



A Tradition of Stewardship
A Commitment to Service

Pre-Packaged Food Vehicles

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 be not 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. Equipment, including utensils, shall be constructed of nontoxic materials and shall be readily cleanable. The unit must meet NSF 59; all of its equipment must meet ANSI Sanitation Standard.
3. All food displayed, sold, or offered for sale from vehicles shall be prepackaged at a food establishment approved by the enforcement agency.
4. During transportation and storage, food and food contact surfaces shall be protected from contamination.
5. Potentially Hazardous foods shall be maintained at 41 degrees Fahrenheit or below or 135 degrees Fahrenheit or above. NSF approved or equivalent refrigeration units are required for the storage and display of potentially hazardous foods. An accurate easily readable metal probe thermometer suitable for measuring food temperatures, accurate to +/- 2 degrees Fahrenheit, must be readily available on the vehicle.
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. All food vehicle operators must provide a letter from a commissary (ies) from which they are operating.
8. Cold held potentially hazardous food remaining after each day's operation shall be stored only in approved, permitted food facilities. Hot held foods remaining at the end of each day's operation shall be destroyed.

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 food vehicles.
10. An up to date list of foods sold must be submitted to our office on a yearly basis.
11. All vehicles must comply with applicable code sections of the California Retail food Code (CalCode).

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