This guide is to assist you in drawing and submitting your own original drawings.

Do not submit these samples as your own. These pages are available for reference only.
PLUMBING DIAGRAM WITH 3 COMPARTMENT SINK

Plumbing Notes:

- All plumbing lines shall be connected to the tanks with watertight seals.
- Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.
- Potable water tanks and wastewater tanks mounted in the CMFO shall have an air vent overflow installed draining outside of the CMFO in a downward direction covered with 16 mesh per square inch screen.
- Tanks may be removeable. If they are not removeable, they must be equipped with a fill line that has a nonthreaded quick disconnect coupler. They must also be installed sloped towards a drainage outlet equipped with a valve.
- Tanks and hose inlets and outlet fittings shall be protected with a cap and keeper chain, quick disconnect, or closed cabinet when not in use.
- Waste lines must be a different color than the lines for potable water.
- The 3-compartment sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.

WATER PUMP MANUFACTURER AND MODEL: ________________________________

WATER HEATER MANUFACTURER AND MODEL: ____________________________
**PLUMBING DIAGRAM WITHOUT 3 COMPARTMENT SINK**

**Plumbing Notes:**
- Water heater is optional.
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- Waste lines must be a different color than the lines for potable water.

**WATER PUMP MANUFACTURER AND MODEL:**

**WATER HEATER MANUFACTURER AND MODEL:**
Standard Operational Procedures for Unpackaged Compact Mobile Food Operations

Compact Mobile Food Operation Name: __________________________ Health Permit Number: __________________________

<table>
<thead>
<tr>
<th>Hours of Operation</th>
<th>Time</th>
<th>Mon</th>
<th>Tue</th>
<th>Wed</th>
<th>Thur</th>
<th>Fri</th>
<th>Sat</th>
<th>Sun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Start:</td>
<td></td>
<td>☐ am</td>
<td>☐ am</td>
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<td>End:</td>
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</tbody>
</table>

Location Of Operation: __________________________ CITY: __________________________ , CA ZIP: __________________________

Business Owner Name: ______________________________________ PHONE: __________________________

FAX: (___) __________________ EMAIL: __________________________

Mailing Address: __________________________ City: __________________________ STATE: ___________ ZIP: __________________________

1. Indicate the location where you will store food at the end of the day.
   Food Stored at: __________________________________________________ City: __________________________ , CA Zip: __________________________
   Street No. Street Name

2. Indicate the location where you will store the Compact Mobile Food Operation (CMFO) unit at the end of the day.
   CMFO Stored at: __________________________________________________ City: __________________________ , CA Zip: __________________________
   Street No. Street Name

3. Name of business providing restroom facility during hours of operation:
   Business location: __________________________________________________ City: __________________________ , CA Zip: __________________________
   Street No. Street Name

4. Describe the procedures you will use to clean and sanitize food contact surfaces, equipment, and utensils during working hours and at the commissary.

<table>
<thead>
<tr>
<th></th>
<th>During working hours</th>
<th>At the Commissary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clean</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sanitize</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

5. Indicate the specific sanitizer or sanitizing method that you will use by checking the box below:
   ☐ Contact with a solution of 100 ppm (parts per million) available chlorine for at least 30 seconds.
   ☐ Contact with a solution of 200 ppm available quaternary ammonium for at least one minute.
   Check the option you will use: ☐ Commercial pre-mixed solution or
   ☐ I will prepare my own sanitizer solution

6. Indicate location for disposal of trash and refuse
   Street Name: __________________________________________________
   City: __________________________ , CA Zip: __________________________
**EXAMPLE PLAN WITH REQUIRED 3 COMPARTMENT SINK**

### LIST OF MENU/ITEMS BEING SOLD

- Espresso, Lattes, Acai Bowl, Fruit Smoothies, Prepackaged Nutrition Bars, and Whole Fruit

### FINISH MATERIALS

*Raw wood not permitted to be used as exterior CMFO material*

<table>
<thead>
<tr>
<th>LOCATION/EQUIPMENT</th>
<th>MATERIAL</th>
</tr>
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<tbody>
<tr>
<td>Exterior of CMFO</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Interior of CMFO</td>
<td>Stainless Steel/ Fiberglass Reinforced Panel (FRP)</td>
</tr>
<tr>
<td>Food Storage Area</td>
<td>FRP</td>
</tr>
<tr>
<td>Food Preparation Compartment</td>
<td>N/A</td>
</tr>
<tr>
<td>Other:</td>
<td>Exterior Vinyl Trim</td>
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</tbody>
</table>

### FOOD SERVICE EQUIPMENT LIST

<table>
<thead>
<tr>
<th>EQUIPMENT</th>
<th>MANUFACTURER</th>
<th>MODEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso Machine</td>
<td>Nuova Simonelli</td>
<td>Appia Life Compact2</td>
</tr>
<tr>
<td>Blender</td>
<td>Vita Mix</td>
<td>36019-ABAB</td>
</tr>
<tr>
<td>Undercounter Refrigerator</td>
<td>Bev-Air</td>
<td>UCR27HC</td>
</tr>
<tr>
<td>Coffee Brewer</td>
<td>Bunn</td>
<td>Axiom DV APS</td>
</tr>
<tr>
<td>Air Pots</td>
<td>Bunn</td>
<td>32130.000</td>
</tr>
<tr>
<td>Acrylic Prepackaged Food Display</td>
<td>Custom</td>
<td>Custom</td>
</tr>
<tr>
<td>Ice Bin with 2 Piece Lid</td>
<td>Moli International</td>
<td>BIB-1118-D 13”</td>
</tr>
<tr>
<td>Soap Dispenser</td>
<td>San Janmar</td>
<td>S30TBK</td>
</tr>
<tr>
<td>Paper Towel Dispenser</td>
<td>Bobrick</td>
<td>B-2620</td>
</tr>
</tbody>
</table>

### POWER/GAS PLAN

Select all applicable options and fill in the blanks for each one:

- ☐ DC Battery* (Quantity _1_)
- ☐ AC Battery (Quantity __)
- ☐ Propane Tank (Pounds __; Quantity __)

*Requires Inverter

Page 5
LEFT SIDE VIEW OF CMFO- Internal View Showing Equipment Placement

1. Refrigerator
2. Battery, 12V 277 Amps
3. Inverter
4. 40 Gallon Wastewater Tank
5. 20 Gallon Tank Potable Water Tank
6. 6 Gallon Water Heater
7. Water Pump
8. 3-Compartment Sink
9. Handwashing Sink with Soap and Paper Towel Dispenser
10. 6’’ Swivel Casters
RIGHT SIDE VIEW OF CMFO- Showing Customer Side

HEALTHY PICK ME UP
Chula Vista, CA, 91911

1. Airpot Coffee Dispenser
2. Coffee Brewer
3. Display Shelving
4. Point of Sale- Register
5. Flavored Syrup with Pumps
6. Espresso Machine

*NOTE: Lettering of the business name: 3” high minimum

City, State, and Zip Code of the permit holder: 1” high minimum
1. Point of Sale - Register
2. Flavored Syrup with Pumps
3. Espresso Machine
4. Blender
5. Ice Bin with 2 Piece Lid
6. Grommet for Umbrella
7. 3-Compartment Sink
8. Display Shelving
9. Airpot Coffee Dispenser
10. Coffee Brewer
LEFT END FROM CUSTOMER SIDE VIEW OF CMFO

1. 3-Compartment Sink
2. Coffee Brewer
3. Airpot Coffee Dispenser
4. Quick Disconnect Potable Water fill with Chain And Cap

RIGHT END FROM CUSTOMER SIDE VIEW OF CMFO

1. Point of Sale - Register
2. Flavored Syrup with Pump
3. Espresso Machine
4. Cup Storage Area
Plumbing Diagram with 3 Compartment Sink

Plumbing Notes:
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- Waste lines must be a different color than the lines for potable water.
- The 3-compartment sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.

Water Pump Manufacturer and Model: Pentair Shurflo 2088-594-144

Water Heater Manufacturer and Model: EEMax MiniTank EMT 6
EXAMPLE PLAN WITHOUT 3 COMPARTMENT SINK

LIST OF MENU/ITEMS BEING SOLD

Steamed Hot dogs, Prepackaged-Ketchup, Mustard, Relish, Mayonnaise (shelf stable), Canned Soda, Bottled Water

FINISH MATERIALS

*Raw wood not permitted to be used as exterior CMFO material

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<tr>
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<td>APW Wyott</td>
<td>BWD-75N</td>
</tr>
<tr>
<td>Electric Steam Table</td>
<td>Wells</td>
<td>SP-SS206-120</td>
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POWER/GAS PLAN

Select all applicable options and fill in the blanks for each one:

☐ DC Battery* (Quantity _1_)
☐ AC Battery (Quantity____)
☐ Propane Tank (Pounds ____; Quantity ____)

*Requires Inverter
1. Refrigerator
2. Bun Warmer
3. Potable Water Tank
4. Wastewater Tank
5. Water Pump
6. Handwashing Sink with Soap and Paper Towel Dispenser
7. Drop-in Steamer
8. Water Heater
9. Battery 12V, 277Amp
10. Inverter
1. 6” Swivel Casters
2. Bun Warmer

*NOTE: Lettering of the business name: 3” high minimum

City, State, and Zip Code of the permit holder: 1” high minimum
1. Bun Warmer
2. Drop-in Steam Table
3. Handwashing Sink with Soap and Paper Towel Dispenser
4. Grommet for Umbrella
LEFT END FROM CUSTOMER SIDE VIEW OF CMFO

1. Bun Warmer
2. 6” Swivel Casters

RIGHT END FROM CUSTOMER SIDE VIEW OF CMFO

1. Bun Warmer
2. 6" Swivel Casters
3. Push Bar
4. Paper Towel Dispenser
**PLUMBING DIAGRAM WITHOUT 3 COMPARTMENT SINK**

**Potable Water Tank/s 5 Gallon Minimum**
12.25” X 12.25” X 8.25”

**Wastewater Tank/s 7.5 Gallon Minimum**
13” X 12” X 12”

**Handwashing Sink**
9” X 9” X 5” Minimum

**Water Pump**

**Water Heater**
.5 Gallon Minimum
Or Instantaneous

**Plumbing Notes:**
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- Waste lines must be a different color than the lines for potable water.

**WATER PUMP MANUFACTURER AND MODEL:** Pentair Shurflo 2088-594-144

**WATER HEATER MANUFACTURER AND MODEL:** Chronomite Labs SR-20L/120 HTR-I
PLUMBING NOTE EXAMPLES
The following are some examples of the types of equipment that can be used to accomplish the code requirements.

1. All plumbing lines shall be connected to the tanks with watertight seals.

Watertight seal with attached ball valve on the side wall of a tank

Inside tank view of watertight seal

2. Potable water lines, couplings, and valves shall be listed to NSF standards for drinking water.

PEX Piping Ball Valve

ANSI/NSF 61 Label on handle
3. **Potable water tanks and wastewater tanks mounted in the CMFO shall have an air vent overflow installed draining outside of the CMFO in a downward direction covered with 16 mesh per square inch screen.**
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Fill line to non-portable tank with a quick disconnect coupler

Non-portable tank with connections to vent, fill, drain, and for the water pump

Removeable portable tanks

Removeable portable tank with quick disconnect for supply or waste water (black lines typically denote waste)
5. Tanks and hose inlets and outlet fittings shall be protected with a quick disconnect

![Quick disconnect coupler](image)

6. Waste lines shall not be the same color as the lines for potable water.

![Potable white PVC line with NSF label](image)

![Non-potable/wastewater black PVC pipe](image)

![Blue potable PEX line with NSF label](image)

![Clear potable vinyl line with NSF](image)