

Additional Requirements

PASS-THRU WINDOWS

- ❑ Pass-thru window service openings must be limited to a maximum of 216 square inches.
- ❑ Service openings must be at least 18 inches or more apart.
- ❑ Each service opening must be provided with a solid and/or screened window, equipped with a self-closing device. All screening must be at least 16 mesh per square inch.



HEIGHT multiplied by WIDTH = 216 square inches

STORAGE OF NON-FOOD ITEMS

Spare tires, related automotive equipment, or special tools relating to the mechanical operation of the facility must not be stored in the food preparation or food storage areas.

LIGHT FIXTURES

All light bulbs and tubes must be covered with a completely enclosed plastic safety shield or equivalent, and be installed to protect employees.



Produce Vehicle

Frequently Asked Questions

DO I NEED A PERMIT TO SELL PACKAGED FOOD ITEMS FROM MY VEHICLE/CART?

Yes. Any person who operates a mobile food facility is required to have a health permit issued by the enforcement agency.

CAN I SELL UNPACKAGED FOOD FROM MY PERMITTED PREPACKAGED MOBILE FOOD FACILITY?

No. Contact Environmental Health prior to making any changes to your menu/foods offered.

IS MY MOBILE FOOD FACILITY PERMIT VALID IN OTHER COUNTIES?

No. You must obtain a separate health permit for each County you wish to operate in.

WHAT IS THE PENALTY FOR OPERATING WITHOUT A VALID HEALTH PERMIT?

A fine up to three times the cost of permit fee and/or other administrative actions.

HOW LONG CAN I STAY AT A PARTICULAR LOCATION?

If your location is in the unincorporated areas of the County, County Ordinance states that motorized mobile units shall be permitted for a maximum of one hour per day, per site. Non-motorized mobile units shall be permitted for a maximum of two hours per day, per site. If your location is inside city limits, you must check with local municipal codes for restrictions on vending within city limits.

DO I HAVE TO BE NEAR A RESTROOM?

Yes. Mobile food facilities shall operate within 200 feet of an approved and readily available toilet and hand washing facility or as otherwise approved by the enforcement agency to ensure restroom facilities are available to facility employees.

CAN I PARK OR STORE MY MOBILE FOOD FACILITY AT HOME?

No. Mobile food facilities must be parked/stored at an approved commissary at the end of each operating day and whenever they are not in use. Mobile food facilities which sell whole uncut produce and/or prepackaged, non-potentially hazardous foods may have this requirement waived.

Contra Costa Environmental Health



PREPACKAGED MOBILE FOOD FACILITIES



Introduction

A prepackaged mobile food facility is a cart or vehicle from which packaged, non-potentially hazardous food is sold or given away. This includes produce and ice cream trucks or push carts. Due to the restriction to packaged food and the limited need for temperature control, prepackaged food facilities have fewer requirements than their full-service counterparts. Environmental Health permits and inspects mobile food facilities to ensure they are operated in a safe and sanitary manner and are in compliance with local, state and federal regulations. These regulations are intended to keep food safe and unadulterated.

Permitting Process

1. Submit the following:
 - completed Mobile Food Facility Application with fee
 - photo identification
 - current vehicle registration, if applicable
 - food safety manager certificate
 - Veteran's exemption, if applicable
2. Schedule an appointment for the mobile food facility inspection with the clerical staff and show up at the vehicle inspection location at the scheduled time.
3. Ensure all equipment is fully functional for inspection. The mobile food facility operator should be trained on food safety and sanitation.
4. A vehicle that passes inspection will be issued a Permit to Operate as stated on official inspection report. A paper permit will be mailed to the operator at a later date.
5. Mobile food facilities that do not pass inspection must correct deficiencies and schedule a re-inspection.

Mobile Food Facility Requirements

Identification

Mobile Food Facilities must have permanently attached signs stating:



1. **BUSINESS NAME OR NAME OF PERMIT HOLDER**—must be written in a color contrasting the color of the vehicle, legible, clearly visible, and with at least 3 inch high letters.
2. **CITY, STATE, ZIP CODE**—must be written in a color contrasting the color of the vehicle, legible, clearly visible, and with at least 1 inch high letters.

Motorized vehicles must have signs on both sides of the vehicle, non-motorized vehicles may have the sign on one side.

Floors, Walls, & Ceilings

The floors, walls, and ceilings must be constructed of materials that are impervious, smooth, and easily cleanable.

Height and Width of Occupied Areas:
Mobile food facilities that are occupied during normal business hours must have a clear, unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling and a minimum of 30 inches unobstructed horizontal aisle way space.

Note: This does not apply to mobile food facilities under continuous permitting from January 1, 1996 to the present.

Equipment Construction

All electrical appliances must meet applicable Underwriters Laboratory (UL) standards and be commercial grade.

The interior of cabinets, compartments, and other equipment must be made of materials with smooth, readily accessible, and easily cleanable surfaces.

Additionally:

- Unfinished wooden surfaces are prohibited.
- Construction joints and seams must be tight-fitting and sealed to be easily cleanable (Silicone sealant or an equivalent waterproof compound is acceptable if the gap is smaller than 1/4 inch and applied smooth).
- Non-portable equipment must be an integral part of the primary unit (permanently attached).



Questions?

For more information on mobile food facilities contact:
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Visit our website for more information and documents at www.cchealth.org/eh/