



CONTRA COSTA ENVIRONMENTAL HEALTH
MOBILE FOOD FACILITY
OFFICIAL INSPECTION REPORT

2120 Diamond Boulevard, Suite 200, Concord, CA 94520
Phone: (925) 692-2500 • Fax: (925) 692-2502 • http://cchealth.org/eh



DBA/Name:
Inspection Location:
City/Zip:
Program Record #:
Owner/Operator:
Person In Charge:
Phone #:
Current Health Permit:
Program Element:
Service Code:
Time In:
Time Out:
Re-inspection Date (on or after):
MFF Type:
License Plate #:
VIN #:(Last 5 Digits)
Decal #:

A \$ ___/hr (1hr minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, re-inspections for change of ownership or when violations noted during inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.

CRITICAL RISK FACTORS

The following Major violations pose a threat to public health & must be corrected immediately.

EMPLOYEE HEALTH, HYGIENE, & KNOWLEDGE

Table with 5 columns: IN, N/A, N/O, COS, OUT. Rows include: 1. Demonstration of knowledge, 2. Compliance with communicable disease procedures, 3. No discharge from eyes, nose, & mouth, 4. Proper eating, tasting, drinking, or tobacco use.

PREVENTION OF CONTAMINATION BY HANDS

Table with 5 columns: IN, N/A, N/O, COS, OUT. Rows include: 5. Hands clean & properly washed; proper glove use, 6. Hand washing facilities supplied & accessible/ sized.

TIME AND TEMPERATURE RELATIONSHIP

Table with 5 columns: IN, N/A, N/O, COS, OUT. Rows include: 7. Proper hot & cold holding temperatures/ TPHC, 8. Proper cooling of potentially hazardous foods, 9. Proper cooking time & temperature, 10. Proper reheating procedures for hot holding.

PROTECTION FROM CONTAMINATION

Table with 5 columns: IN, N/A, N/O, COS, OUT. Rows include: 11. Food in good condition, safe, & unadulterated, 12. Food contact surfaces: clean & sanitized.

FOOD FROM APPROVED SOURCES

Table with 5 columns: IN, N/A, N/O, COS, OUT. Rows include: 13. Food obtained from approved source, 14. Compliance with shell stock tags, condition, & display.

ADDITIONAL CRITICAL RISK FACTORS

Table with 5 columns: IN, N/A, N/O, COS, OUT. Rows include: 15. Compliance with HACCP plan or Variance conditions, 16. Advisory provided for raw or undercooked foods, 17. Hot & cold water available, 18. Sewage & wastewater properly disposed, 19. No insects, rodents, birds, or animals present, 20. Approved power source and operating.

Legal Actions:
Facility Status
Pass
Conditional Pass
Closure
Placard Pending

Received by:
Title:
Specialist:
Telephone Number:

GOOD RETAIL PRACTICES

The following violations are preventative measures that when implemented properly can reduce food-borne illness.

SUPERVISION

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 21. Food safety cert. & food handler cards available, 22. Person in charge present & performs duties, 23. Personal cleanliness & hair restraints.

GENERAL FOOD SAFETY REQUIREMENTS

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 24. Approved thawing methods in use, 25. Food separated & protected from contamination, 26. Washing fruits & vegetables, 27. Toxic substance non-food items (identified, stored).

FOOD STORAGE/DISPLAY/SERVICE

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 28. Food storage; food storage containers identified, 29. Food properly labeled & honestly presented.

EQUIPMENT/UTENSILS/LINENS

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 30. Nonfood contact surfaces clean, 31. Warewash facilities: maintained & used; test equip., 32. Equip./utensils: installed, clean, good repair, capacity, 33. Equipment, utensils, & linens: storage & use (e.g. CO2), 34. Adequate ventilation & lighting; designated areas, use, 35. Thermometers provided & accurate, 36. Wiping cloths: properly used & stored.

PHYSICAL FACILITIES

Table with 5 columns: IN, N/A, N/O, OUT. Row include: 37. Floors, walls, & ceiling: built, maintained, & clean.

GENERAL MFF REQUIREMENTS

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 38. Cert. by Housing & Community Development, 39. Approved hose(s) available: stored & used properly, 40. Water heater/ tanks: properly sized & installed, 41. Occupied area aisle way (min. 74 "high & 30 " wide).

COMMISSARY & MOBILE SUPPORT UNIT REQUIREMENTS

Table with 5 columns: IN, N/A, N/O, OUT. Row include: 42. MFF/ MSU Stored/ Serviced at commissary.

RESTROOMS, PREMISES & SAFETY REQUIREMENTS

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 43. Safety equip. available: first aid kit & fire extinguisher, 44. Restroom available within 200 ft., 45. Exterior & surrounding area sanitary.

FOOD/UTENSIL STORAGE & FOOD HANDLING

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 46. Hot held PHF discarded at the end of the day, 47. Supply of spare utensils available.

OTHER REQUIREMENTS

Table with 5 columns: IN, N/A, N/O, OUT. Rows include: 48. Written operational procedures available, 49. Permit available and posted, 50. Signs posted; vehicle signage; last inspection report, 51. Plan Review.

KEY: IN = In Compliance N/A = Not Applicable N/O = Not Observed COS = Corrected Onsite OUT = Out of Compliance Major = Major Violation Minor = Minor Violation

CRITICAL RISK FACTORS

EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE

1. All food employees shall have adequate knowledge of & be trained in food safety as it relates to their assigned duties (11394, 113947.1b).
2. Employees with a communicable disease shall be excluded from the food facility/preparation of food. The permit holder shall require food employees to report incidents of illness or injury & comply with all applicable restrictions (113949-113950, 113950.5).
3. Employees experiencing sneezing coughing or runny nose shall not work with exposed food, clean equipment, utensils or linens (113974).
4. Employee shall not eat, drink or smoke in any work area (113977).

PREVENT CONTAMINATION BY HANDS

5. Employees are required to wash their hands using soap, warm water (10-15 seconds), paper towel or air dryer: before beginning work; handling food/equipment/utensils; using an approved antiseptic topical application; donning gloves; as often as necessary during food preparation to remove soil & contamination; when switching tasks; after using toilet room; using tobacco; touching body parts; or any time when contamination may occur. Gloves shall be worn if employee has cuts, wounds, rashes, embellished rings, uncleanable devices or fingernails that are: artificial, polished or are not clean, smooth, neatly trimmed. Gloves shall be changed, replaced or washed as often as hand washing is required & used for only one task & discarded when damaged, soiled, or when interruptions in food handling occur. Minimize bare hand contact (113952, 113953.3, 113953.4c, 113961, 113973).
6. Adequate facilities shall be provided for hand washing with soap & towels or drying device provided in dispensers; dispensers shall be maintained in good repair (113953, 113953.1, 113953.2). All MFFs from which nonprepackaged food is sold shall provide a handwashing sink separate from the warewashing sink that is a minimum of 9 inches x 9 inches x 5 inches & easily accessible by food employees (114311).

TIME & TEMPERATURE RELATIONSHIP

7. Potentially hazardous foods shall be held at/below 41°F or at/above 135°F. Raw shell eggs, live unshucked shellfish, and sealed pasteurized milk products, shall be held at/below 45°F (113982a, 113986, 113998, 114035c, 114037). When time only, rather than time & temperature, is used as a public health control, records & documentation must be maintained (114000).
8. Potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, then from 70°F to 41°F within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath & stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer (114002, 114002.1).
9. Vegetables cooked for hot holding shall be heated to 135°F. Single pieces of meat, fish or eggs for immediate service shall be heated to 145°F for 15 seconds. Comminuted meat, raw eggs, ratties, injected meats shall be heated to 155°F for 15 seconds. Poultry, comminuted poultry, or stuffed fish/meat/poultry/ratties shall be heated to 165°F for 15 seconds. Other temperature requirements may apply (114004, 114008, 114010).
10. Any potentially hazardous food cooked, cooled & subsequently reheated for hot holding shall be brought to a temperature of 165°F. If ready to eat food is taken from a commercially processed, hermetically sealed container it shall be reheated to 135°F for hot holding (114016).

PROTECTION FROM CONTAMINATION

11. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health (113967, 113980, 113988, 113990, 114035, 114254.3).
12. All food contact surfaces of utensils & equipment shall be clean & sanitized. Utensils must be washed with cleaning agent (100°F or as per manufacturer specifications), rinsed in clear water, then immersed in sanitizing solution (113984d, 114097, 114099.1-114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114125b).

APPROVED SOURCE

13. All food shall be obtained from an approved source (113980, 114021-114035, 114041).
14. Shell stock shall have complete certification tags & shall be properly stored, displayed, & fit for human consumption (114029, 114039-114039.5).

ADDITIONAL CRITICAL RISK FACTORS

15. HACCP plan or variance must be available when required (114057, 114057.1, 114417-114417.6, 114419, 114419.1-114419.3).
16. Consumer advisory must be provided in writing for ready-to-eat foods that are less than thoroughly cooked & in writing for unpackaged confectionary products that contain alcohol at greater than ½ of 1% by weight. (114093, 114093.1)
17. An adequate, protected, pressurized, potable supply of hot water & cold water shall be provided at all times (114163a3, 114189, 114192, 114192.1, 114195). 18. All liquid waste must drain to an approved fully functioning sewage disposal system (114197).
18. All liquid waste must drain to an approved fully functioning sewage disposal system (114197).
19. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches & flies. No live animal shall be kept or allowed in a food facility with the exception of a patrol/service animal & animals for consumption (114259.1, 114259.4, 114259.5)
20. Approved power source. Electrical power shall be supplied at all times to operate the approved exhaust, lighting, electric water heaters and refrigeration units, and any other accessories and appliances that may be installed in a food facility (114182).

GOOD RETAIL PRACTICES

SUPERVISION

21. Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. An individual involved in the preparation, storage or service of food in a food facility must obtain a food handler card (113790, 113947.1, 113948).
22. A person in charge shall be present & oversee operations at the facility during hours of operation 113945-113945.1, 113984.1, 114075).
23. All employees preparing, serving or handling food/utensils shall wear clean, washable outer garments/uniforms, wear hair restraints & maintain nails (113968-113971).

GENERAL FOOD SAFETY REQUIREMENTS

24. Food shall be thawed under refrigeration; submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process (114018, 114020).
25. Food must always be protected from contamination. (113984a-f, 113986, 114060, 114077, 114089.1c).
26. Raw, whole produce shall be washed prior to preparation (113992).
27. Only those insecticides, rodenticides, & other pesticides that are necessary & specifically approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, & cleaning compounds shall be stored separate from food, utensils, packing material, & food contact surfaces (114141, 114254-114254.3). Spare tires, related automotive equipment, or special tools relating to the mechanical operation of the MFF shall not be stored in the food preparation or food storage areas (114319(a)).

FOOD STORAGE/DISPLAY/SERVICE

28. All food must be stored in an approved area within a food facility. Food shall be protected from contamination & stored in approved containers labeled as to contents at least 6" above the floor on approved shelving. Approved storage of outdoor food. Food shall be transported in a manner that meets requirements (113982, 114047, 114049, 114051-114055, 114069).
29. Food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition & standard of identity has been established by regulation. Labels must include: 1. common name of food 2. ingredients 3. quantity 4. name & place of manufacture/packing/distribution (114087, 114089, 114089.1a, 114090)

EQUIPMENT/UTENSILS/LINENS

30. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris (11415c, 114130.4, 114257).
31. All MFFs from which nonprepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with three compartments, two integral metal drainboards, & dimensions large enough to accommodate the largest utensil in addition to other requirements specified in this section (114313(a)). Testing equipment shall be provided to measure the applicable sanitization method. (114099, 114099.2, 114099.3, 114099.5, 114107).
32. All utensils & equipment shall be fully operative & in good repair. All utensils & equipment shall be approved, installed properly & meet applicable standards. (114130, 114130.1-114130.5, 114132, 114133, 114137, 114139, 114153, 114169, 114175, 114177, 114180, 114182, 114301, 114323). Compressor units that are not an integral part of food equipment shall be installed in an area that is completely separated from food preparation and food storage areas (114322).
33. Utensils, equipment & linens shall be handled & stored to be protected from contamination (114074, 114081, 114083, 114119, 114121, 114161, 114178, 114179, 114185, 114185.2-114185.5).
34. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat & vapors. All areas of facility shall have sufficient ventilation to provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by screened open window, an air shaft, or light-switch activated exhaust fan in compliance with the local building codes (114149-114149.3). Adequate lighting shall be provided in all areas to facilitate cleaning & inspection. Light bulbs & tubes shall be covered with a completely enclosed plastic safety shield or equivalent (114323).
35. An accurate, easily readable, metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each hot & cold holding unit of potentially hazardous foods (114099.5, 114099.7, 114157, 114159).
36. Wiping cloths used to wipe food contact surfaces shall be used only once unless kept in clean water with sanitizer. All clean & soiled linens must be properly stored (114185.1).

FACILITIES

37. Floors, walls, and ceilings of all enclosed food preparation areas shall be constructed so that the surfaces are impervious, smooth, and easily cleanable. Floor surfaces shall provide employee safety from slipping. The juncture of the floor and wall shall be covered with a 3/8 inch minimum radius coving, with the floor surface extending up the wall at least four inches (114301).

GENERAL MFF REQUIREMENTS

38. Any MFF that is occupiable, has a gas appliance, or plumbing system shall be certified by the Department of Housing & Community Development prior to commencing operation (114294(c)).
39. Hoses used in conjunction with MFFs shall be constructed & identified in accordance with this section (114215).
40. All MFFs from which nonprepackaged food is sold shall provide a water heater capable of heating water to a minimum of 120°F (100°F for handwashing), interconnected to a potable water supply, operated independently of the vehicle engine, & with a minimum capacity of 4 gallons (114325). All MFFs that handle nonprepackaged food shall be equipped with adequately sized wastewater tanks constructed of approved materials (114205-114213, 114240-114242). All MFFs that handle nonprepackaged food shall be equipped with adequately sized potable water tanks constructed of approved materials (114205-114213, 114217-114239).
41. All MFFs that are occupied during normal business operations shall have a clear, unobstructed height of 74 inches & a minimum of 30 inches unobstructed space within the aisle way portion of the vehicle (114321).

COMMISSARY & MOBILE SUPPORT UNIT REQUIREMENTS

42. All MFFs shall be cleaned, serviced, & report to commissary or other approved facility on a daily basis (114297). All MFFs shall be stored at or within a commissary or other location approved by the enforcement agency in order to have protection from unsanitary conditions (114295(c)).

RESTROOM, PREMISES, & SAFETY REQUIREMENTS

43. A first aid kit shall be provided & located in a convenient area in an enclosed case (114323(a)). A properly charged & maintained minimum BC-rated fire extinguisher shall be properly mounted & readily accessible on the interior of any MFF equipped with heating elements or cooking equipment (114323(e)).
44. A MFF shall be operated within 200 feet travel distance of an approved & readily available toilet & handwashing facility if the MFF is stopped to conduct business for more than a one-hour period (114315(a)).
45. The exterior of a MFF & the surrounding area relating to the operation of food service shall be maintained in a sanitary condition (114317).

FOOD/UTENSIL STORAGE & FOOD HANDLING

46. Any potentially hazardous foods held at or above 135°F on a MFF or MSU shall be destroyed at the end of the operating day (114305(d)).
47. If the MFF is not required to provide a warewashing sink, the MFF shall provide & maintain an adequate supply of spare preparation & serving utensils in the MFF as needed to replace those that become soiled or contaminated (114313(b)).

OTHER REQUIREMENTS

48. The permit holder of an unenclosed MFF handling nonprepacked food shall develop written operational procedures for food handling & cleaning & sanitizing of food-contact surfaces & utensils (114303(d)).
49. A food facility shall not be open for business without a valid permit. A permit shall be posted in a conspicuous place. Permits are non-transferable (114381, 114387).
50. A food facility shall not be open for business without a valid permit. A permit shall be posted in a conspicuous place. Permits are non-transferable (114381, 114387). No smoking signs must be posted in food preparation, food storage, warewashing & utensil storage areas. The business name or name of the operator (in lettering at least 3 inches in height) as well as city, state, & ZIP code (in lettering at least 1 inch in height) shall be legible, clearly visible to the consumer, permanently affixed, & in a color contrast with the vehicle exterior (114299). Facility shall post a notice advising patrons that a copy of the most recent inspection report is available for review upon request.
51. Plans are not submitted to CCEH prior to new construction or remodel of a mobile food facility or when remodel of an existing mobile food facility is started without approval from CCEH (114309, 114380, 114381).

Excerpts from the California Retail Food Code (1-2018) corresponding to the violations listed on the front of this form.

This page lists the general requirements for each item and may not include all applicable codes; the division may cite additional sections as applicable.