



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION

P.O. BOX 129261, SAN DIEGO, CA 92112-9261
(619) 338-2222 FAX (619) 338-2377
1-800-253-9933

MOBILE FOOD FACILITY REQUIREMENTS (PUSHCARTS/TRAILERS/ETC.)

This document has been prepared to assist you in starting your new mobile food business. Please read this information carefully. If you have any further questions, contact the Public Information Specialist at 338-2222.

GENERAL REQUIREMENTS

ZONING

Before you may legally operate a mobile food unit on any public street, highway, road or sidewalk, you must have proper clearance from the local zoning authority.

City of San Diego Zoning 236-6490
County Dept. of Planning and Land Use 565-5981
Please consult your phone directory for other city zoning departments.

COMMISSARY

All mobile units must operate from a "commissary", which is a commercial location, under permit and inspection by Department of Environmental Health for food sales. You must provide a letter of approval* from the commissary you select agreeing to allow you to use their facility to service your unit and store any food products needed to operate your cart business. NO FOOD OR BEVERAGE MAY BE STORED AT A PRIVATE HOME.

IDENTIFICATION

Signs on at least two (2) sides of your vehicle showing the name of your business (with lettering three (3) inches in height and 3/8" wide), and the address of the headquarters and your phone number (with lettering one (1) inch in height).

CLEANABLE

All storage areas, including the interior of cabinet units or compartments, must be smooth, easily accessible, and easily cleanable. Unfinished wooden surfaces are not permitted. Construction joints shall be tightly fitted and sealed. All utensils shall be constructed of nontoxic materials and shall be readily cleanable (commercial equipment only).

FOOD PROTECTION

- Potentially hazardous foods shall be maintained at or below 41°F or at or above 140°F at all times.
- During operation, no food shall be displayed, stored, or served from any place other than the unit.
- All customer serviced food condiments shall be protected from contamination and shall be prepackaged or stored in approved dispensing units.
- All food and food contact surfaces shall be protected from contamination during transportation and storage.
- Wastewater shall drain to an approved integral holding tank and may not be drained on the ground or into a storm drain.
- Food sales shall be conducted within 200 feet of approved toilet and hand washing facilities or as otherwise approved by this department to ensure proper sanitary facilities are available to the foodhandler.

* Commissary Agreement Letter is attached

MOBILE FOOD UNITS THAT HANDLE UNPACKAGED FOOD

In addition to the general requirements listed above, those handling unpackaged foods must comply with the following:

APPROVED FOODS

The following foods may be sold from a pushcart in an unpackaged state:

- Pretzels and other similar bakery products
- Hot dogs
- Coffee and cocoa-based drinks
- Shaved ice, Italian water ice, granite, snow cones
- Unpackaged ice cream bars to add condiments/coatings
- Whole fish and who aquatic invertebrate
- Popcorn
- Nuts

The heating, baking, popping, blending, assembly, portioning, and dispensing of nonpotentially hazardous foods, requiring no further preparation, is approved for sale from a pushcart.

No barbecuing, frying, and/or grilling of raw foods is allowed. All other foods displayed, sold, or offered for sale from a pushcart must be prepackaged at a health-regulated facility.

BEVERAGES

Hot and cold beverages, that are not potentially hazardous, may be sold from approved bulk dispensing units, including sodas, coffee and other nondairy liquids.

FOOD COMPARTMENT

All unpackaged foods must be protected from contamination and stored in an enclosed food compartment. The opening to this compartment must be sufficiently large to permit food assembly. It shall be provided with a tightly fitted closure, which is to remain in place except when assembling food or cleaning.

ADDITIONAL REQUIREMENTS

- Mobile food facilities shall always be operated within 200 feet of approved toilet and hand-washing facilities or as otherwise approved.
- All refrigerators or warmers, steamers, etc., must be commercial quality only.
- At least five (5) gallons of water shall be provided exclusively for hand washing. Any water needed for other purposes shall be in addition to the five (5) gallons for hand washing. The capacity of the system shall be sufficient to furnish enough hot and cold water for the following: steam table, utensil washing and sanitizing, hand washing, and equipment cleaning.
- The water tank inlet or fill spout must be protected to avoid backflow into the municipal water supply.
- A waste water tank that is 1.5 times the capacity of the water supply tank.
- Mobile food facilities using ice must have additional waste water holding equal to one third the volume of the ice container to accommodate drainage of ice melt.
- Mobile food facilities equipped with a tank supplying product water (coffee etc.) Must have additional waste tank capacity equal to 15% of this water capacity.
- A one compartment sink of suitable size for hand washing and utensil cleaning with warm running water which is at least 38°C (101°F).
- Hand-washing cleanser and single-service towels.
- Food handler training certification for the operator.
- Mobile food facilities selling unpackaged frozen ice cream bars, milk, cream, or similar dairy products, require mechanical refrigeration.
- The cart operators shall develop written operational procedures for safe food handling and the cleaning and sanitizing of utensils and food contact surfaces, before operating.
- Units that can be occupied must meet the height and width requirements in Section 114282.

Attachments: Permit Application
 Commissary Agreement Letter
 Location of Operation Statement
 Toilet Facilities Permission Letter

COUNTY OF SAN DIEGO
P.O. BOX 129261
SAN DIEGO, CA 92112-9261
(619) 338-2222

EL CAJON OFFICE
200 E. MAIN, 6TH FLOOR
EL CAJON, CA 92020
(619) 441-4030

SAN MARCOS OFFICE
338 VIA VERA CRUZ
ROOM 201
SAN MARCOS, CA 92069
(760) 471-0730

SAN DIEGO OFFICE
1255 IMPERIAL AVENUE
SAN DIEGO, CA 92101
(619) 338-2222

- For Office Use Only -

Establishment #	Location Code		Business Code	Units	Annual Fee	Expiration	
	Census Tract	Inc.				Month	Day

APPLICATION FOR HEALTH PERMIT FOR MOBILE FOOD FACILITY

1. OWNER (Please Print) First Name Middle Last Name			2. BUSINESS PHONE AREA CODE:() 2a. FAX #:	
3. ADDRESS OF CART LOCATION Street Number Street Name City Zip Code				
4. MAILING ADDRESS (if different from above) Street Number Street Name City Zip Code				
5. NAME OF ESTABLISHMENT			6. TYPE OF ESTABLISHMENT	
7. REASON FOR APPLICATION (Check one) <input type="checkbox"/> Reopen <input type="checkbox"/> New <input type="checkbox"/> Renewal <input type="checkbox"/> Change of Owner			8. NAME OF PREVIOUS OWNER	
9. INDICATE NUMBER OF UNITS MOBILE UNITS <input type="text"/>			10. DATE YOU START/ASSUME BUSINESS Month Date Year	
11. TYPE OF ORGANIZATION (Check one) A. SINGLE OWNER <input type="checkbox"/> B. PARTNERSHIP <input type="checkbox"/> C. CORPORATION <input type="checkbox"/>		12. DRIVER'S LICENSE # (ATTACH COPY) MOBILE FOOD UNIT LICENSE NUMBER(S) 	13. COMPUTATION OF PERMIT FEE	
IF "B" or "C" LIST PARTNERS OR OFFICERS and their mailing address. If Corporation, also include the Agent for Service with the mailing address. _____ _____			A. BASIC FEE Basic No. Units	\$
			B. ADDITIONAL UNIT FEE No. @ \$	\$
			C. SUBTOTAL (Sum of A & B)	\$
			D. PENALTY FOR LATE PAYMENT	\$
			E. TOTAL AMOUNT DUE	\$

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I hereby consent to all necessary inspections made pursuant to law and incidental to the issuance of this permit and the operation of this business.

Signature _____ Date: _____

Title _____

H.D. USE	Receipt No.	Decal No.(s)

**(SAMPLE LETTER FORMAT)
(COMMISSARY/HEADQUARTERS)
LETTER OF AGREEMENT
NEW/RENEWAL**

County of San Diego
Department of Environmental Health
P.O. Box 129261
San Diego, CA 92112-9261
(619) 338-2222

Date: _____

Gentlemen:

Mr./Ms. _____ has my permission to use
my health regulated business at

_____ FOR THE PURPOSES OF
ESTABLISHING A COMMISSARY/HEADQUARTERS FOR THEIR MOBILE
FOOD/CATERING OR FOOD PROCESSING BUSINESS. This permission includes
the use of the premises for the food storage, maintenance of
supplies, and storage of mobile food

Signed: _____

Commissary/Headquarters Owner: _____

Name: _____

Address: _____

Phone Number: _____

OFFICE USE ONLY

VERIFICATION OF HEADQUARTERS

Current Permit Yes/No

Establishment # _____

VERIFICATION OF HEADQUARTERS-OTHER AGENCY

Copy of Current Permit Yes/No

Date of Approval _____



County of San Diego

GARY ERBECK
DIRECTOR

**DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION**

P.O. BOX 129261, SAN DIEGO, CA 92112-9261
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1-800-253-9933

RICHARD HAAS
ASSISTANT DIRECTOR

MOBILE FOOD FACILITY

**LOCATION OF OPERATION
STATEMENT**

I, _____, have read the regulations that govern mobile food facility operations in San Diego and, therefore, am submitting a location at which I will operate my business:

Location (Lugar):

Days of Operation (Dias de Operacion):

Hours of Operation (Horas de Operacion):

All locations must be within 200 ft. of approved toilet facilities.

Signed: _____

Date: _____

Field Check of Proposed Location

Specialist: _____

Date Approved: _____



County of San Diego

GARY W. ERBECK
DIRECTOR

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RICHARD HAAS
ASSISTANT DIRECTOR

MOBILE FOOD TOILET FACILITIES

PERMISSION LETTER

To Whom It May Concern:

The toilet facilities located at:

may be used by the operators of the mobile food facility business:

These toilet facilities include water, flush toilets, hot and cold running water, and single service soap and towels in wall-mounted dispensers.

Signed: _____
(Responsible Party)

Name: _____

Address: _____

Phone: _____

Field Check of Toilet Facilities

Specialist: _____

Date Approved: _____

California Health and Safety Code (CURFFL 2000)

Article 11. Mobile Food Facilities

114250. Scope

This article governs sanitation requirements for mobile food facilities as defined in Section 113900.

114255. Applicable CURFFL Sections

In addition to complying with the applicable provisions of this article as set forth in 114260, all mobile food facilities shall meet the applicable requirements of Article 6 (commencing with Section 113975) and Article 7 (commencing with Section 113990).

114260. Types of Food Handled, Requirements

(a) Mobile food facilities that are limited to the handling of prepackaged nonpotentially hazardous food and produce shall comply with subdivisions (a) to (i) inclusive, of Section 114265.

(b) Mobile food facilities that handle prepackaged potentially hazardous food, whole fish and whole aquatic invertebrates, or the bulk dispensing of nonpotentially hazardous beverages shall comply with subdivisions (a) to (m), inclusive, of Section 114265. For purposes of this section, tamales shall be considered prepackaged if dispensed to the customer in its original, labeled, inedible wrapper.

(c) Mobile food facilities that handle any of the following foods shall comply with subdivisions (a) to (s), inclusive, of Section 114265:

(1) Nonprepackaged nonpotentially hazardous food requiring no preparation other than heating, baking, popping, blending, assembly, portioning, or dispensing.

(2) Preparation of nonpotentially hazardous ingredients into a nonpotentially hazardous food.

(3) Hot dogs, cappuccino, and other coffee based or cocoa-based beverages that may contain cream, milk, or similar dairy products, and frozen ice cream bars that meet the requirements of subdivision (b) of Section 114270.

(d) Only those foods described in this section may be prepared or dispensed on a mobile food facility.

(e) Cooking processes, including, but not limited to, barbecuing, broiling, frying, and grilling are not permitted on a mobile food facility.

114265. Construction Requirements

(a) The name, address, and telephone number of the owner, operator, permittee, business name, or commissary shall be legible, clearly visible, and permanently indicated on at least two sides of the exterior of the mobile food facility. The name shall be in letters at least 8 centimeters (3 inches) high and shall have strokes at least 1 centimeter (3/8 inch) wide, and shall be of a color contrasting with the mobile food facility exterior. Letters and numbers for address and telephone numbers shall not be less than 2.5 centimeters (one inch) high.

(b) Mobile food facility equipment, including, but not limited to, the interior of cabinet units and compartments, shall be designed so as to, and made of materials that, result in smooth, readily accessible, and easily cleanable surfaces. Unfinished wooden surfaces are prohibited. Construction joints shall be tightly fitted and sealed so as to be easily cleanable.

Equipment and utensils shall be constructed of durable, nontoxic materials and shall be easily cleanable.

(c) 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.

(d) Notwithstanding subdivision (k), food products remaining after each day's operation shall be stored only in an approved commissary or other approved facility.

(e) During transportation, storage, and operation of a mobile food facility, food, food contact surfaces, and utensils shall be protected from contamination. Single-service utensils shall be individually wrapped or in sanitary containers or approved sanitary dispensers, stored in a clean, dry place until used, handled in a sanitary manner, and used only once. Food contact surfaces and utensils shall be cleaned and sanitized in accordance with subdivisions (i), (j), and (k) of Section 114090.

(f) All food displayed, sold, or offered for sale from a mobile food facility shall be obtained from an approved source.

(g) Food condiments shall be protected from contamination and, where available for customer self-service, be prepackaged or available only from approved dispensing devices.

(h) Mobile food facilities shall be operated within 60 meters (200 feet) of approved and readily available toilet and hand washing facilities or as otherwise approved by the enforcement agency to ensure restroom facilities are available to facility employees.

(i) All mobile food facilities shall operate out of a commissary or other approved facility in accordance with Article 12.5 (commencing with Section 114300). Mobile food facilities shall report to the commissary or other approved facility at least once each operating day for cleaning and servicing operations. Mobile food facilities shall be properly stored, cleaned, and serviced at, or within, a commissary or other facility as approved by the enforcement agency so as to provide protection from unsanitary conditions.

(j) Potentially hazardous food shall be maintained at or below 5 degrees Celsius (41 degrees Fahrenheit) or at or above 60 degrees Celsius (140 degrees Fahrenheit) at all times in accordance with Section 113995.

(k) Potentially hazardous food held at or above 60 degrees Celsius (140 degrees Fahrenheit) on a mobile food facility shall be destroyed at the end of the operating day.

(l) All wastewater from a mobile food facility shall be drained to an approved wastewater receptor at the commissary or other approved facility.

(m) All new and replacement gas-fired appliances shall meet applicable American Gas Association 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.

(n) Bulk beverage dispensers shall only be filled at the commissary or other facility approved by the enforcement agency unless a hand washing sink as described in paragraph (1) of subdivision (p) is provided.

(o) Where nonprepackaged food is handled for display or sale, the mobile food facility shall be equipped with a food compartment that completely encloses all food, food contact surfaces, and the handling of ready-to-eat food. The opening to the food compartment shall be sized as appropriate to the food handling activity without compromising the intended protection from contamination, and shall be provided with tight-fitting doors that, when closed, protect interior surfaces from dust, debris, insects, and other vermin.

(p) Mobile food facilities, not under a valid public health permit as of January 1, 1997, on which nonprepackaged ready-to-eat food is sold or offered for sale shall be constructed and equipped in compliance with all of the following:

(1) A minimum of a one-compartment metal sink, hand washing cleanser and single-service towels in approved dispensers shall be provided. The sink shall be furnished with hot running water that is at least 49 degrees Celsius (120 degrees Fahrenheit) and cold running

water that is less than 38 degrees Celsius (101 degrees Fahrenheit) through a mixing-type faucet that permits both hands to be free for washing. The sink shall be large enough to accommodate the largest utensils washed. The sink, hand washing cleanser, and single-service towels shall be located as to be easily accessible and unobstructed for use by the operator in the working area. The minimum water heater capacity shall be one-half gallon.

(2) The potable water tank and delivery system shall be constructed of approved materials, provide protection from contamination, and shall be of a capacity commensurate with the level of food handling activity on the mobile food facility. The capacity of the system shall be sufficient to furnish enough hot and cold water for the following: steam table, utensil washing and sanitizing, hand washing, and equipment cleaning. At least 18 liters (5 gallons) of water shall be provided exclusively for hand washing. Any water needed for other purposes shall be in addition to the 18 liters (5 gallons) for hand washing.

(3) (i) The wastewater tank or tanks shall have a minimum capacity that is 50 percent greater than the potable water tank or tanks supplying the hand and utensil washing sink. In no case shall this wastewater capacity be less than 28 liters (7.5 gallons).

(ii) Mobile food facilities utilizing ice in the storage, display, or service of food or beverages shall provide an additional minimum wastewater holding tank capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.

(iii) Mobile food facilities equipped with a tank supplying product water for the preparation of a food or beverage shall provide an additional wastewater tank capacity equal to at least 15 percent of this water supply.

(iv) Additional wastewater tank capacity may be required where wastewater production or spillage is likely to occur.

(v) Any connection to a wastewater tank shall preclude the possibility of contaminating any food, food contact surface, or utensil.

(4) A mobile food facility's potable water tank inlet 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. Hoses used to fill potable water tanks shall be made of food grade materials and handled in a sanitary manner.

(5) Mobile food facilities limited to the portioning and dispensing of nonprepackaged, nonpotentially hazardous food are exempt from the hand washing and utensil washing sink requirements of this subdivision if there is an approved supply of gloves or utensils, or both, on the facility that preclude any hand contact with the food products being dispensed. This exemption does not extend to the scooping of ice.

(q) Mobile food facilities selling unpackaged frozen ice cream bars or holding cream, milk, or similar dairy products pursuant to Section 114270 shall be equipped with refrigeration units as described in Section 113860.

(r) Operators of mobile food facilities handling nonprepackaged 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.

(s) All potentially hazardous food shall be prepackaged in an approved food facility except as provided in Sections 114260 and 114270.

(t) Except to the extent that an alternative construction standard is explicitly prescribed by this section, construction standards for mobile food preparation units and stationary mobile food preparation units which are subject to Part 2 (commencing with Section 18000) of Division 13 shall be governed by the provisions of that part.

114270. Sale of Nonprepackaged Food

(a) Nonprepackaged food may be sold from mobile food facilities in accordance with Sections 114260 and 114265, provided that the storage, display, and dispensing methods are approved by the enforcement agency.

(b) (1) Cappuccino, espresso, cafe latte, cafe macchiato, mocha, hot chocolate, and other coffee-based or cocoa-based beverages that may contain cream, milk, or similar dairy products shall be made to order and immediately served to the consumer.

(2) Frozen ice cream bars may be sold from mobile food facilities in an unpackaged state if the frozen ice cream bars are prepackaged at a facility approved by the enforcement agency and unpackaged for the purpose of adding food condiments.

114275. Exemption

(a) Mobile food facilities formerly approved as vehicles immediately preceding January 1, 1997, on which nonprepackaged hot dogs, popcorn, or snowcones are sold or offered for sale that operate exclusively on premises wherein approved toilet, hand washing, and utensil washing facilities are readily available and within 60 meters (200 feet) shall be exempt from the requirements of subdivision (p) of Section 114265.

(b) Mobile food facilities as set forth in subdivision (a) that were in operation as of July 1, 1986, need not meet the requirements of this article relating to utensil washing facilities, if an approved supply of gloves or utensils, or both, is maintained on the mobile food facility that would preclude any hand contact with the food products being dispensed.

114282. Height and Width of Occupied Areas

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 188 centimeters (74 inches) from floor to ceiling, and a minimum of 76 centimeters (30 inches) of unobstructed horizontal aisle space. This section shall not apply to vehicles under permit prior to January 1, 1996.