

REQUIREMENTS FOR MOBILE FOOD FACILITY PLANS

- SUBMIT 2 SETS OF PLANS IN ACCORDANCE WITH THIS CHECK LIST
- COMPLETE PAGE ONE OF THE MOBILE FOOD FACILITY APPLICATION WITH PLAN CHECK FEE PAYMENT
<https://www.acgov.org/aceh/food/mffc-application.pdf>

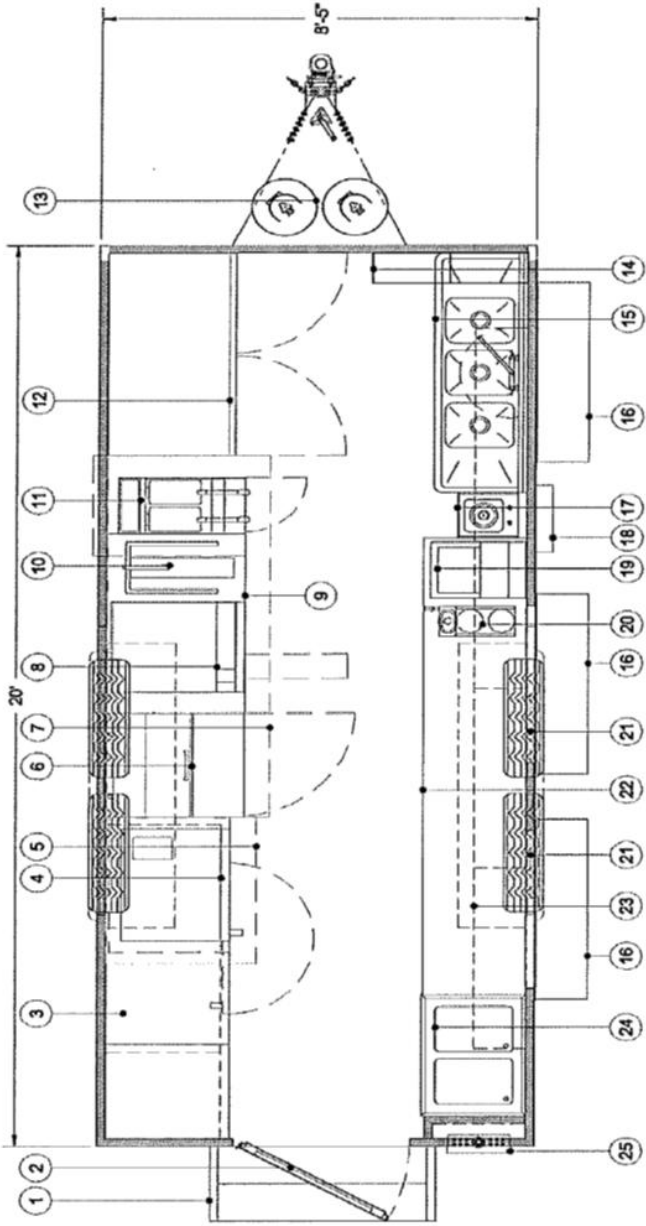
Applicant Name (Last Name, First Name)		Business Name:	
Cell Phone:		Alternative Phone:	
Email Address:		Fax:	
Street Address:		City, State, Zip code:	
<input type="checkbox"/> New Construction		<input type="checkbox"/> Remodel	
<input type="checkbox"/> Enclosed		<input type="checkbox"/> Unenclosed	
Type of Mobile Food Facility			
<input type="checkbox"/> Mobile Food Preparation Truck/Trailer		<input type="checkbox"/> Limited Cooking Cart (4 Sinks)	
		<input type="checkbox"/> Cart (1 Hand Sink)	
Manufacturer Name _____		Cell Phone: _____	
Alternative Phone: _____		Email Address: _____	
Manufacturer Address: _____			
Street Address		City State ZIP	
Submit the following plan pages prior to construction: (Drawn to scale of ½ in = 1 ft on min 8" x 11" size page):			
<ul style="list-style-type: none"> • Floor plan - (using a numbered system see example on page 3) show all equipment, sinks, ovens, hood, exits, counter tops, shelving, mechanical refrigeration, doors and windows. • Finish schedule - describe materials used for constructing the finish for 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 of tanks, heater, pumps, propane • Elevation plan - show the exterior top, side and rear of the vehicle with dimensions. Interior elevations to show legs, coving, curbs, shelves and cabinets • Hood Plan - show location of variable speed exhaust fan, grease cup, baffle filters and cooking equipment • Submit - a menu and standard operating procedures for cleaning and sanitizing and food handling • Submit - manufacturer specification sheets for all equipment 			
Construction: Please refer to the construction guidelines for mobile food facilities.			
Contact graham.phuvanat@acgov.org for a copy			
<ul style="list-style-type: none"> • All construction is to be done in accordance with the approved plan. CALCODE 114380 • All appliances must meet with ANSI standards. CALCODE 114130 • Once plans are approved and construction is complete, prior to receiving an Environmental Health Permit, all special purpose commercial modular units are required to pass an inspection conducted by the Department of Housing and Community Development (HCD), http://www.hcd.ca.gov/contact.html. CALCODE 114294 			
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APPENDIX NOTE

The following appendices are for illustration only. The samples are not to scale and are not to be copied as approved documents or submitted as original plans.

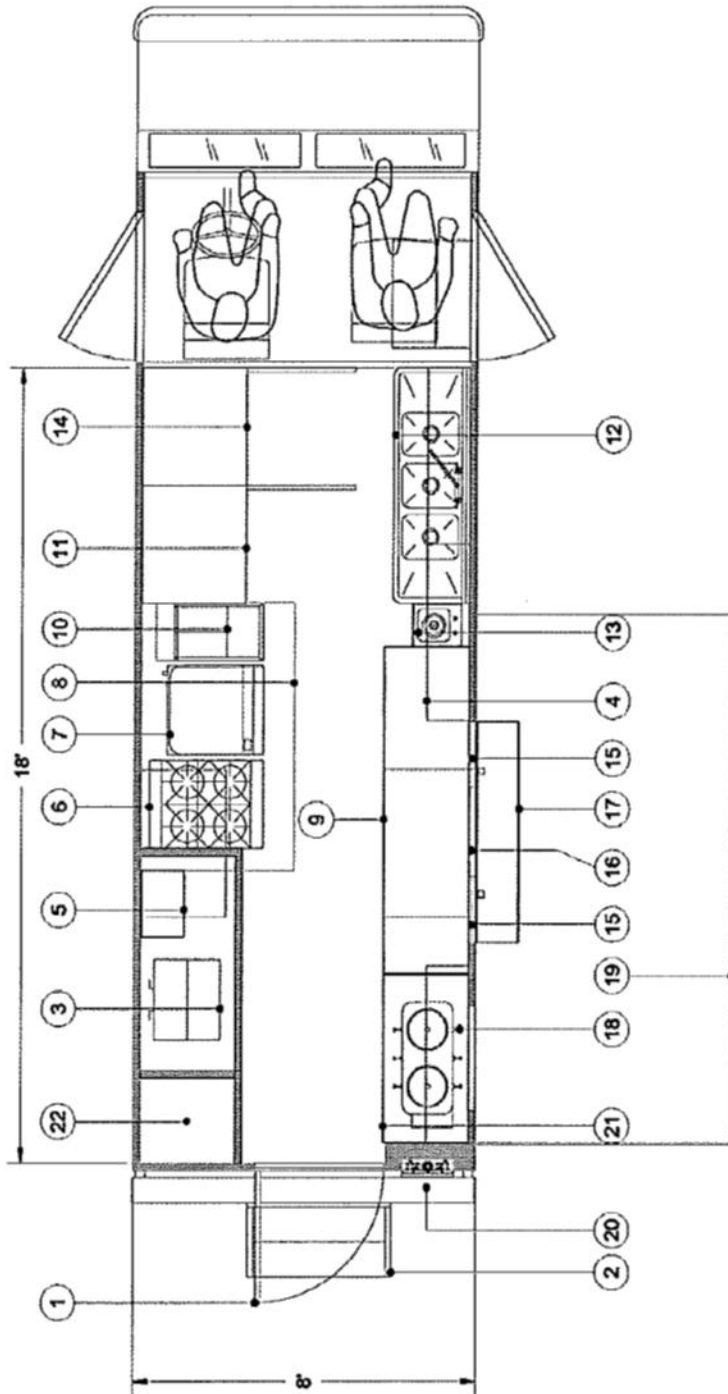
20' CATERING TRAILER



- EQUIPMENT LIST:**
- 1. ENTRY STEPS
 - 2. ENTRY DOOR
 - 3. GENERATOR/COMPARTMENT
 - 4. CONVECTION OVEN
 - 5. SSSL BOX HOOD
 - 6. REFRIGERATED PREP TABLE
 - 7. SSSL CANOPY HOOD
 - 8. 24" GRIDDLE
 - 9. SSSL COUNTER
 - 10. FRY DUMP STATION
 - 11. FRYER
 - 12. 2-DR DUAL TEMP REFER
 - 13. PROPANE TANKS
 - 14. FIRE SUPPRESSION SYSTEM
 - 15. 3-COMPARTMENT SINK
 - 16. SSSL FOLD-DOWN CONDIMENT COUNTER
 - 17. HAND SINK W/ SOAP & TOWEL DISPENSER
 - 18. LIGHTED MENU BOARD
 - 19. SODA DISPENSER & BAG IN A BOX
 - 20. SSSL COUNTER
 - 21. SSSL OVERHEAD SHELVING W/ NETTING
 - 22. 2-COMPARTMENT HOT FOOD TABLE
 - 23. ELECTRICAL PANEL
 - 24. SSSL COUNTER
 - 25. SSSL OVERHEAD SHELVING W/ NETTING

FLOOR PLAN

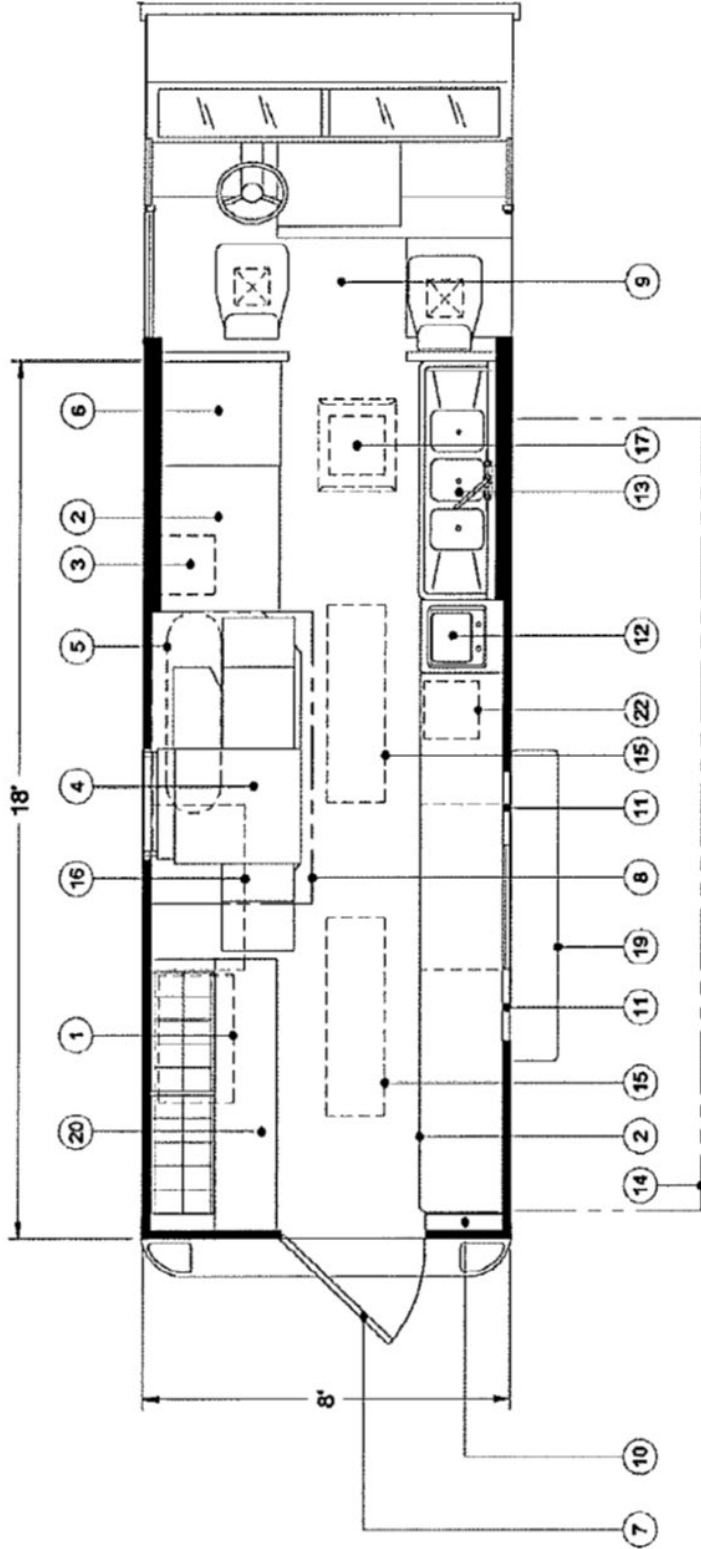
18' DISASTER RELIEF STEP VAN



EQUIPMENT LIST:

- 1. ENTRY DOOR
- 2. ENTRY STEPS
- 3. MICROWAVE OVEN
- 4. SSSL OVERHEAD SHELVING W/MARINE RAIL
- 5. FIRE SUPPRESSION SYSTEM
- 6. 4-BURNER RANGE WITH OVEN BELOW
- 7. 24" GRIDDLE
- 8. SSSL CANOPY HOOD
- 9. SSSL COUNTER WAUNDER SHELF
- 10. FRYER
- 11. REACH-IN REFRIGERATOR
- 12. 3-COMPARTMENT SINK
- 13. HAND SINK W/ SOAP & TOWEL DISPENSER
- 14. REACH-IN FREEZER
- 15. SERVICE WINDOW
- 16. FIXED WINDOW
- 17. SSSL FLIP DOWN CONDIMENT COUNTER
- 18. COFFEE SERVER - EXTERIOR ACCESS
- 19. AWNING
- 20. ELECTRICAL PANEL
- 21. FLIP TOP COUNTER
- 22. GENERATOR COMPARTMENT

18' PIZZA STEP VAN



FLOOR PLAN

- EQUIPMENT LIST:**
- 1. GENERATOR COMPARTMENT
 - 2. STAINLESS STEEL COUNTER
 - 3. WATER HEATER - 6 GAL
 - 4. PIZZA OVEN
 - 5. LP TANK - UNDERCARRIAGE
 - 6. REACH-IN FREEZER
 - 7. ENTRY DOOR
 - 8. SS EXHAUST HOOD 1500 CFM
 - 9. CAB
 - 10. ELECTRICAL PANEL
 - 11. SERVICE WINDOW

- 12. HAND SINK
- 13. 3 COMPARTMENT SINK
- 14. 16' AWNING
- 15. LIGHTS
- 16. WHEEL WELL
- 17. ROOF MOUNTED A/C UNIT
- 18. STAINLESS STEEL WALL
- 19. STAINLESS STEEL CONDIMENT COUNTER
- 20. MAKE TABLE
- 21. SOAP AND TOWEL DISPENSER
- 22. MAKE UP AIR 1200 CFM