



A Tradition of Stewardship
A Commitment to Service

Fish Trucks

Chapter 10 California Retail Food Code (CalCode)

1. The name address and telephone number of the owner, operator, permittee, business name, or commissary shall be clearly and permanently indicated at least 8 centimeters (3 inches) high and shall be of a color contrasting with the vehicle exterior. Letters for address and telephone numbers shall not be less than 2.5 centimeters (1 inch) high.
2. All equipment on a vehicle, including the interior of cabinet units or compartments, shall be equipped so as to have smooth, easily cleanable surfaces. Unfinished wooden surfaces are not permitted; the surface must be smoothed and properly sealed with a washable, nontoxic substance. Construction joints shall be tightly fitted and sealed so as to be readily cleanable. The unit must meet NSF 59; all of its equipment must meet ANSI Sanitation Standard.
3. During transportation and storage, food and food contact surfaces shall be protected from contamination.
4. All waste water will be drained into approved waste water receptors.
5. Potentially hazardous foods shall be maintained at 41 degrees Fahrenheit. An accurate easily readable metal probe thermometer suitable for measuring food temperatures must be readily available on the truck at all times. No fish that has been thawed shall be refrozen.
6. All vehicles shall operate out of a commissary or other facility approved by the enforcement agency and shall report to the commissary at least once each operating day for cleaning and servicing operations.
7. Each mobile food facility operator must provide a letter from a commissary (ies) from which they are operating.
8. Potentially hazardous foods remaining after each day's operation shall be stored only in approved food facilities.
9. No food prepared or stored in a private home or other non-approved food facility can be offered for sale, sold, or given away. These products are not allowed on fish vehicles.
10. All processed fish must be processed and packaged in an approved licensed facility and must be properly labeled. Processed fish cannot be sold from opened containers.

11. An up-to-date list of seafood products sold must be submitted to this office on a yearly basis.
12. All vehicles must comply with applicable code sections in the California Retail Food Code (CalCode).
13. The mobile unit must meet **NSF/ANSI Standard 59**

I hereby acknowledge that I have read and understand this application and I agree to comply with all the regulations.

Printed Name of Owner or Authorized Agent

Date

Environmental Health Specialist

Date