



Prepackaged Mobile Food Vehicle



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

Items which may be sold from a Prepackaged Mobile Food Vehicle include:

Prepackaged food only, such as prepackaged snack foods, prepackaged candy, prepackaged soft drinks, and bottled water.



Kern County Public Health Environmental Health Division



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



Revised May 2024



To obtain a health permit to operate a Prepackaged Mobile Food Vehicle, 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 Unit. The color of the letters must contrast with the color of the Mobile Food 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 Prepackaged Mobile Food Vehicle and the following to Kern County Environmental Health:

1. Completed Application



2. Complete List of Food Items to be Sold

- Prepackaged food prepared by the operator requires authorization by this department.



3. Completed Commissary Authorization

- The Prepackaged Vehicle must use an approved commissary. The Prepackaged Vehicle must go to the commissary at least once a day to get food and supplies, to be cleaned, and to store prepackaged food items.
- 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 division. 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 (if applicable)

- The Prepackaged Vehicle may not remain stopped for longer than one hour unless the Prepackaged Vehicle 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.
- If renting the motor vehicle, you must provide a Letter of Authorization from the owner allowing your business to operate the motor vehicle along with a copy of the owner's photo identification.



7. Photo ID/Driver's license

8. Seller's Permit, if applicable

9. Insignia of Approval


- An insignia of approval issued by the California Department of Housing and Community Development may be required for the Ice Cream Truck.
- 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

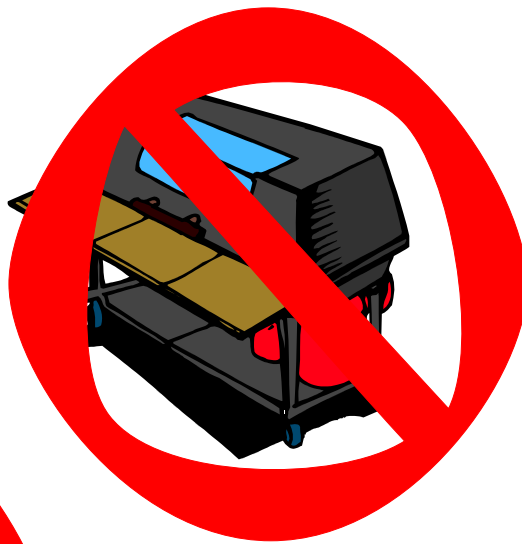


ALL FORMS MUST HAVE ORIGINAL OWNER SIGNATURE OR YOUR PERMIT WILL BE DENIED.

PHOTOCOPIED SIGNATURES WILL NOT BE ACCEPTED!

The Operator of the Prepackaged Mobile Food Vehicle must adhere to the following requirements:

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1. All food must be prepackaged prior to leaving the commissary, except hot coffee/tea.
 2. 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.
 3. All equipment, cabinets and compartments must be smooth, readily accessible, and easily cleanable.
 4. Equipment must be constructed of non-toxic materials. Wood is not allowed.
 5. The use of outdoor barbecues, grills or any other outdoor cooking equipment is **STRICTLY PROHIBITED!**
 6. Only food may be sold from the Prepackaged Vehicle. The sale of cigarettes, toys and fireworks is **PROHIBITED!**
 7. The Prepackaged Vehicle may not operate Monday through Friday within 150 feet of any county school.
 8. The Prepackaged Vehicle may not operate (in the City of Bakersfield) within 300 feet of any public facility, park*, school or playground.



Required Fees



- The Prepackaged Vehicle 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. Please see current fee schedule for current Application and Permit fees
- 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 June 30th . A prorated permit fee is granted for permits obtained between January 1st and December 31st. 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 50% penalty.

Additional Permits/Licenses



In addition to obtaining an Environmental Health Permit, the Prepackaged Vehicle Operator may need to obtain one or more of the following:

- Seller's Permit
- A city and/or county business license
- A Transient Outdoor Business Permit, if operating within the City of Bakersfield
- *A Bakersfield City Parks Permit, if the Prepackaged Vehicle will operate within a city park
- Department of Housing Community Development (HCD)
 - Southern Office Number (951) 782-4420

It is the responsibility of the Operator to ensure that operation of the Prepackaged Vehicle is in compliance with additional city, county and/or state ordinances and/or regulations. Check with the appropriate city in which the Prepackaged Vehicle 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"/> Hotel/Motel: Total Number of Rooms _____ <input type="checkbox"/> Mobile Food Facility <input type="checkbox"/> Swimming Pool <input type="checkbox"/> Commissary <input type="checkbox"/> Temporary Food Facility <input type="checkbox"/> Wading Pool <input type="checkbox"/> Water System-Food Facility <input type="checkbox"/> Community Event Sponsor <input type="checkbox"/> Spa Pool <input type="checkbox"/> Tobacco Retailer: BOE# _____
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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	1. Commissary Authorization	1. DMV Registration	1. DMV Registration	1. DMV Registration	1. DMV Registration
	2. Photo ID/Driver license	2. Photo ID/Driver license	2. Photo ID/Driver license	2. Photo ID/Driver license	2. Photo ID/Driver license
	3. Out-of-County Commissary Authorization <i>-if applicable</i>	3. Commissary Authorization	3. Commissary Authorization	3. Commissary Authorization	3. Commissary Authorization
		4. Commissary/Out-of-County Authorization form, <i>if applicable</i>	4. Out-of-County Commissary Authorization, <i>if applicable</i>	4. Out-of-County Commissary Authorization, <i>if applicable</i>	4. Out-of-County Commissary Authorization, <i>if applicable</i>
		5. Restroom Authorization	5. Itinerary	5. Restroom Authorization	5. Restroom Authorization
		6. Itinerary	6. Menu	6. Itinerary	6. Itinerary
	7. Menu	7. California State Insignia	7. Menu	7. Menu	
	8. <i>Seller's Permit, if selling at Swap Meet</i>	8. Milk and Dairy Certification from California Department of Food and Agriculture, <i>if applicable</i>	8. Food Safety Manager Certification (One for each permit)	8. Food Safety Manager Certification (One for each permit)	
		9. Seller's Permit/Fictitious Title	9. Seller's Permit/Fictitious Title	9. California State Insignia	
		10. Food Safety Manager certification and Food Handler Cards, <i>if applicable</i>		10. Seller's Permit/Fictitious Title	
				11. Fire Inspection	

Vehicle Information	Vehicle Make, Model & Yr.	State of License	Vehicle License Number
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Food Safety Manager Certification	Name of Exam NOT APPLICABLE	Certificate Number	Date of Exam
	Name of Certified Person		Expiration Date

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 LETTER OF AGREEMENT

THIS FORM MUST BE RENEWED/SUBMITTED ANNUALLY

Sections 114295, 114339, and 114341 of the California Retail Food Code require that all Mobile Food Facilities and Annual Temporary Food Facilities operate in conjunction with a commissary, mobile support unit or other facility approved by the local regulatory agency.

THIS SECTION TO BE COMPLETED BY THE MOBILE FOOD FACILITY OWNER

Mobile Food Facility Name _____ FA ID: _____

Facility Mailing Address: _____ City: _____ Zip: _____

Owner Name: _____ Phone: _____

E-Mail: _____ License Plate: _____

Signature

Print Name

Date

THIS SECTION TO BE COMPLETED BY THE COMMISSARY OWNER

I hereby grant permission for the food facility mentioned above to utilize my health-regulated business (listed below) as a commissary for their mobile food facility. The services governed by Section 114326 of the California Retail Food Code provided for the aforementioned Mobile Food Facility are indicated by my initials below.

Full Commissary OR **Food Preparation ONLY** (Wastewater only Commissary must also be signed)

Commissary Facility Name: _____ FA ID: _____

Address: _____ City: _____ Zip: _____

Phone: _____ E-mail address: _____

Signature

Print Name

Date

THIS SECTION TO BE COMPLETED BY THE COMMISSARY OWNER

I hereby grant permission for the food facility mentioned above to utilize my health-regulated business (listed below) as a commissary for their mobile food facility. The services governed by Section 114326 of the California Retail Food Code provided for the aforementioned Mobile Food Facility are indicated by my initials below.

Wastewater ONLY (Food Preparation Only Commissary must also be signed)

Commissary Facility Name: _____ FA ID: _____

Address: _____ City: _____ Zip: _____

Phone: _____ E-mail address: _____

Signature

Print Name

Date

OFFICE USE ONLY – VERIFICATION OF COMMISSARY

INSPECTOR SIGNATURE: _____

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)).

TO BE COMPLETED BY MOBILE FOOD FACILITY OWNER

MOBILE FOOD FACILITY NAME	MOBILE FOOD FACILITY ADDRESS
OWNER NAME	OWNER ADDRESS
OWNER PHONE NUMBER	BUSINESS PHONE NUMBER
OWNER EMAIL	
HOURS OF OPERATION	DAYS OF OPERATION

I, _____, owner of the mobile food facility business, declare under penalty of perjury the following: this restroom facility is available for use by myself and my employees. I understand and certify that the restroom has warm water, is maintained clean and sanitary, is stocked with paper towels and liquid hand soap, and shall be so at all times. I further agree to notify Kern County Environmental Health immediately if this agreement is terminated for any reason. I certify that this restroom facility is within a travel distance of _____ feet from my mobile food facility.

TO BE COMPLETED BY RESTROOM FACILITY OWNER

BUSINESS NAME	FACILITY ID (IF APPLICABLE)	
RESTROOM ADDRESS		
CITY	STATE	ZIP CODE
PHONE NUMBER	EMAIL	
SIGNEE NAME	SIGNEE ROLE IN BUSINESS	

I, _____, manager/owner of the restroom facility located at the address listed above, certify under penalty of perjury the following: I have granted fill permission to the above mentioned mobile food facility owner and employees to use my restroom facility during the mobile food facility hours of operation. I understand and certify that the restroom has warm water, is maintained clean and sanitary, is stocked with paper towels and liquid hand soap, and shall be maintained in this condition at all times. I agree to notify Kern County Environmental Health if this agreement is terminated for any reason.

The mobile food facility specified/named above will relocate at least every one hour and is exempt from restroom authorization requirement.

Signature of **Restroom Facility Owner**

Print Name

Date

Signature of **Mobile Food Facility Owner**

Print Name

Date

Grounded in Health

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



Prepackaged Food Vehicle Menu
(Menú para Vehículo de Alimento Pre-empaquetado)

Mobile Name (Nombre de Instalación):

Mobile Address (Dirección de Instalación):

Prepackaged Foods (Check all that apply) Alimentos Pre-empaquetados (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) <input type="checkbox"/> Otro (Listar por favor): | | |

Prepackaged Drinks (Check all that apply) Bebidas Pre-empaquetadas (Marque todos los que aplican):

- | | |
|--|--|
| <input type="checkbox"/> Bottled Water (Agua Embotellada) | <input type="checkbox"/> Canned Soda (Soda Enlatada) |
| <input type="checkbox"/> Other (Please list) <input type="checkbox"/> Otro (Listar por favor): | |

I, the owner/permittee of the Prepackaged Food Vehicle 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 del Vehículo de Alimento Pre-empaquetado notado 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 Prepackaged Food Unit Owner/Permittee
Firma de Propietario/Titular Vehículo de Movil de Alimento
Pre-empaquetada

Print Name
Letra de Molde

Date
Fecha

Agency Contact List

(Lista de contactos de agencias)

City of Bakersfield	COUNTY	STATE	Federal
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	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	Tax and Fee Administration 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.kerndsa.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.cdfa.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	

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 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.

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.

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.