



A Tradition of Stewardship
A Commitment to Service

PRODUCE MOBILE UNITS

California Retail Food Code (CalCode) Sec. 114294-114332.7

1. The meaning of “produce” is any food that is a whole fruit or vegetable in its raw and natural state.
2. All food shall be packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption.
3. The mobile unit must have the business name or name of the operator, city, state, zip code, and name of the permittee, if different from the name of the food facility. This information shall be legible, clearly visible to patrons, and permanently affixed on the customer side of the mobile food facility. The name shall be in letters at least 3 inches high and shall be of a color contrasting with the vehicle exterior. Letters and numbers for the city, state, and zip code shall not be less than one inch high. The mobile units must have the required identification on two sides.
4. Equipment on a vehicle, including the interior of cabinet units or compartments, shall be equipped so as to have smooth, easily accessible, and easily cleanable surfaces. Unfinished wooden surfaces are not permitted. Construction joints shall be tightly fitted and sealed so as to be readily cleanable. Equipment, including utensils, shall be constructed of nontoxic materials and shall be readily cleanable.
5. All food displayed, sold, or offered for sale from vehicles shall be prepackaged at a food establishment approved by the enforcement agency (section 113984).
6. During operation, no food shall be stored, displayed, or served from any place other than the vehicle.
7. During transportation, storage, and operation of a mobile food facility, food, food-contact surfaces, and utensils shall be protected from contamination.

8. Vehicular food sales shall be conducted within 200 feet of approved and readily available toilet and hand washing facilities or as otherwise approved by the enforcement officer to ensure proper sanitary facilities are available to the vehicle employee whenever the mobile food facility is stopped to conduct business for more than a one-hour period.
9. All mobile food facilities shall operate in conjunction with a commissary, mobile support unit, or other facility approved by the enforcement agency. Except for mobile food facilities that operate at community events.
10. All mobile units vehicles must provide a copy of the health permit of the commissary's(ies') from which they are operating.
11. All catering vehicles must depart from a commissary each operating day and return to a commissary at the end of the working day.
12. Food products remaining after each day's operation shall be stored in an approved commissary or other approved facility.
13. No food prepared or stored in a private home shall be used, stored, served, offered for sale, or sold or given away.
14. All permittees must submit to this office in writing an up-to-date work route once every 3 months.
15. All permittees must comply with other pertinent City and County codes, regulations and ordinances.

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

Owner or Authorized Agent

Date

Environmental Health Specialist

Date