



# **MOBILE FOOD FACILITY PLAN CHECK GUIDELINES**

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Plan submittal check list:

- Submit 2 sets of plans
- Pay fees
- Provide equipment specifications
- Submit menu

## **CONSTRUCTION REQUIREMENTS FOR MOBILE FOOD FACILITIES**

### **Pursuant to California Retail Food Code**

1. The **dimensions** of MFF shall include length, width and height.
2. The **surface materials** of the MFF shall be constructed of a smooth, durable, washable, impervious material capable of withstanding frequent cleaning; shall not be unfinished wood and shall be free of cracks, seams or linings where vermin may harbor.
3. **Countertop equipment** shall be set apart from adjacent equipment or the clearance between the top of the counter and the bottom of a piece of equipment shall have a minimum gap of 4 inches of unobstructed space to facilitate cleaning. Equipment that can be easily moved by one person and has a flex connection need not comply with this requirement of 4 inch clear space.
4. The **interior** of the enclosed MFF shall have clear, unobstructed height over the aisle way portion of the unit with at least 74 inches from floor to ceiling and a minimum of 30 inches of unobstructed horizontal aisle space.
5. All **related fixtures, tanks, equipment, plumbing, pumps and filters** shall meet standards referenced in the plumbing code. Plumbing fixtures, pumps, filters shall be installed according to manufacturer's specifications.
6. **Construction joints** shall be tightly fitted and sealed with no gaps or voids. All sealant, solder and weld joints located in the food contact areas shall be smooth and approved for food contact surfaces. Spaces around pipes, conduits or hoses that extend through cabinets, floors and outer walls shall be sealed to be smooth and easily cleanable.
7. **Handwashing sink**  
MFFs that handle non-prepackaged foods shall provide a handwashing sink.
  - Handwashing sinks shall have a minimum dimension of 9 inches wide and 9 inches long and 5 inches deep.
  - The sink shall be easily accessible by employees.
  - The sink shall have wall mounted paper towel and liquid soap dispensers.

- The handwashing sink shall be separated from the warewashing sink by a metal splashguard with a height of at least 6 inches that extends from the back edge of drainboard to the front edge of drainboard; the corners of barrier to be rounded. No splashguard is required if the distance between the handwashing sink and warewashing sink drainboards is at least 24 inches.

Note: MFFs that handle prepackaged foods, whole produce, or bulk dispensing of non-potentially hazardous beverages are not required to provide a handwash sink.

## 8. Warewashing sink

MFFs where non-prepackaged food is cooked, blended or otherwise prepared shall provide a warewashing sink.

- The warewashing sink shall have at least 3 compartments with 2 integral metal drainboards.
- The dimensions of each sink shall be large enough to accommodate the cleaning of largest utensils 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.
- Each drainboard shall be at least the size of one of the sink compartments. The drainboard shall be installed with at least  $\frac{1}{8}$  inch per foot slope toward the sink compartment, and fabricated with a minimum of  $\frac{1}{2}$  inch lip or rim to prevent spillage.
- The warewashing sink shall be equipped with mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments.
- The warewashing sink shall be an integral part of primary unit or an approved auxiliary conveyance that is used in conjunction with MFF.
- Warewashing sink shall be supplied with hot water at a minimum temperature of 120°F through a mixing faucet.

MFFs which serve only the below items are not required to provide a warewashing sink, if all utensils and equipment are washed and sanitized on a daily basis at the approved commissary or other approved facility and MFF provides and maintains an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated.

- Non-potentially hazardous foods (PHFs) that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly or shaving of ice.

- Steamed or boiled hotdogs.
- Tamales in the original, inedible wrapper.

MFFs that only prepare potentially hazardous beverages for immediate service in response to individual order must do one of the following:

- Provide a 3 compartment sink
- Provide at least a 2 compartment sink that complies with Subdivision e of Section 114099.3 of the California Retail Food Code.
- Provide 1 compartment sink with at least 1 integral metal drainboard and adequate supply of spare preparation utensils to replace soiled or contaminated ones and warewashing facility in reasonable proximity to and readily accessible for use by food employees at all times.

#### **9. Mechanical refrigeration units**

A mechanical, NSF approved, refrigeration unit is required for the storage of potentially hazardous foods (PHFs), except for prepackaged frozen ready to eat foods, whole fish and whole aquatic invertebrates. Mechanical unit must meet applicable Underwriters Laboratory (UL) standards for electrical equipment. The units shall be of sufficient number and capacity to ensure proper food temperature control during transportation and operation.

#### **10. Mechanical exhaust ventilation system**

A ventilation system must be located over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat and vapors.

- All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Uniform Mechanical Code (CUMC) or for OMFFs, certified and approved by HCD.
- Hoods shall be installed to provide for thorough cleaning of all interior and exterior surfaces, including but not limited to, the hood, filters, piping, lights, troughs, hangers, flanges and exhaust ducts.
- Filters and other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.
- Every joint and seam shall be substantially tight. No solder shall be used except for sealing a joint or seam.
- When grease shatters are provided they shall drain to a collecting receptacle fabricated, designed and installed to be readily accessible for cleaning.

- Exhaust hood ducting shall meet the following requirements:
  - a. All seams in the duct shall be completely tight to prevent the accumulation of grease.
  - b. The ducts shall have sufficient clean outs to make the ducts readily accessible for cleaning.
  - c. All ducts in the exhaust system shall be properly sloped.
  - d. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt and other materials.

## **11. Potable water tanks and plumbing**

- Potable tanks and plumbing shall be constructed of food grade materials as approved by ANSI accredited testing organization for drinking water.
- Interiors shall be smooth free of recesses and crevices and capable of draining completely.
- Potable water tanks shall have sufficient volume:
  - a. At least 5 gallons for handwashing.
  - b. An additional 15 gallons minimum for warewashing for MFFs with limited food preparation.
  - c. An additional 25 gallons minimum for warewashing for any preparation beyond limited food preparation.
- Water tank capacity requirements may be met with one or more potable water tanks.
- Water pressure at a minimum of 1 gallon per minute.
- Potable water inlets are to be protected from contamination and designed to preclude attachment to a non-potable service connection e.g. quick disconnect.
- Potable water inlets must be located at least 1 inch above the overflow.
- Overflow pipe openings must be protected from the entrance of dust, insects and other contamination.
- Potable water tanks may be removable but can be a maximum size of 10 gallons (80 lbs.) to be considered suitably portable.
- Connections to the potable and waste tanks are to be a different type or size so as to eliminate contamination of potable water supply. Waste and potable hose connections are not interchangeable.
- If tanks are removable, they are to be labeled 'potable' or waste to eliminate confusion.
- A water tank, pump, or hoses used for conveying potable water shall not be used for any other purpose.

## 12. **Waste water tanks**

- All waste lines shall be connected to waste water tanks with water tight seals.
- Waste water tanks shall be of sufficient capacity to hold a minimum capacity that is 50% greater than potable water tanks. In no case shall waste water capacity be less than 7.5 gallons. Where potable water for the preparation of food or beverage is supplied, an additional wastewater tank capacity equal to at least 15% of the water supply shall be provided. Where ice is utilized in the storage, display or service of food or beverage, an additional minimum wastewater holding tank shall be provided with a capacity equal to 1/3 of the volume of the ice cabinet to accommodate the drainage of ice melt.
- Waste water tanks may be removable but can be no greater than 10 gallons (80 lbs.) to be considered suitably portable.
- Waste water tanks shall have a discharge valve located to facilitate complete draining of the tank.
- If tanks are removable, they should be labeled 'potable' or 'waste' to eliminate any confusion.
- Wastewater tank shall be equipped with shut-off valve.

## 13. **Water heater**

- MFFs that utilize water for handwashing purposes shall provide a water heater with a minimum capacity of ½ gallon or an instantaneous heater capable of heating water to a minimum of 100°F interconnected with a potable water supply and shall operate independently of the vehicle engine.
- MFFs that utilize water for handwashing and warewashing shall provide a water heater with a minimum capacity of 4 gallons or an instantaneous heater capable of heating water to a minimum of 120°F.

## 14. **Lighting and power supply**

- Light bulbs and tubes shall be covered and completely enclosed in plastic safety shields or the equivalent.
- Light fixtures shall be installed so as not to constitute a hazard to employees or food safety.

- Adequate electrical power shall be provided to power accessories or appliances.

#### **15. Gas fired appliances**

- All liquefied petroleum equipment shall be installed to meet applicable fire authority standards and this installation shall be approved by the fire authority.
- 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 mobile food facility.
- All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat build-up and injury.
- Gas fired appliances shall meet applicable standards that are ANSI certified; certification shall be indicated by a decal on the appliance.

#### **16. Food storage**

- Food storage compartments are to be large enough to accommodate expected food volumes.
- Food storage compartments are to be protected against any kind of contamination.
- Food storage compartments cannot contain plumbing of any kind.
- Potentially hazardous foods shall be stored within mechanical refrigeration units except for frozen ready to eat foods, whole fish and whole aquatic invertebrates.

#### **17. Pass-thru window service openings**

- The service area may have a maximum of 2 pass thru windows.
- Shall be limited to 216 square inches each.
- Shall not be closer together than 18 inches
- Shall be provided with solid or screened window, equipped with self-closing device. Screening shall be at least 16 mesh/sq. inch.
- The counter surface of service openings shall be smooth and easily cleanable.

#### **18. Safety**

- First aid kit shall be provided and located in a convenient area in an enclosed case.

- MFFs that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements.
  - a. All utensils in an MFF shall be stored so as to prevent being thrown about in the event of a sudden stop, collision or overturn. Knife holders shall be designed to be easily cleanable.
  - b. Coffee urns, deep fat fryer, 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 MFF in the event of sudden stop, collision or overturn. As an alternative to this requirement, a coffee urn maybe installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.
  - c. Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.
- 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 openable by hand without special tools or key. The exit shall be labeled in contrasting colors with letters of at least 1 inch high.
- All pressure cylinders shall be securely fastened to a rigid structure.

**19. Food preparation counter space and food/utensil storage space**

- Shall be adequate for operational needs. An easily cleanable utensil storage container is required. Food may not be stored in any plumbing compartment or underneath sinks.

**20. Chemicals, cleaning supplies and other hazardous materials**

- There shall be separated storage for chemicals, cleaning supplies, and other hazardous materials.

**21. Electrical appliances**

- Electrical appliance shall meet applicable Underwriters Laboratory (UL) standards.

**22. Daily operations**

- All MFFs must remain non-permanent and mobile (on wheels)

- All food storage, prep and display must be on the cart. No permanent fixtures (shelves, tables, or counters) may be used in conjunction with the cart.
- All foods shall be removed from the MFF at the end of the operating day.