

Requirements for Submitting Mobile Food Facility Plans

Complete as much of the Mobile Food Facility application as applicable found here <https://deh.acgov.org/operations-assets/docs/mff/mffc-application.pdf> and submit your plans with the application to dehwebbilling@acgov.org . Include the name of the Mobile Food Facility and contact information for the manufacturer on the plans

Drawn to scale of 1/4 in = 1 ft.:

- **Floor plan** - using a numbered system show the location of equipment, sinks, hood, counter tops, shelving, mechanical refrigeration, doors and windows etc.
- **Equipment Schedule** – using the same numbered system on the floor plan, list all equipment described on the floor plan
- **Finish schedule** - using a numbered system, describe materials used and location for the finishes on walls, floors, and ceiling
- **Plumbing plan** - show by a number system, the potable and waste water system to include drain lines, hot and cold water, location and size of water tanks, water heater, pumps, propane, water inlets and outlets
- **Elevation plan** - show the exterior top, sides and rear of the vehicle with dimensions. Show equipment, coving, curbs, shelves and cabinets
- **Hood Plan** - show location of variable speed exhaust fan, make up air fan if proposed, air conditioning unit if installed, grease cup, baffle filters and cooking equipment
- **Submit** – specification sheets for all equipment, a menu and standard operating procedures for cleaning and sanitizing and food handling

Construction: Please refer to the construction guidelines for mobile food facilities

- All construction is to be done in accordance with the approved plan. CALCODE 114380
- All appliances must meet with ANSI standards. CALCODE 114130
- Prior to receiving an Environmental Health Permit, special purpose commercial modular units are required to pass an inspection conducted by the CA Department of Housing and Community Development (HCD) CALCODE 114294, <http://www.hcd.ca.gov/contact.html> or call 800-952-8356