



A Tradition of Stewardship
A Commitment to Service

**HOT DOG/COFFEE CARTS (MOBILE FOOD FACILITIES/
MFF) Chapter 10. (California Retail Food Code) Mobile Food
Facilities**

- 1) 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 (1 inch) high.
- 2) Mobile food facility equipment, including but not limited to, the interior of cabinet units and compartments, shall be designed 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. The unit must be certified to NSF 59; all of its equipment must be certified to the appropriate ANSI Sanitation Standard.
- 3) 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.
- 4) 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 the following:
 - A) Equipment food-contact surfaces and utensils shall be cleaned and sanitized as follows:
 1. Each time there is a change in processing between types of animal products.
 2. Each time there is a change from working with raw foods of animal origin to working with ready-to-eat foods.
 3. Before each use of a food temperature measuring device.
 4. At any time during the food handling operation when contamination may have occurred.
 - B) Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to prevent accumulation of residue.
- 5) All food displayed, sold, or offered for sale from a mobile food facility shall be obtained from an approved source.
- 6) Food condiments shall be protected from contamination and, where available for customer self-service, be prepackaged or available only from approved dispensing devices.

- 7) 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.
- 8) All mobile food facilities shall operate out of a commissary or other approved facility. 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.
- 9) Potentially hazardous food shall be maintained at or below 41 degrees Fahrenheit or at or above 135 degrees Fahrenheit at all times.
- 10) Potentially hazardous food held at or above 135 degrees Fahrenheit on a mobile food facility shall be destroyed at the end of the operating day.
- 11) All wastewater from a mobile food facility shall be drained to an approved wastewater receptor at the commissary or other approved facility.
- 12) 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.
- 13) Bulk beverage dispensers shall only be filled at the commissary or other facility approved by the enforcement agency.
- 14) 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 of 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.

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