

GUIDELINES FOR MOBILE FOOD FACILITIES



**COUNTY OF KINGS DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES**

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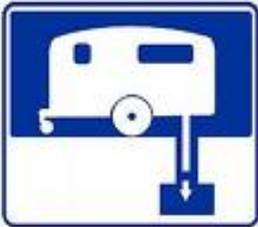
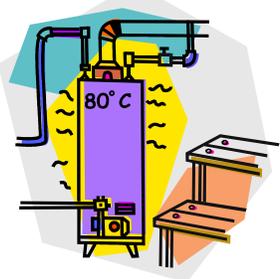
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MOBILE FOOD FACILITIES GUIDELINES IN KINGS COUNTY

All Mobile Food Facilities (MFF's) must meet the requirements under the California Retail Food Code. These guidelines summarize the contents of the Retail Food Code sections that pertain to Mobile Food Preparation Facilities and their requirements.

REQUIREMENTS	CRFC SECTIONS
I - PLAN CHECK	SECTION 114294
	<p>Submit 2 sets of drafted plans for all new and/or remodeled MFF's prior to construction. Plans MUST include all of the following items, but not limited to:</p> <ul style="list-style-type: none"> A. Potable water tanks B. Waste water tanks C. Water heater D. Utensil & hand wash sinks E. Food service equipment & storage F. Mechanical ventilation G. Signage & doors H. Finishing schedule
II - COMMISSARY	SECTION 114295
	<p>Submit commissary letter indicating where the MFF's will be stored, cleaned and serviced.</p>
III - FOOD HANDLER CERTIFICATION	SECTION 113947.1
	<p>MFF'S that prepare, handle or serve potentially hazardous foods MUST have an employee on staff that has food safety certification.</p>

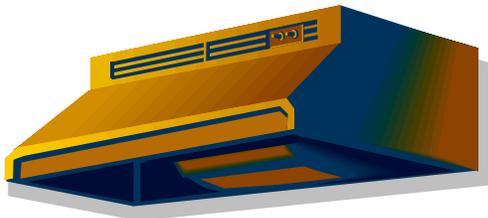
IV - MFF'S CONSTRUCTION	SECTIONS 114294 – 114332.7
<p data-bbox="282 237 704 275">A - Potable Water Tank(s)</p> 	<p data-bbox="776 275 1386 491">Tank(s) shall have sufficient volume to meet the 5gal minimum requirement for proper hand washing. For larger volume food preparation the tank(s) must also have an additional 25gal storage capacity for proper warewashing and for food preparation.</p> <p data-bbox="776 495 1386 562">Potable water inlets must be protected from contamination and/or vermin access.</p>
<p data-bbox="289 657 698 695">B – Waste Water Tank(s)</p> 	<p data-bbox="776 699 1386 804">Tank(s) must be of sufficient capacity to hold up to 150% of the potable hand and utensil waste water.</p> <p data-bbox="776 808 1386 875">The discharge valve of the tank must be secured to prevent water leaks.</p> <p data-bbox="776 879 1386 947">Waste and potable hose connections must not be interchangeable or of the same color.</p>
<p data-bbox="331 1014 656 1052">C – Water Heater(s)</p> 	<p data-bbox="776 1167 1386 1272">The water heater must be of minimum 3gal capacity and capable of heating water to a minimum of 120°F.</p>
<p data-bbox="237 1402 751 1440">D – Utensil & Hand Wash Sinks</p> 	<ul data-bbox="824 1430 1386 1902" style="list-style-type: none"> ❖ Sinks must have hot and cold running water. ❖ Single use paper towel and soap dispensers must be provided. ❖ The hand wash sink and warewash sink must be separated by a metal splashguard. ❖ MFF's must have a 3 compartment sink for warewashing purposes. The dimensions of the compartments must be large enough to accommodate the cleaning of the largest utensil available and/or in use.

E – Food Service Equipment & Storage



- ❖ Refrigeration units must be able to hold potentially hazardous foods (**PHF**'s) at 41°F or lower.
- ❖ Refrigeration units must be installed with mechanical ventilation.
- ❖ Steam tables and other hot holding equipment must be able to hold **PHF**'s at 135°F or higher.
- ❖ Storage compartments must be large enough to accommodate expected food volumes.
- ❖ Store cleaning supplies separate from all food items.
- ❖ Light fixtures must be covered with a shatter-proof material.
- ❖ All equipment and plumbing must be certified or classified by ANSI, NSF, UL or ETL standards.
- ❖ No household type equipment may be used in the MFF's.

F – Kitchen Hood

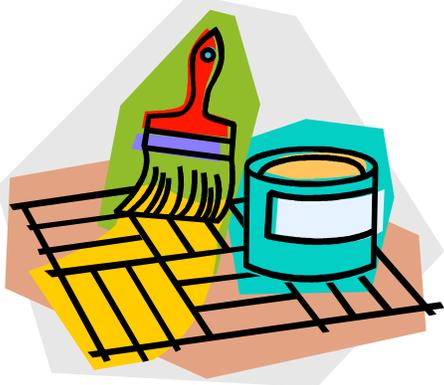
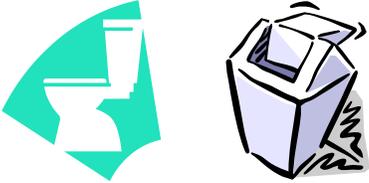


The mechanical exhaust ventilation system must be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat and vapors. The ventilation system must meet the mechanical code requirements and be approved by the State Housing and Community Development Department at (800) 952-5275.

G – Signage & Doors



- ❖ Doors and windows must be tight fitting to prevent vermin entry.
- ❖ Post the Health Department permit at a visible location.
- ❖ NOTE – The permit is non-transferrable between operators.
- ❖ Business name and address must be on both sides of the vehicle. Signs must be permanently affixed, legible and clearly visible to the public.

<p>H – Finishing Schedule</p> 	<ul style="list-style-type: none"> ❖ Walls, floors and counter tops of the MFF’s must be constructed with light colored, smooth and easy to clean surfaces. ❖ Maintain a minimum 10 BC rated Fire Extinguisher (HSC §114323e). ❖ Have a functional generator available to power the vehicle, even when electrical power is being supplied. ❖ The exterior surrounding area of the mobile unit must be maintained in a sanitary condition. ❖ Unfinished wooden surfaces are prohibited.
<p>V - PORTABLE TOILETS & GARBAGE CONTAINERS</p>	<p>SECTION 114395</p>
	<ul style="list-style-type: none"> ❖ Toilets must be available within 200 feet from the food facilities. ❖ Garbage must be stored in leak-proof and fly-proof containers.
<p>VI - IMPORTANT TIPS TO REMEMBER</p> 	<ul style="list-style-type: none"> ❖ Keep hot foods HOT (135°F or above) & cold foods COLD (41°F or below) at all times. ❖ Do not store PHF’s at ambient temperature. ❖ WASH hands frequently to prevent cross-contamination. ❖ Minimize bare-hand contact with food. ❖ Food handlers must have clean clothing and good hygiene. ❖ Only WOKERS that are not ill should prepare and serve food. ❖ NO smoking, eating or drinking inside the MFF’s. ❖ NO live animals inside the MFF’s.

These guidelines have been established by Kings County Environmental Health Services to meet the intent of the California Retail Food Code and are considered minimum standards in providing safe and wholesome food to the public.
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