vernon Ave (661) 868-6300 www.kernag.com	Department Of Public Health Food and Drug Branch Processed Food Registration P.O. Box 997435, MS 7602 Sacramento, CA 95899-7435 (916) 650-6500 http://www.cdph.ca.gov/programs/pages/FDB%20processedfoods.aspx	

Agency Contact List

(Lista de contactos de agencias)

Outlying City Business Licenses and Zoning Requirements			
City of Arvin Business License/Zoning 200 Campus Dr. (661) 854-3134	City of Ridgecrest Business License 100 W. California (760) 499-5026	City of Taft Business License 209 E. Kern County (661) 763-1350	City of Wasco Business License/Zoning 764 E. St. (661) 758-7231
City of Delano Business License/Zoning 1015 11 th Ave (661) 720-2265	City of Shafter Business License/Zoning 336 Pacific Ave (661) 746-5001	City of Tehachapi Business License/Zoning 115 S. Robinson (661) 822-2200	City of Maricopa Business License/Zoning 400 California St (661) 769-8279
City of California City Business License/Zoning 21000 Hacienda Blvd (760) 373-8661	City of McFarland Business License/Zoning 401 W. Kern Ave. (661) 792-3091		

California Health and Safety Code
Division 104 – Environmental Health
Part 7. California Retail Food Code
Effective January 1, 2016

CHAPTER 2. Definitions

113818.

- (a) "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) 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.
- (b) "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) Except as authorized in paragraph (3) of subdivision (a), 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.

113831.

- (a) "Mobile food facility" 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.
- (b) "Single operating site mobile food facilities" 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.

CHAPTER 4. General Food Safety Requirements

113984.

- (a) Adequate and suitable counter space shall be provided for all food preparation operations.
- (b) Except as specified in subdivision (c), food preparation shall be conducted within a fully enclosed food facility.
- (c) Limited food preparation shall be conducted within a food compartment or as approved by the enforcement agency. Subject to subdivision (g), this subdivision does not require an additional food compartment 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.
- (d) Food shall be prepared with suitable utensils and on surfaces that, prior to use, have been cleaned, rinsed, and sanitized as specified in Section 114117 to prevent cross- contamination.
- (e) Overhead protection shall be provided above all food preparation, food display, warewashing, and food storage areas.
- (f) All food shall be thawed, washed, sliced, and cooled within an approved fully enclosed food facility.
- (g) Based upon local environmental conditions, location, and other similar factors, the enforcement officer may establish additional structural or operational requirements, or both, for mobile food facilities as necessary to ensure that foods, food-contact surfaces, and utensils are of a safe and sanitary quality.

CHAPTER 7. Water, Plumbing, and Waste

Article 3. Mobile Water and Wastewater Tanks

114205.

- (a) Nonpermanent food facilities that handle non-prepackaged food shall be equipped with potable water and wastewater tanks, unless approved temporary water and wastewater connections are provided.
- (b) Permanent food facilities shall be in compliance with Sections 114190 to 114201, inclusive.

114207. Materials that are used in the construction of potable water and wastewater tanks and appurtenances shall be safe, durable, corrosion-resistant, nonabsorbent, and finished to have a smooth, easily cleanable surface.

114209. Potable water tanks and wastewater tanks shall be sloped to an outlet that ensures complete drainage of the tank and designed and constructed so as to be easily and completely drained.

114211.

- (a) The water system shall be designed and constructed using materials that enable water to be introduced without contamination.
- (b) All tanks, line couplings, valves, and all other plumbing shall be designed, installed, maintained, and constructed of materials that will not contaminate the water supply, food, utensils, or equipment.

- (c) All waste lines shall be connected to wastewater tanks with watertight seals.
- (d) Any connection to a wastewater tank shall preclude the possibility of contaminating any food, food-contact surface, or utensil.

114213.

- (a) Any potable water or wastewater tank mounted within a mobile food facility or mobile support unit shall have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility.
- (b) If provided, 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.

114215. Hoses used in conjunction with nonpermanent food facilities shall meet all of the following requirements:

- (a) A hose used for conveying potable water from a water tank shall be:
 - (1) Safe.
 - (2) Durable, corrosion-resistant, and nonabsorbent.
 - (3) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
 - (4) Finished with a smooth interior surface.
 - (5) Protected from contamination at all times.
 - (6) Clearly and durably identified as to its use if not permanently attached.
- (b) Liquid waste lines shall not be the same color as hoses used for potable water.
- (c) Hoses used on a mobile food facility or a mobile support unit and potable water tank connectors shall have matching connecting devices. Devices for external cleaning shall not be used for potable water purposes on the mobile food facility. Hoses and faucets equipped with quick connect and disconnect devices for these purposes shall be deemed to meet the requirements of this subdivision. Exterior hose-connection valves shall be attached to mobile food facilities or mobile support units and shall be located above the ground with an approved water connection.

114217.

- (a) A potable water tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, warewashing, and handwashing purposes shall be provided for nonpermanent food facilities.
- (b) At least five gallons of water shall be provided exclusively for handwashing for each nonpermanent food facility. Any water need for other purposes shall be in addition to the five gallons for handwashing.
- (c) Except as specified in subdivision (d), at least 25 gallons of water shall be provided for food preparation and warewashing.
- (d) At least 15 gallons of water shall be provided for nonpermanent food facilities that conduct limited food preparation.
- (e) The water delivery system shall deliver at least one gallon per minute to each sink basin.

114219. A potable water tank shall be enclosed from the filling inlet to the discharge outlet and emptied to ensure complete drainage of the tank.

114221.

- (a) 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.
- (b) Notwithstanding subdivision (a), water tanks that are not accessible for inspection may comply with this section by submitting written operational procedures for the cleaning and sanitizing of the potable water tank. The enforcement agency shall review and approve the procedures prior to implementation and an approved copy shall be kept on the mobile food facility during hours of operation.

114223. A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

114225.

- (a) Potable water tanks shall be installed in a manner that will allow water to be filled with an easily accessible inlet.
- (b) A potable water tank's inlet and outlet shall be positioned so that they are protected from contaminants such as waste discharge, dust, oil, or grease.
- (c) Nonpermanent food facilities shall be provided with a connection of a size and type that will prevent its use for any other service and shall be constructed so that backflow and other contamination of the water supply is prevented.

114227. A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and potable water system when compressed air is used to pressurize the water tank system.

114229. If not in use, a potable water tank and hose inlet and outlet fitting shall be protected using a cap and keeper chain, quick disconnect, closed cabinet, closed storage tube, or other approved protective cover or device.

114231. A nonpermanent food facility's potable water tank inlet shall be three-fourths inch in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

114233. A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

114235. A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

114238. A water tank, pump, and hoses used for conveying potable water shall not be used for any other purpose.

114239.

- (a) Potable water tanks may be constructed in a manner that will allow for a potable water tank to be removed from within the nonpermanent food facility compartments for refilling or replacing.

- (b) Refilling of a potable water tank shall be conducted through an approved and sanitary method, such as at the commissary.
- (c) Storage of any prefilled water tank, or empty and clean water tanks, or both, shall be within the nonpermanent food facility or in an approved manner that will protect against contamination.

114240.

- (a) Wastewater tanks shall be of a capacity commensurate with the level of food handling activity.
- (b) Wastewater tanks shall have a minimum capacity that is 50 percent greater than the potable water tanks. In no case shall the wastewater capacity be less than 7.5 gallons. Where potable water for the preparation of a food or beverage is supplied, an additional wastewater tank capacity equal to at least 15 percent of the water supply shall be provided.
- (c) Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity.
- (d) Where ice is utilized in the storage, display, or service of food or beverages, an additional minimum wastewater holding tank shall be provided with a capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.
- (e) Wastewater tanks on nonpermanent food facilities shall be equipped with a shut-off valve.

114241.

- (a) Wastewater tanks may be constructed in a manner that will allow the wastewater tank to be removed from within the approved nonpermanent food facility compartments for replacing.
- (b) Retail food operations shall cease during removal and replacement of tanks.
- (c) Sewage and other liquid wastes shall be removed from a nonpermanent food facility at an approved waste servicing area or by an approved sewage transport vehicle in such a way that a public health hazard or nuisance is not created.

114242. Wastewater tanks shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

CHAPTER 10. Mobile Food Facilities

114294.

- (a) All mobile food facilities and mobile support units shall meet the applicable requirements in Chapter 1 (commencing with Section 113700) to Chapter 8 (commencing with Section 114250), inclusive, Chapter 12.6 (commencing with Section 114377), and Chapter 13 (commencing with Section 114380), unless specifically exempted from any of these provisions as provided in this chapter.
- (b) The enforcement agency shall initially approve all mobile food facilities and mobile support units as complying with the provisions of this chapter and may require re-approval if deemed necessary.
- (c) Each mobile food facility that is either a special purpose commercial modular and coach as defined by Section 18012.5 or a commercial modular coach as defined by Section 18001.8 shall be certified by the Department of Housing and Community Development, consistent with Chapter 4 (commencing with Section 18025) of Part 2 of Division 13, and regulations promulgated pursuant to that chapter. In addition, the enforcement agency shall approve all equipment installation prior to operation.

114295.

- (a) Except as specified in subdivision (b), all mobile food facilities shall operate in conjunction with a commissary, mobile support unit, or other facility approved by the enforcement agency.
- (b) This section does not apply to mobile food facilities that operate at community events as defined in Section 113755 and that remain in a fixed position during food preparation and its hours of operation, if potable water and liquid waste disposal facilities are available to mobile food facilities requiring potable water.
- (c) Mobile food facilities shall be stored at or within a commissary or other location approved by the enforcement agency in order to have protection from unsanitary conditions.
- (d) Mobile support units shall be operated from and stored at a designated commissary and shall be subject to permitting and plan review.
- (e) Notwithstanding any other provisions of this section, a mobile food facility that is engaged in food preparation, other than limited food preparation, as defined in Section 113818, shall not operate in conjunction with a mobile support unit.

114297.

- (a) Mobile food facilities shall be cleaned and serviced at least once daily during an operating day.
- (b) Except as specified in subdivision (c), all mobile food facilities shall report to the commissary or other approved facility on a daily basis.
- (c) 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. All food shall be stored at the commissary or other approved facility at the end of the operating day.
- (d) Mobile support units shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

114299.

- (a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the mobile food facility and on a mobile support unit.
- (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The color of each letter and number shall contrast with its background.
- (c) Notwithstanding subdivision (a), motorized mobile food facilities and mobile support units shall have the required identification on two sides.

114301.

- (a) Except to the extent that an alternative construction standard is explicitly prescribed by this section, construction standards for mobile food facilities that are subject to Part 2 (commencing with Section 18000) of Division 13 shall be governed by that part.
- (b) Mobile food facility 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.
 - (1) Unfinished wooden surfaces are prohibited.

- (2) 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.
- (3) Except as specified in Section 114314, non-portable equipment shall be an integral part of the primary unit.
- (c) Mobile food facilities that handle potentially hazardous foods, except for prepackaged frozen ready-to-eat foods, whole fish, and whole aquatic invertebrates, shall be equipped with refrigeration units as defined in Section 113885.
- (d) All new and replacement gas-fired appliances shall meet applicable ANSI standards. All new and replacement electrical appliances shall meet applicable Underwriters Laboratory standards. However, for units subject to Part 2 (commencing with Section 18000) of Division 13, these appliances shall comply with standards prescribed by Sections 18028, 18029.3, and 18029.5.
- (e) Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls shall be sealed. The closure shall be smooth and easily cleanable.
- (f) Equipment in which spillage is likely to occur shall have a drip tray fitted so that spillage drains into a waste tank.
- (g) 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.
 - (2) 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.
 - (3) Portable equipment or machinery need not comply with the minimum leg height requirement.
 - (4) Threads, nuts, or rivets shall not be exposed where they interfere with cleaning.
 - (5) Threads, nuts, or rivets that interfere with cleaning shall be sealed or capped.
 - (6) 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.
- (h) Floors, walls, and ceilings of all enclosed food preparation areas shall be constructed so that the surfaces are impervious, smooth, and easily cleanable. Floor surfaces shall provide employee safety from slipping. 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.
- (i) Notwithstanding Section 114143, ground or floor surfaces where cooking processes are conducted from a grill, barbecue, or other unenclosed cooking unit on a mobile food facility shall be impervious, smooth, easily cleanable, and shall provide employee safety from slipping. Ground or floor surfaces in compliance with this section shall extend a minimum of five feet on all open sides of where cooking processes are conducted.

114303.

- (a) Employee entrance doors to food preparation areas shall be self-closing and kept closed when not in use.
- (b) 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.
- (c) During transportation, storage, and operation of a mobile food facility, food, food-contact surfaces, and utensils shall be protected from contamination.

- (d) 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. The enforcement agency shall review and approve the procedures prior to implementation and an approved copy shall be kept on the mobile food facility during periods of operation.

114305.

- (a) During operation, no food intended for retail shall be conveyed, held, stored, displayed, or served from any place other than a mobile food facility, except for the restocking of product in a manner approved by the enforcement agency.
- (b) Food preparation counter space shall be provided commensurate with the food operation, adjacent to all cooking equipment.
- (c) Except as specified in subdivision (d), food products remaining after each day's operation shall be stored in an approved commissary or other approved facility.
- (d) Potentially hazardous foods held at or above 135°F on a mobile food facility or mobile support unit shall be destroyed at the end of the operating day.

114306.

- (a) A single operating site mobile food facility is restricted to produce, prepackaged food, and limited food preparation.
- (b) Notwithstanding Section 113984, a mobile food facility operating within a fully enclosed structure shall not be required to provide a secondary food compartment over food preparation areas.
- (c) A single operating site mobile food facility that is required to provide warewashing and handwashing facilities shall provide a warewashing sink and handwashing sink per site or operation. A warewashing and handwashing sink contained in a facility to which this subdivision applies shall be conveniently located so as to be accessible during all hours of operation. Additional handwashing sinks may be required pursuant to paragraph (1) of subdivision (b) of Section 113953.
- (d) Notwithstanding Section 114095, a warewashing sink may be shared by not more than four mobile food facilities operating as a single operating site mobile food facility that is required to provide a warewashing sink, if the sink is conveniently located so as to be accessible during all hours of operation.
- (e) For purposes of permitting and enforcement, the permit holder of each single operating site mobile food facility location shall be the same.

114307. Mobile food facilities that operate at community events and that remain fixed during food preparation and its hours of operation may:

- (a) 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.
- (b) 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.
- (c) Operate an open-air barbecue adjacent to the mobile food facility if approved by the enforcement agency.

114309.

- (a) Mobile food facilities and mobile support units shall be exempt from the requirements of Sections 114250, 114256.1, and 114279.
- (b) Nothing in this chapter shall be deemed to require any person to replace or modify an existing mobile food facility approved for operation prior to adoption of this part, so long as the facility is operated in accordance with the conditions of approval.
- (c) Plans and specifications may be required by the enforcement agency if it determines that they are necessary to assure compliance with this part.
- (d) Mobile food facilities equipped with a one-compartment sink or two-compartment sink that was approved for operation prior to adoption of this part need not provide a three-compartment sink.

114311. Mobile food facilities not under a valid permit as of January 1, 1997, from which non-prepackaged food is sold shall provide handwashing facilities. The handwashing facilities shall be separate from the warewashing sink.

- (a) The handwashing sink shall 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.
- (b) The handwashing facility 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 drain board to the front edge of the drain board, the corners of the barrier to be rounded. No splashguard is required if the distance between the handwashing sink and the warewashing sink drain boards is 24 inches or more.
- (c) This section shall not apply to mobile food facilities handling only whole produce or the bulk dispensing of non-potentially hazardous beverages.

114313.

- (a) Except as specified in subdivisions (b) and (c), a mobile food facility where non-prepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with at least three compartments with two integral metal drain boards.
 - (1) The dimensions of each compartment shall be large enough to accommodate the cleaning of the largest utensil and either of the following:
 - (A) At least 12 inches wide, 12 inches long, and 10 inches deep.
 - (B) At least 10 inches wide, 14 inches long, and 10 inches deep.
 - (2) Each drain board shall be at least the size of one of the sink compartments. The drain boards 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.
 - (3) The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments.
- (b) If all utensils and equipment of a mobile food facility are washed and sanitized on a daily basis at the approved commissary or other approved food facility, and the mobile food facility provides and maintains an adequate supply of spare preparation and serving utensils in the mobile food facility as needed to replace those that become soiled or contaminated, then the mobile food facility shall not be required to provide a warewashing sink to only handle any of the following:
 - (1) Non-potentially hazardous foods that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly, or shaving of ice.
 - (2) Steamed or boiled hot dogs.
 - (3) Tamales in the original, inedible wrapper.

- (c) An unenclosed mobile food facility that prepares potentially hazardous beverages for immediate service in response to an individual consumer order shall do one of the following:
 - (1) Provide a three-compartment sink described in subdivision (a).
 - (2) Provide at least one two-compartment sink that complies with subdivision (e) of Section 114099.3.
 - (3) Provide a one-compartment sink with at least one integral metal drain board, an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated, and warewashing facilities that comply with subdivision (a) in reasonable proximity to and readily accessible for use by food employees at all times.

114314.

- (a) 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.
- (b) 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 and insect droppings, dust, precipitation, and other contaminants.

114315.

- (a) A food facility shall be operated within 200 feet travel distance of an approved and readily available toilet and handwashing facility, or as otherwise approved by the enforcement agency, to ensure that restroom facilities are available to facility employees whenever the mobile food facility is stopped to conduct business for more than a one-hour period.
- (b) This section does not limit the authority of a local governing body to adopt, by ordinance or resolution, additional requirements for the public safety, including reasonable time, place, and manner restrictions pursuant to its authority under subdivision (b) of Section 22455 of the Vehicle Code.

114317. The exterior of a mobile food facility and the surrounding area, as relating to the operation of food service, shall be maintained in a sanitary condition.

114319.

- (a) Spare tires, related automotive equipment, or special tools relating to the mechanical operation of the mobile food facility shall not be stored in the food preparation or food storage areas.
- (b) A separate cabinet or drawer shall be installed for the storage of insecticides or other poisonous substances in accordance with Section 114254, if these substances are used. All poisonous chemicals shall be kept in this cabinet or drawer in their original containers and in a manner that offers no contamination hazard to food or utensils.
- (c) During periods of in-operation, food and utensils shall be stored in one of the following methods:
 - (1) Within approved food storage facilities at the commissary or other approved facility.
 - (2) In food compartments approved by the enforcement agency where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.

114321. Mobile food facilities that are occupied during normal business operations 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. This section shall not apply to vehicles under permit prior to January 1, 1996.

114322. Compressor units that are not an integral part of food equipment, auxiliary engines, generators, and similar equipment shall 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.

114323.

- (a) A first-aid kit shall be provided and located in a convenient area in an enclosed case.
- (b) Mobile food facilities that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:
 - (1) All utensils in a mobile food facility 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.
 - (2) 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 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.
 - (3) Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.
- (c) 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.
- (d) 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 Part 2 (commencing with Section 18000) of Division 13, this equipment and its installation shall comply with standards prescribed by Sections 18028 and 18029.5.
- (e) A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on the interior of any mobile food facility that is equipped with heating elements or cooking equipment.
- (f)
 - (1) Except for units subject to Part 2 (commencing with Section 18000) of Division 13, 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.
 - (2) For units subject to Part 2 (commencing with Section 18000) of Division 13, the size, latching, and labeling of the second means of exit shall comply with standards prescribed by Sections 18028 and 18029.5.
- (g) All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

114325.

- (a) Except on a mobile food facility that only utilizes the water for handwashing purposes, 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. On a mobile food facility that only utilizes the water for handwashing

purposes, a minimum one-half gallon-capacity water heater or an instantaneous water heater capable of heating water to a minimum of 100 °F, interconnected with a potable water supply, shall be provided and shall operate independently of the vehicle engine.

- (b) A water heater with a minimum capacity of four gallons shall be provided for mobile food facilities that have a warewashing sink.
- (c) A mobile food facility equipped with a three-gallon-capacity water heater that is in compliance with this section on January 1, 2014, is in compliance with this section after that date.

114326. All commissaries and other approved facilities servicing mobile support units, mobile food facilities, and vending machines shall meet the applicable requirements in this part and any of the following to accommodate all operations necessary to support mobile support units, mobile food facilities, and vending machines:

- (a) Adequate facilities shall be provided for the sanitary disposal of liquid waste from the mobile food facility or mobile support unit being serviced.
- (b) Adequate facilities shall be provided for the handling and disposal of garbage and refuse originating from a mobile food facility or mobile support unit.
- (c) Potable water shall be available for filling the water tanks of each mobile food facility and mobile support unit that requires potable water. Faucets and other potable water sources shall be constructed, located, and maintained so as to minimize the possibility of contaminating the water being loaded.
- (d) Hot and cold water, under pressure, shall be available for cleaning mobile food facilities and mobile support units.
- (e) Adequate facilities shall be provided for the storage of food, utensils, and other supplies.
- (f) Notwithstanding Section 113984, commissaries that service mobile food facilities that conduct limited food preparation shall provide a food preparation area.
- (g) Servicing areas at commissaries shall be provided with overhead protection, except that areas 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 need not be provided with overhead protection.
- (h) Servicing areas used for cleaning shall be sloped and drained to an approved wastewater system.
- (i) Adequate electrical outlets shall be provided for mobile food facilities and mobile support units that require electrical service.

114327.

- (a) Mobile support units shall be subject to plan review and be approved by the enforcement agency. Requirements shall be based on proposed method of operation and number of mobile food facilities serviced.
- (b) Mobile support units shall meet all applicable requirements of this part and the following:
 - (1) 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.
 - (2) Be 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 shall 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.
- (c) Mobile support units shall not be approved for warewashing.