



**Orange County Health Care Agency
Environmental Health**

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Construction Guide for Mobile Food Facilities

I. Introduction

This construction guide is available to any person intending to construct or remodel a mobile food facility for use in the County of Orange. Mobile food facilities include but are not limited to, motorized ice cream trucks, motorized packaged grocery trucks, hot dog carts and all other types of pushcarts. For the purpose of this guide, mobile food preparation units and stationary mobile food preparation units are not included. This guide is intended to serve as a general overview of mobile food facility construction and permit requirements and should not be considered all-inclusive. Please contact Environmental Health at one of the above phone numbers if you require further information regarding your particular plan.

II. Plan Check Fees

A plan check fee must be paid at the time of plan submittal. Current fee schedules are available upon request.

III. Plan Submittal

- A. Plans are required for all new or remodeled mobile food facilities upon which unpackaged foods will be handled and whose design has not been previously approved by a representative of the Environmental Health.
- B. Before constructing, enlarging or altering any mobile food facility, two (2) copies of detailed plans and specifications must be submitted to Orange County Environmental Health for approval. The plans shall be in a scale of at least one inch equals one foot.
- C. Plan details shall include all proposed equipment including plumbing and electrical systems, back-up storage units, the name of the manufacturer of the mobile food facility, equipment specifications and model numbers, a complete menu of all unpackaged foods offered for sale and the commissary information.
- D. Vehicles which are intended to be occupied during routine business activities and have new or augmented plumbing, gas, mechanical (including ventilation) or electrical (above 12 volt) systems shall be required to undergo review and approval by the California Department of Housing. The California Department of Housing can be contacted at (909) 782-4420.

IV. Equipment and Construction

A. Identification

The name, address, and telephone number of the owner, operator, permittee, business name, or commissary shall be clearly and permanently indicated on both sides of the exterior of the mobile food facility. The name shall be in letters at least 3 inches high, have strokes at least 3/8 inches wide, and be of a contrasting color. Letters for the address and telephone number shall be at least 1 inch high.

B. General

1. All equipment, including the interior cabinets or compartments, shall be equipped so as to be smooth, easily accessible, and easily cleanable. All gaps, cracks, voids, and openings shall be sealed. Internal angles in the food contact areas shall be coved with a 1/8-inch radius to facilitate cleaning.
2. All equipment shall be appropriate for the type of food preparation activity approved on the mobile food facility. Microwave ovens, convection ovens, toasters, grills, rapid heating devices and other cooking equipment are not acceptable.
3. Unfinished wooden surfaces are not permitted.
4. Construction joints shall be tightly fitted and sealed so as to be readily cleanable.
5. All new and replacement equipment shall meet approved sanitation standards or be equivalent to applicable standards. In the absence of applicable standards, the enforcement officer shall approve all new and replacement equipment.
6. Espresso machines shall meet or be equivalent to NSF Standard 4.
7. Refrigerators shall meet or be equivalent to NSF Standard 7.
8. Push type mobile food facilities shall meet or be equivalent to NSF Standard 59.
9. The mobile food facility shall be large enough to store all foods, and food related products that are to be utilized in a single business day.
10. The wheels shall be at least 4 inches in diameter and designed to allow the mobile food facility to move over uneven surfaces.
11. Cup holders or dispensers shall be provided when cups are utilized.

12. A thermocouple safety shut-off device shall be provided for each propane burner.
13. All electrical equipment shall meet applicable Underwriters Laboratory (UL) standards.
14. Grommets shall be provided wherever gas lines pass through partition walls.
15. Internally mounted propane gas tanks shall be vented to the ground.
16. Propane gas tanks shall be secured and stored in a compartment or area free of sources of ignition. The storage of propane tanks on the ground is prohibited.
17. Exterior, hinged shelving extensions shall be limited to half of the overall length of the mobile food facility. Exterior hinged shelving units shall not use support legs that come into contact with the ground.

C. Food Compartment

1. Mobile food facilities selling or offering unpackaged food shall be equipped with a food compartment. Whole, uncut produce and non-potentially hazardous beverages dispensed from approved bulk dispensers are exempt from this requirement.
2. The food compartment shall be large enough to accommodate all open food handling activities. The opening shall be equipped with a tight fitting closure, which adequately protects the interior surfaces from dust, debris and vermin. The opening shall be no larger than 1000 square inches. The 1000 square-inch maximum opening shall be calculated as the sum of all openings into the food compartment.
3. The interior surfaces of the food compartment shall be smooth, easily accessible and easily cleanable.
4. The food compartment shall be equipped with doors that are side-hinged, in horizontal sliding tracks, or are a roll-up design. Horizontal-hinged doors will not be approved.
5. The food compartment shall be free of non-food related items such as electrical panels, plumbing components, trash containers, etc.
6. For occupied vehicles, see also section IV.F.

D. Plumbing System

1. A mobile food facility selling or offering for sale unpackaged foods shall provide a one compartment sink.

2. The sink shall be supplied with hot water (minimum 120°F) and cold water (less than 101°F). The water shall be dispensed through a mixing valve faucet that permits both hands to be free for washing. The minimum flow rate shall be one gallon per minute.
3. The sink size shall be adequate for washing of hands and utensils (minimum 9" X 9" X 5" deep). The sink shall be large enough to accommodate the largest utensil to be washed.
4. The sink shall be located on the operator side of the mobile food facility, at counter top level or under an open counter cut out.
5. The sink shall be free of any obstructions.
6. Handwashing cleanser and single service paper towels shall be provided from permanently mounted dispensers immediately adjacent to the sink.
7. The capacity of the potable water system shall be sufficient to supply steam tables, utensil washing and sanitizing, hand washing and equipment cleaning. A minimum of 5 gallons of water shall be provided exclusively for handwashing. Any water needed for other purposes shall be in addition to the 5 gallons for handwashing.
8. The wastewater tank shall be at least 7.5 gallons capacity or 150% of the capacity of the potable water tank. In addition, the wastewater tank shall accommodate 33% of the volume of any installed ice bin and 15 % of the volume of water utilized for food products or in steam tables.
9. All water supply and waste tanks shall be equipped with fixed fill and drain connections.
10. The potable water fill connection shall be equipped with an approved quick disconnect device.
11. For occupied vehicles, see section IV.F.

E. Refrigeration

1. Mobile food facilities selling potentially hazardous foods shall be equipped with refrigeration units that are NSF approved or equivalent.
2. Ice bins, used solely for the purpose of cooling potentially hazardous foods, may be approved under limited circumstances in lieu of mechanical refrigeration.

F. Occupied vehicles

1. Service window openings

- a. Occupied vehicles shall have food service window openings no larger than 216 square inches. Service windows shall be at least 18 inches apart.
 - b. The service openings shall be self-closing with a screen of not less than 16 mesh per inch, or a solid closing device. The counter surface of the service openings shall be smooth, easily cleanable, and without channels, crevices, flanges or other cleaning obstructions.
2. Interior surfaces
- a. With the exception of the service openings, the entire interior of the mobile food facility shall be enclosed with a solid, easily cleanable material.
 - b. The floor surface shall be smooth and impervious to water, grease and acid and of easily cleanable construction. The floor surface shall be of an approved type that continues up the wall or toe-kicks, at least four (4) inches, in a seamless manner, forming a minimum of a 3/8th-inch radius cove as an integral unit.
 - c. Floors, walls, and ceilings shall be constructed so that the surfaces are light in color, impervious to moisture, and are smooth, durable, non-toxic and cleanable.
3. Aisle width / ceiling height
- a. There shall be a minimum of 74 inches of clear, unobstructed height over the aisle-way portion of the unit.
 - b. There shall be a minimum of 30 inches of unobstructed horizontal aisle space.
4. Plumbing system
- a. A mobile food facility selling or offering for sale unpackaged foods shall be equipped with a one compartment sink.
 - b. The sink shall be supplied with hot water (minimum 120°F) and cold water (less than 101°F). The water shall be dispensed through a mixing valve faucet that permits both hands to be free for washing. The minimum flow rate shall be one gallon per minute.
 - c. The sink size shall be adequate for washing for washing hands and utensils (minimum 9" X 9" X 5" deep). The sink shall be large enough to accommodate the largest utensil to be washed.

- d. The sink shall be free of any obstructions.
- e. Handwashing cleanser and single service paper towels shall be provided from permanently mounted dispensers immediately adjacent to the sink.
- f. The capacity of the potable water system shall be sufficient to supply steam tables, utensil and equipment washing and sanitizing, hand washing and all food preparation activity. Potable water capacity shall be at least 20 gallons. Additional water potable water capacity may be determined as part of the plan review process.
- g. The wastewater tank shall be at least 30 gallons capacity or 150% of the capacity of the potable water tank. In addition, the wastewater tank shall accommodate 33% of the volume of any installed ice bin and 15 % of the volume of water utilized for food products or in steam tables.
- h. All water supply and waste tanks shall be equipped with fixed fill and drain connections.
- i. The use of back-up storage facilities is prohibited.

5. Lighting

- a. Ceiling light fixtures shall be recessed or flush mounted and sealed. The fixtures shall be equipped with safety covers approved by the Environmental Health.
- b. A minimum of 20 foot-candles of light as measured 30 inches above the floor shall be provided.

6. Ventilation

- a. Ventilation shall be adequate to provide a reasonable condition of comfort for employees.
- b. A mechanical exhaust ventilation system may be required for food preparation activity that generates gases, grease, heat, vapors or smoke.

7. Storage

All food, supplies and equipment shall be stored within the occupied vehicle.

V. Commissary Requirements

- A. All mobile food facilities shall report to the commissary each operating day for cleaning, servicing, and storage.
- B. The commissary shall be approved by the local enforcement agency as suitable to support the sanitary operation of the proposed mobile food facility. The commissary shall meet all sanitary design and operating requirements of the local enforcement agency including Article 12.5 of CURFFL.
- C. All push type mobile food facilities shall be stored indoors at the commissary or other facility approved by the local enforcement agency.
- D. An original commissary letter, one for each mobile food facility, shall be submitted prior to the issuance of a Health Permit. The letter shall be on the commissary facility's letterhead and shall be signed by an authorized representative of the commissary. The letter shall include the name of the mobile food facility owner, the business name of the mobile food facility and a statement indicating that the mobile food facility is authorized to utilize the commissary for cleaning, servicing, and storage. The requirement for the commissary letter may be waived where the mobile food facility and the commissary are under the same ownership.
- E. Written operational procedures **may** be required for the evaluation of handling unpackaged foods and the cleaning and sanitizing of equipment.

VI. Operational Requirements

- A. Food sales from non-motorized mobile food facilities shall be conducted within 200 feet of **approved** and readily available toilet and handwashing facilities. Mobile food facilities that operate at a single location shall indicate the location of the restroom.
- B. Mobile food facilities that have more than one stop shall provide a listing of stops; including the time, the street address, the city and the name of the adjacent business. Mobile food facilities that operate without designated stops shall be evaluated on a case-by-case basis.
- C. During operation, no food shall be stored, displayed, or served from any place other than the mobile food facility.
- D. The use of tables, benches, and other such devices to display, or serve items for use on the mobile food facility is prohibited.
- E. Back-up storage
 - 1. The use of a back-up storage unit at the point of food sales for the storage of items such as paper products, sodas, or prepackaged non potentially

hazardous foods will be evaluated on a case by case basis. The unit shall be of smooth, nonabsorbent, easily cleanable construction, fully enclosed so as to be rodent proof, not larger than 3 feet wide by 6 feet long by 4 feet high, and readily movable. The back-up storage unit shall be properly stored at the commissary when not in use, and without water, electric or other service connections.

2. The use of back-up storage facilities in association with occupied vehicles is prohibited.
- F. Food condiments shall be protected from contamination. Condiments provided for customer self-service, shall be prepackaged or from approved (pump, pour, squeeze, or auger type) dispensing devices. Potentially hazardous foods such as chili or cheese are not permitted as a condiment, unless they are individually prepackaged and properly labeled at an approved facility, and kept at or below 41 degrees Fahrenheit, or at or above 140 degrees Fahrenheit at all times.
- G. During transportation and storage of the mobile food facility, food and food contact surfaces shall be protected from contamination.
- H. Food products remaining after each day's operation shall be stored only in an approved food facility. Potentially hazardous foods held at or above 140 degrees Fahrenheit shall be discarded at the end of the day.
- I. Utensils and equipment shall be handled and stored so as to be protected from contamination.
- J. Single-service utensils shall be obtained from sanitary containers or approved sanitary dispensers, stored in a clean, dry place until used, handled in a sanitary manner, and used only once.
- K. All wastewater shall be drained to an approved sewerage connection at the approved commissary.
- L. The mobile food facility operator shall dispense all unpackaged foods. Customer self-service of unpackaged foods is prohibited.
- M. Thermometers shall be provided for all warming units and refrigeration units. A probe type thermometer (0 to 220 degrees Fahrenheit) shall also be available for use on a mobile food facility that handles potentially hazardous foods.
- N. Potentially hazardous foods shall be maintained at or below 41 degrees Fahrenheit or at or above 140 degrees Fahrenheit at all times.

VII. Acceptable Foods

- A. Prepackaged Foods

1. All food displayed, sold, or offered for sale from the mobile food facility shall be prepackaged at a facility approved by the local enforcement agency.
 2. A tamale shall be considered prepackaged if dispensed to the customer in its original, labeled, inedible wrapper.
- B. Unpackaged foods
1. The following foods may be sold from the mobile food facility in an unpackaged state, provided the storage, display, and dispensing methods are approved by the enforcement agency.
 - a. Non potentially hazardous foods requiring no preparation other than heating, baking, popping, blending, assembly, portioning, or dispensing (i.e. popcorn, nuts, candy, uncut raw produce, cotton candy, pretzels and similar bakery products).
 - b. Non potentially hazardous ingredients combined into a non-potentially hazardous product (i.e. snow cones and slush beverages).
 - c. Hot dogs (including polish sausage, knockwurst etc.).
 - d. Whole fish and whole aquatic invertebrates.
 - e. Packaged frozen ice cream bars. Ice cream bars may have their package removed by the mobile food facility operator for the purpose of adding condiments such as nuts and sprinkles.
 - f. Cappuccino and other coffee and cocoa-based beverages that may contain dairy products which are immediately served to the consumer.
 - g. Hot and cold non-potentially hazardous beverages, (such as coffee, soft drinks, tea, and lemonade) sold from approved bulk dispensing units.

VIII. Summary of Mobile Food Facility Requirements

- A. Mobile food facilities selling prepackaged foods and whole, uncut produce shall have:
1. Mobile food facility identification.
 2. An approved commissary.
 3. A restroom location diagram, indicating the location of the approved restrooms.

- B. Mobile food facilities selling bulk non-potentially hazardous beverages shall have:
 - 1. Mobile food facility identification.
 - 2. An approved commissary.
 - 3. A restroom location diagram, indicating the location of the approved restrooms.
 - 4. All equipment is to meet approved applicable sanitation standards or be equivalent.
 - 5. Cup dispensers.

- C. Mobile food facilities selling whole fish and aquatic invertebrates shall have:
 - 1. Mobile food facility identification.
 - 2. A food compartment.
 - 3. An approved commissary.
 - 4. A wastewater-holding tank for ice melt collection.
 - 5. A restroom location diagram, indicating the location of the approved restrooms.
 - 6. Operational procedures.
 - 7. Approved refrigeration methods.

- D. Mobile food facilities handling unpackaged foods (i.e. hot dogs, popcorn, snow cones, pretzels, churros, prepackaged ice cream bars unwrapped for the purpose of adding condiments and cappuccino) shall have:
 - 1. Mobile food facility identification.
 - 2. A food compartment.
 - 3. An approved commissary.
 - 4. A complete menu.
 - 5. A restroom location diagram, indicating the location of the approved restrooms.
 - 6. All equipment shall meet approved applicable sanitation standards.

7. A handsink with hot and cold running water.
 8. Hand cleanser in an approved dispenser.
 9. Paper towels in an approved dispenser.
 10. A potable water supply tank.
 11. A waste water holding tank.
 12. Cup dispensers for any cups utilized.
 13. Operational procedures.
- E. Occupied vehicles selling prepackaged ice cream or prepackaged foods and whole, uncut produce shall have:
1. Mobile food facility identification.
 2. A vermin/dust proof enclosure that is capable of closing the mobile food facility up tight when it is not open for business (except for a mobile food facility selling only produce).
 3. Shelving to store foods at least 4 inches off of the floor.
 4. If mechanical refrigeration units are used to keep potentially hazardous foods at the proper temperature, Department of Housing approval shall be required
 5. An approved commissary.
 6. A restroom location diagram, indicating the location of the approved restrooms, for a mobile food facility with more than one scheduled stops, or stops of a duration lasting longer than one hour.
 7. An unobstructed aisle width of at least 30 inches when the facility is normally occupied during normal business operations.
 8. An unobstructed floor to ceiling distance of 74 inches when the facility is normally occupied during normal business operations.
 9. Approved floor, interior wall and ceiling surfaces.
- F. Occupied vehicles selling limited foods (nonpotentially hazardous foods, and approved potentially hazardous foods (hot dogs, cappuccino and other coffee or cocoa based drinks, ice cream bars for the purpose adding condiments, and whole fish and aquatic invertebrates) shall have:
1. Mobile food facility identification.

2. Approved pass-through windows (maximum 216 square inches, more than 18 inches apart).
3. An approved commissary.
4. A complete menu.
5. A restroom location diagram, indicating the location of the approved restrooms, for a mobile food facility with more than one scheduled stops, or stops lasting longer than one hour.
6. All equipment shall meet approved applicable sanitation standards.
7. A handsink with hot and cold running water.
8. Hand cleanser in an approved dispenser.
9. Paper towels in an approved dispenser.
10. A potable water supply tank.
11. A waste water holding tank.
12. Operational procedures.
13. Approval by the California Department of Housing.
14. Approved wall, floor and ceiling surfaces.
15. An unobstructed aisle width of at least 30 inches.
16. An unobstructed floor to ceiling distance of 74 inches.