



Compact Mobile Food Operations Construction Guidelines Unpackaged Food

CMFO REQUIREMENTS FOR SELLING UNPACKAGED FOOD:

REQUIREMENTS	Not handling raw meats, raw poultry, or raw fish	Handling raw meats, raw poultry, or raw fish
Health Permit	Yes	Yes
Plan Check	Yes	Yes
Hand sink	Yes	Yes
Warewashing sink	No	Yes
Water heater	No	Yes
Mechanical refrigeration for PHF	Yes	Yes
Commissary required	Yes	Yes

PLAN SUBMITTAL PROCESS:

This packet can be used to draw your proposed CMFO operation and submit to your local Environmental Health Department for review and approval. You may draw your own plans using this document as guidance, but all items listed in this document must be represented in your submitted plans. Plans must be reviewed and approved prior to the issuance of a health permit. All items provided on the following pages are required.

1. Submit complete, easily readable plans that are drawn to scale and include equipment specifications along with the applicable plan review fee. Drawings must show all four (4) sides and the top view of the CMFO and a complete plumbing diagram.
2. Submit proposed menu and standard operating procedures (for food handling and the cleaning and sanitizing of food-contact surfaces and utensils).
3. Once approved, submit an application for a Health Permit along with applicable fees to operate.

See the Plan Submittal Check List within this document for required information that must be submitted.

COMPACT MOBILE FOOD OPERATION PERMIT PROCESS



1. SUBMITTAL

Submit completed packet for review. Refer to checklist on items needed for packet.



2. PLAN REVIEW

Packet will be reviewed for accuracy and completeness.



3. INSPECTION

After written approval, inspection will be scheduled. Refer to inspection schedule checklist



4. APPROVAL

Once final inspection has passed and been completed, last pending documents are processed and permit to operate is provided. Refer to supplemental documents checklist.



Plan Submittal Check List:

CHECK BOX	ITEMS TO PROVIDE ON PLANS
	Menu or list of all items being sold.
	Each piece of equipment and the location on the CMFO.
	Make and model of all equipment. Attach specification sheets.
	Completed table listing the material of finishes of the interior, exterior, and/or storage areas of the CMFO. (See page 14 example)
	Indicate equipment power source: Battery Propane Tank
	First Aid Kit.
	10 BC-rated fire extinguisher (required if electrical or gas equipment is used).
	Identification on the CMFO: Name of Facility, City, State, and Zip Code of the permit holder. <i>Lettering of the Facility Name: 3" high minimum</i> <i>Lettering of the City, State, and Zip Code of the permit holder: 1" high minimum</i>
	Completed plan check application .
	Completed Standard Operational Procedures for CMFOs .
	Completed commissary letter . <i>NOTE: A signed copy by the commissary permit holder is required at the time of inspection/permitting.</i>

CHECK BOX	SINK AND PLUMBING REQUIREMENTS	
	CMFO NOT HANDLING RAW MEATS, RAW POULTRY, OR RAW FISH	CMFO HANDLING RAW MEATS, RAW POULTRY, OR RAW FISH
	Handwashing Sink Minimum dimensions: 9" wide X 9" long X 5" deep. Warm water not required.	Handwashing Sink Minimum dimensions: 9" wide X 9" long X 5" deep. Warm water required
	Warewashing Sink IS NOT REQUIRED if spare clean utensils are provided. <i>NOTE: All utensils/equipment must be washed and sanitized on a daily basis at the commissary and the CMFO must be equipped with an adequate supply of spare preparation and serving utensils when in use.</i>	Warewashing Sink IS REQUIRED An integral 3-compartment warewashing sink must be provided that meets the following requirements: Each sink compartment must have minimum dimensions: 12" wide X 12" long X 10" deep OR 10" wide X 14" long X 10" deep. The warewashing sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.

	<p>Potable Water Tanks Minimum 5 gallons for handwashing.</p>	<p>Potable Water Tanks Minimum 20 gallons required: 5 gallons for handwashing and 15 gallons for warewashing Additional capacity is needed if product water is needed. All potable water tanks shall be manufactured and listed to NSF standards for potable water.</p>
	<p>Water Heater Not required</p>	<p>Water Heater Handwashing sink - a water heater with minimum 0.5-gallon capacity or an instantaneous heater is required and must be capable of supplying a minimum of 100°F running water. Warewashing sink - a minimum 4-gallon capacity water heater is required and must be capable of supplying a minimum of 120°F running water. <i>NOTE: Steam table reservoirs cannot be used as a water heater.</i></p>
	<p>Wastewater Tanks Minimum capacity is 150% greater than the total capacity of provided potable water tanks. Where an ice bin is provided for storage, display or service of food/beverage, an additional holding tank capacity equal to one-third the volume of the bin must be provided. Multiple removeable tanks may be used.</p>	
	<p>Plumbing Lines Potable water lines must be listed to NSF 61 for potable water. Waste lines cannot be the same color as the hoses for potable water. Typical potable water line colors are clear, white, or blue. Typical wastewater lines are black or grey.</p>	
	<p>Water Pump Pump for potable water supply must be listed to NSF standards. No pump will be approved for drainage. All liquid waste drainage must be done by gravity.</p>	

CHECK BOX	EQUIPMENT
	<p>Certified Equipment All equipment must be certified for sanitation (e.g. NSF, ETL, CSA, UL, NEMKO, etc.).</p>
	<p>Mechanical Refrigeration Required if handling potentially hazardous foods, capable of holding foods at or below 41°F.</p>
	<p>Hot-holding Unit Required if hot holding potentially hazardous foods, capable at hot holding at or above 135°F.</p>
	<p>Storage compartments clean utensils and for the orderly storage of food items</p>

Food Compartment

Food preparation must be done within a food compartment.

Food compartments must be constructed from materials that are nontoxic, smooth, easily cleanable, and durable and constructed to facilitate the cleaning of the interior and exterior of the compartment.

Food compartments must be heat resistant and built in a manner that does not contaminate food during normal use. (See page xx for samples)

Typical equipment requiring a compartment includes, but is not limited to: hot dog steamer, Italian ice serving freezer, fryer, griddle, and preparation table.

Typical equipment NOT requiring a compartment includes, but is not limited to: espresso machine, microwave, ovens, air pots, blenders.

SIGNATURE AND ACKNOWLEDGEMENT

I certify that my operation on this CMFO does not and will not include any of the following: thawing, cooling of cooked potentially hazardous foods (PHF), grinding raw ingredients or PHF, reheating PHF for hot holding (except steamed or boiled hot dogs, and tamales in the original inedible wrapper), hot holding non-prepackaged PHF (except steamed or boiled hot dogs, and tamales in the original inedible wrapper or food prepared at an approved permanent food facility), washing of foods, cooking PHF for later use, and any operation requiring licensing through the California Department of Food and Agriculture, Milk and Dairy Branch. **Health & Safety Code, Section 113818**

I declare under penalty of perjury that to the best of my knowledge and belief, the description of use and information contained on this application and plans are correct and true. I hereby consent to all necessary inspections made pursuant to law and incidental to the issuance of this review and the operation of this business. I also agree to conform to all conditions, orders, and directions, issued pursuant to the California Health and Safety Code, and all applicable County and City Ordinances. I understand that if the plans are incomplete due to a lack of any of the required information, the plans will be rejected and upon resubmission, a plan recheck fee will be charged. I am aware that plan check fees are not fully refundable once plans are reviewed. Plans are valid for one year after stamp of approval and must be restamped within 60 days of expiration or they will be purged.

Authorized Signature: _____ Date: _____

OFFICE USE ONLY**SCHEDULING INFORMATION****APPROVAL STAMP**

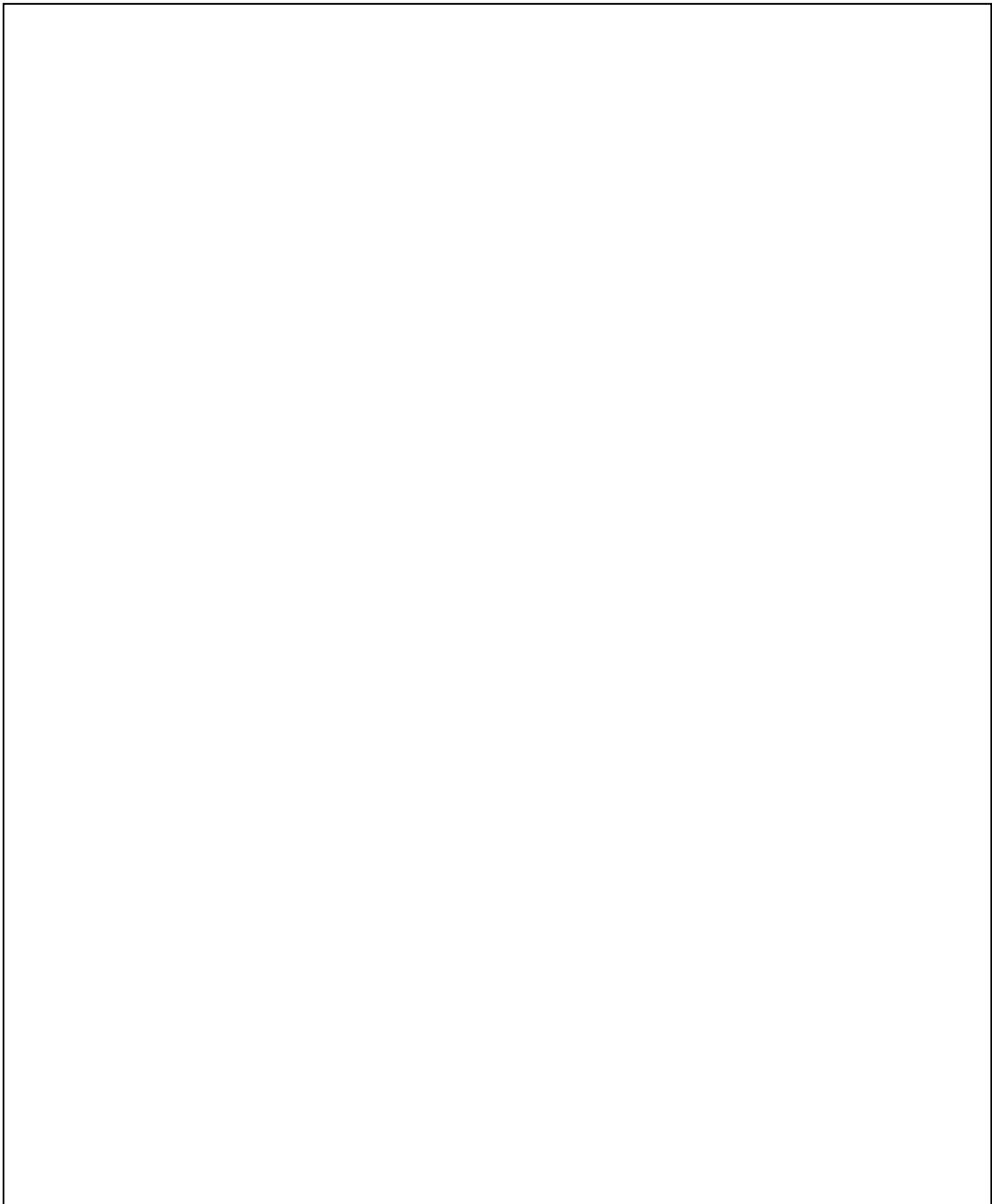
Plans are approved by the Department of Environmental Health and Quality, Food and Housing Division and contingent on the final inspection.

Your inspection is scheduled for: _____ Time: _____

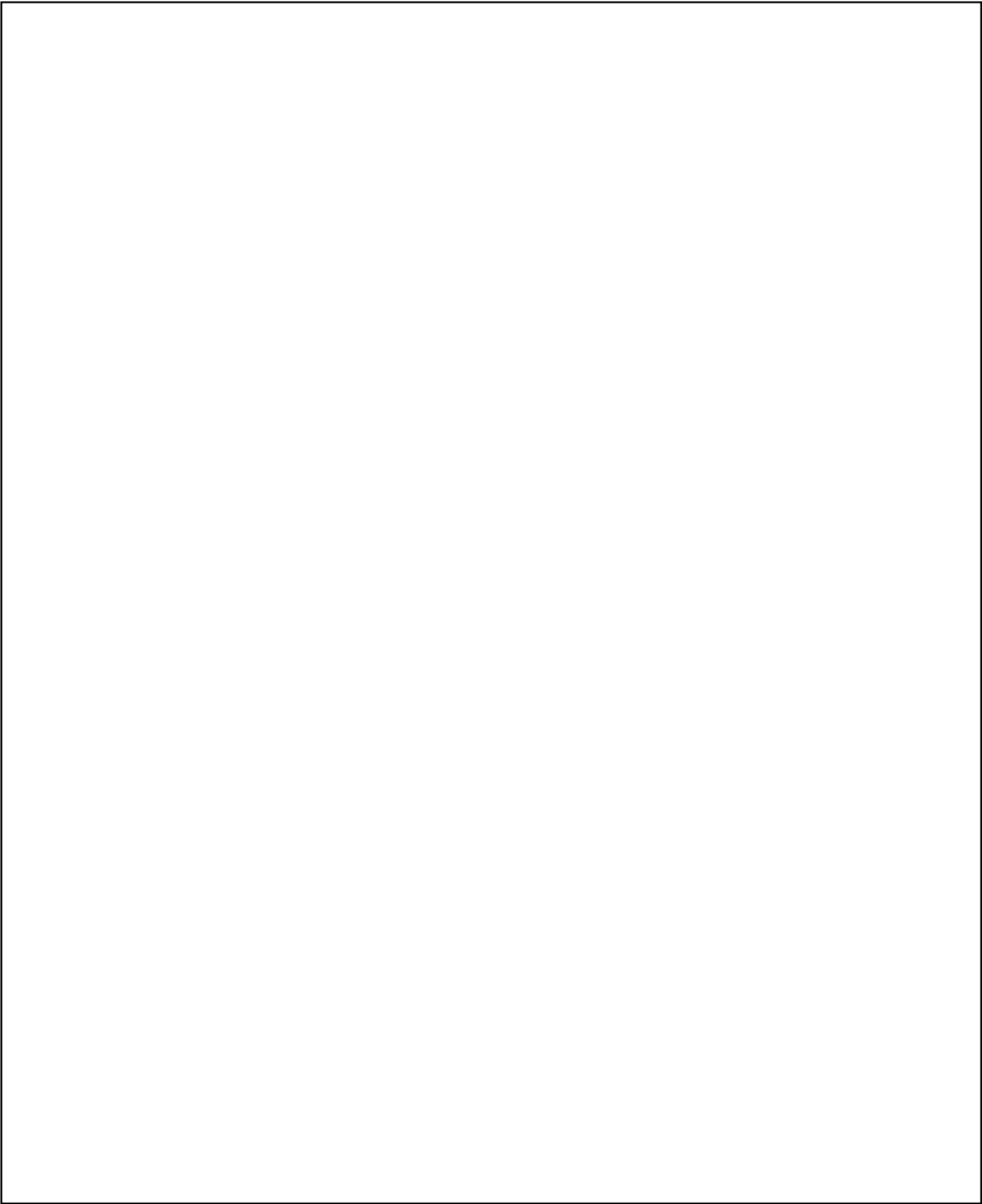
Assigned Specialist: _____

Contact Information: _____

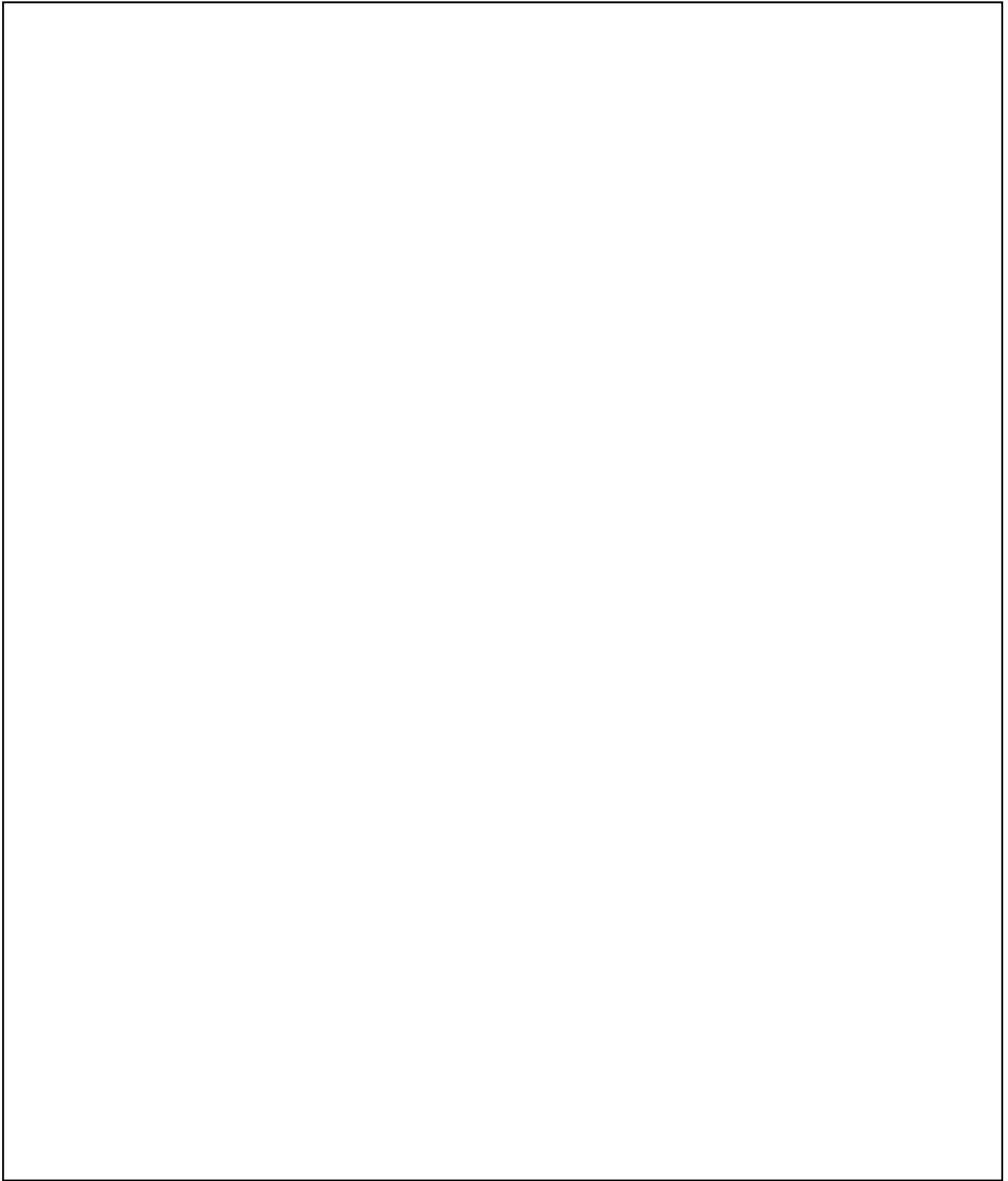
LIST OF MENU/ITEMS BEING SOLD



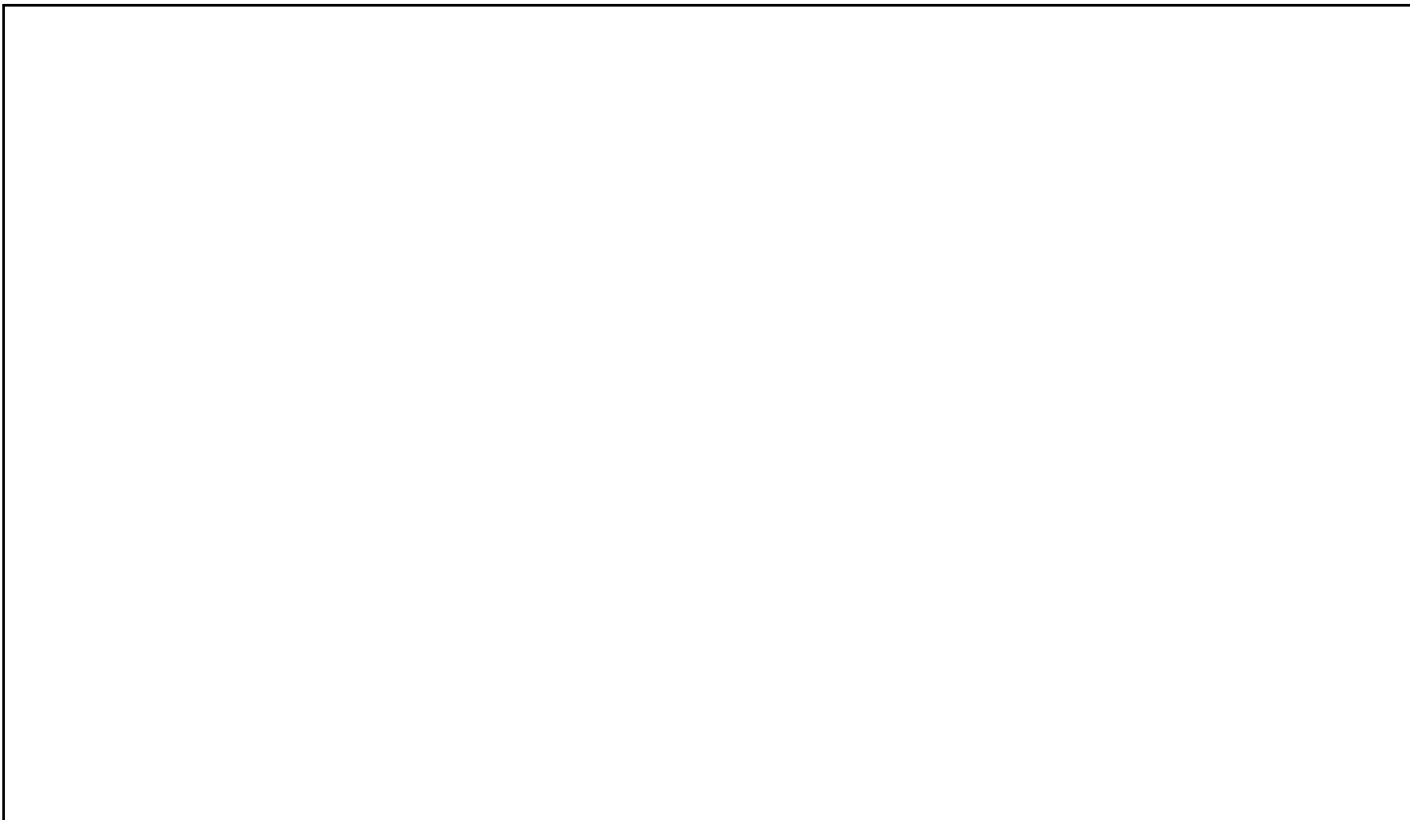
RIGHT SIDE VIEW OF CMFO- Showing Customer Side



TOP SIDE VIEW OF CMFO



LEFT END FROM CUSTOMER SIDE VIEW OF CMFO



RIGHT END FROM CUSTOMER SIDE VIEW OF CMFO

