



Mobile & Compact Mobile Food Facility Operations



Food Safety
Program



Mobile Food Facility Program



FOOD SAFETY IS MOST IMPORTANT!!!

- Prevent Foodborne Illnesses
- Ensure compliance with food health and safety laws as specified in the California Retail Food Code (CRFC)
- Vehicles are issued a health permit decal when they pass their plan check final inspection
- Annual re-certification inspection required
- 1,500 MFFs are currently permitted in the County of Orange
 - Over 700 traditional food trucks
 - Over 700 other MFF's (ice cream trucks, hot dog carts, churro carts, etc.)

- EH inspections are based on risk - looking for imminent health hazards.
- Below is a list of concerns, when not addressed, can lead to injury, illness, or death. Each requires immediate correction or cessation of operation.

- No hot water
- Ill food handlers working
- Vermin infestation
- Improper cooking
- Improper liquid waste disposal
- Food held at unsafe temperatures
- Not properly washing hands
- Using unapproved food sources
- Improper sanitizing

ENVIRONMENTAL HEALTH

MOBILE FOOD FACILITY INSPECTION REPORT

Page 1 of ____

FACILITY NAME		COMMISSARY NAME		INSPECTION DATE	
INSPECTION LOCATION		LICENSE PLATE		PIN	
CITY - OWNER		FOOD MANAGER CERTIFICATE AND EXPIRATION DATE			
INSPECTOR NAME/PHONE NUMBER		SERVICE		FEE	

Based on an inspection this day, the compliance status (IN, MAJ, MIN, N/A, NO, OUT, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See reverse side for the applicable code sections and the general requirements that correspond to the violation(s) noted below. Refer to page 2 for observations noted during the inspection.

IN = In Compliance, MAJ = Major, MIN = Minor, N/A = Not Applicable, NO = Not Observed, OUT = Out of Compliance, COS = Corrected on Site
CRITICAL RISK FACTORS

IN	MAJ	MIN	N/A	NO	EMPLOYEE KNOWLEDGE	COS	IN	MAJ	MIN	N/A	NO	PROTECTION FROM CONTAMINATION CONT	COS
					1. Demonstration of knowledge Ensure that all food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.							12. Food in good condition, safe and unadulterated Discontinue serving adulterated food (bears or contains any poisonous or deleterious substance that may render it injurious or hazardous to health).	
					2. Food manager certification; food handler cards Provide a food manager certificate on the premises. Provide an approved food handler card for each food handler that prepares, handles, or serves non prepackaged food.							13. Food contact surfaces & equipment; clean and sanitized Properly clean and sanitize all food contact surfaces of utensils and equipment.	
					EMPLOYEE HEALTH & HYGIENE							FOOD FROM APPROVED SOURCES	
					3. If employee reporting, restrictions & exclusions; No cuts, sores, wounds. No discharge from eyes, nose, mouth. Exclude if employee with a communicable disease or uncontrolled discharge from eyes, nose, or mouth from the food facility/preparation of food. The facility shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. Gloves shall be worn if an employee has lesions.							14. Food obtained from approved sources Obtain all food from an approved source and maintain the food in an approved food facility.	
					4. Proper eating, tasting, drinking or tobacco use Discontinue eating, drinking, or smoking in any work area.							15. Compliance w/ shell stock tags, condition, display & Gulf Oyster Regulations Retain shellstock and Gulf Oysters with certification tags and properly store tags for 90 days. Post approved Gulf Oyster warning seasonal requirements signs.	
					PREVENTING CONTAMINATION BY HANDS							ADDITIONAL CRITICAL RISK FACTORS	
					5. Hands clean and properly washed Employees must wash their hands in between tasks and use gloves when appropriate.							16. Refrigeration equipment working properly Repair refrigeration equipment so it maintains potentially hazardous foods at or below 41°F.	
					6. Adequate handwashing facilities supplied & accessible Provide single service soap and single-use towels in dispensers at the hand wash sink. The sink is to remain easily accessible.							17. Adequate power provided Provide adequate power at all times to operate the approved exhaust, lighting, electric water heaters and refrigeration units, and all other accessories and appliances that may be installed in a food facility.	
					TIME AND TEMPERATURE RELATIONSHIPS							18. Consumer advisory provided for raw or undercooked foods Provide appropriate consumer notification as follows: Ready-to-eat food containing undercooked food or raw egg may be served if the facility notifies the consumer by disclosure and reminder.	
					7. Proper hot and cold holding temperatures Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.							19. Operational Procedures, Special Processes, & Time as a Public Health Control (TPHC) TPHC is used for food but has not been marked or identified out of temperature for more than 4 hours or 194°F and a meter temperature less than 4 hours. Operational procedures not available.	
					8. Proper cooling methods Rapidly cool all potentially hazardous foods from 135°F to 41°F within 6 hours provided that the food is cooled from 135°F to 70°F within the first two hours using approved methods.							20. Adequate potable hot and cold water available Provide potable cold and hot (minimum 120°F) water supply to all the sinks at all times at the rate of at least one gallon per minute.	
					9. Proper cooking time & temperatures Cook raw food of animal origin to heat all parts of the food to an approved temperature and time.							21. No sewage backup; approved waste water disposal Drain all liquid waste to an approved sewage disposal system.	
					10. Proper reheating procedures for hot holding Reheat all cooked and cooled potentially hazardous foods to a minimum temperature of 165°F for 15 seconds within 2 hours.							22. No rodents, insects, birds, or animals Eliminate and maintain the food facility free of insects, birds, animals, or vermin; rodents (rats, mice), cockroaches, fleas.	
					PROTECTION FROM CONTAMINATION							23. Approved commissary usage Provide proof of approved commissary usage.	
					11. Hot potentially hazardous food disposed at end of day Potentially hazardous foods held at or above 135°F on a mobile food facility or mobile supply unit shall be destroyed at the end of the operating day.								

1241 E. Dyer Rd. Ste. 120, Santa Ana, CA 92705-5611 | Phone: (714) 433-6416

www.ocodinfo.com/mobile

Inspections – When and Where

Site addresses provided

During the course of other inspections

Random field assessments

Complaints



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Compact Mobile Food Operation (CMFO)

Previously

All Mobile food facilities were traditionally constructed as a motorized conveyance – trucks and carts

January 1, 2023

Introduces “Compact Mobile Food Operation”

A mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other nonmotorized conveyance.

CMFO shall only conduct “Limited Food Preparation”



Limited Food Preparation



- 1) Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of nonprepackaged food.
- 2) Dispensing and portioning of nonpotentially hazardous food or **dispensing and portioning for immediate service to a customer of food that has been temperature controlled until immediately prior to portioning or dispensing.**
- 3) Holding, portioning, and dispensing of any foods that are prepared for satellite food service by the onsite permanent food facility or prepackaged by another approved source.
- 4) Holding, portioning, and dispensing of any foods that are prepared by a catering operation.
- 5) **Slicing and chopping of nonpotentially hazardous food or produce that has been washed at an approved facility or slicing and chopping of food on a heated cooking surface during the cooking process.**
- 6) Cooking and seasoning to order.
- 7) Juicing or preparing beverages that are for immediate service, in response to an individual consumer order, that do not contain frozen milk products.
- 8) **Hot and cold holding of food that has been prepared at an approved permanent food facility.**
- 9) **Reheating of food that has been previously prepared at an approved permanent food facility and held at temperatures required by this chapter.**

Limited Food Preparation

Does not include:

- 1) Slicing and chopping potentially hazardous food, other than produce, unless it is on the heated cooking surface.
- 2) Thawing.
- 3) Cooling of cooked, potentially hazardous food.
- 4) Grinding raw ingredients or potentially hazardous food.
- 5) Washing of foods.
- 6) **Cooking of potentially hazardous foods for later use.**
- 7) Handling, manufacturing, freezing, processing, or packaging of milk, milk products, or products resembling milk products subject to licensing under the Food and Agricultural Code.



When is a Health Permit Required?

Health Permit Not Required

- 25 square feet or less of display and food storage back stock only prepackaged, nonpotentially hazardous food or uncut whole produce is offered

Health Permit Required

- More than 25 square feet of display area of any type of food is offered
- Selling any amount of potentially hazardous, open, or cut food



Note: All food must come from an approved source.

Plan Check

When a permit is required, a standard or compact mobile food operation shall submit plans

For compact mobile food operations, a *preapproved standard plan* for a standardized or mass-produced individual unit may be accepted by an enforcement agency

Plans will *not be required* if a new individual has acquired a compact mobile food operation that has been *built to approved plans*, only a *final inspection*



CMFO Requirements	Less Than 25 Square Feet	Greater Than 25 Square Feet or Any Potentially Hazardous, Open, or Cut Food
Health Permit	No	Yes
Plan Check	No	Yes
Warewashing and Handwashing	No	Yes (an alternative may be accepted)
Commissary	No	Yes
Food Stored in Safe and Sanitary Manner	Yes	Yes
Restroom	Yes	Yes
Food Handler Card	No	Yes
Limited Food Preparation Only	Not Applicable (prepackaged, nonpotentially hazardous food or uncut whole produce only)	Yes
Can Keep Potentially Hazardous Food (leftovers held hot)	Not Applicable	No
Inspection	Yes (on a complaint basis only)	Yes

Warewashing and Handwashing for CMFO

- Preparing raw meat, poultry, or fish onsite:
 - Subject to warewashing and handwashing requirements
 - An auxiliary conveyance may be used to satisfy this requirement and can serve multiple operations in close proximity
 - A separate permit is required for the auxiliary conveyance if not operated by a compact mobile food operator
- Not preparing raw meat, poultry, or fish onsite:
 - Alternatives to warewashing is acceptable including maintaining adequate supply of spare preparation and serving utensils
 - Integral handwashing sink with at least five gallons of potable water (agency may approve smaller tank after evaluation and operating procedure submission)
 - *Water heater* not required



- Cottage Food Operation (CFO)
 - Commissary or support unit to no more than two compact mobile food operations with agency endorsement
 - Transactions at up to two compact mobile food operations by CFO will not count towards annual gross sales
- Permitted Food Facility
 - Upon evaluation, an agency shall approve for use as a commissary
 - *Plan submission shall not be required*
- Nonconforming Structure
 - May be approved to support operations of a compact mobile food operation if conditions don't pose a public health hazard.
 - A church or community center that is used for preparing food and not just storage must have a current health permit.



Commissary for CMFO

California Retail Food Code, Section 114368.3

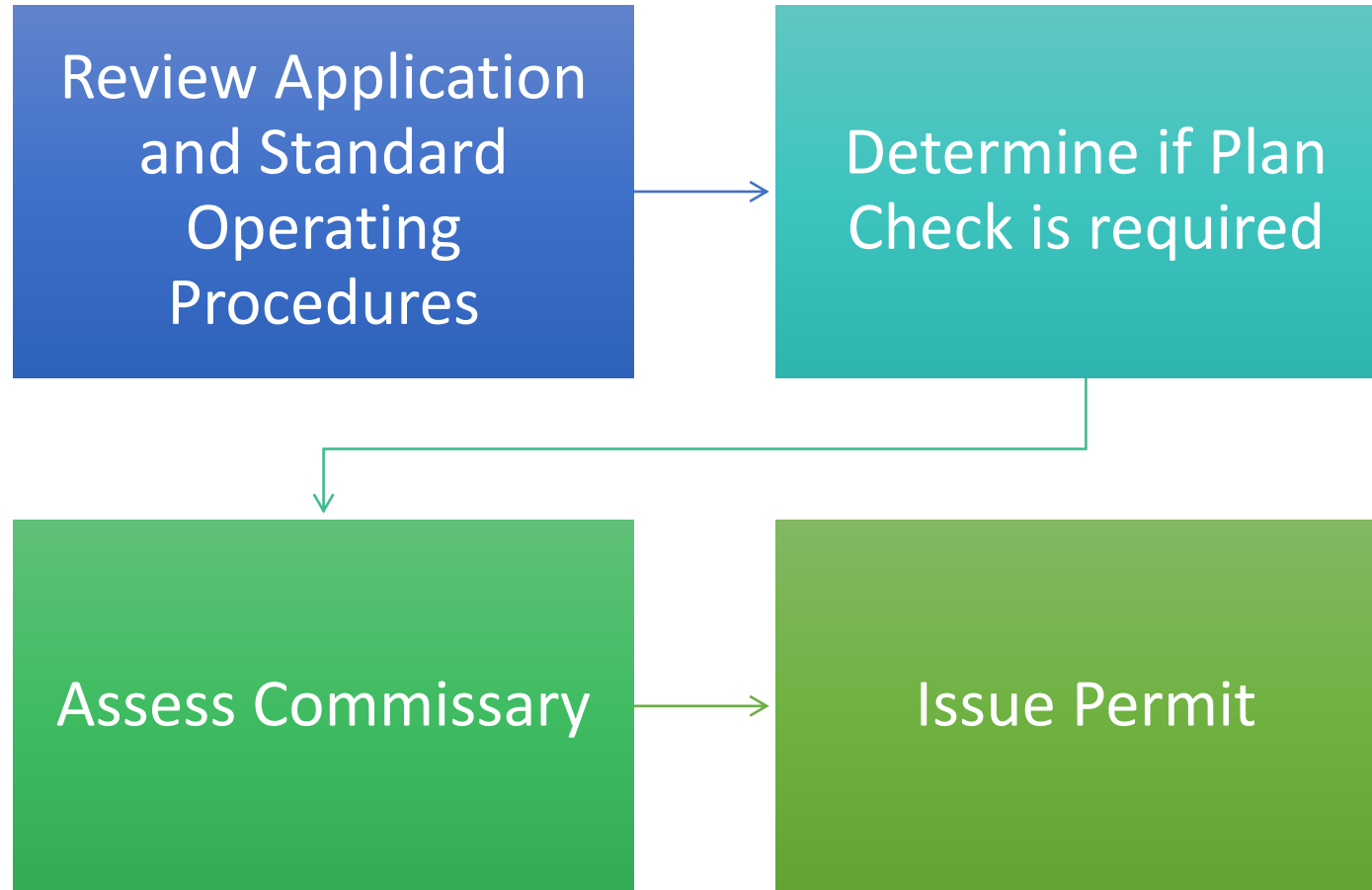


Commissary for CMFO

California Retail Food Code, Section 114368.3

- Private Home
 - Agency may allow the use of a private home for the storage of a compact mobile food operation after an *evaluation*
 - No more than two compact mobile food operations unless agency approves more
 - Designated area clearly identified (cannot relocate without agency approval)
 - Prepackaged nonpotentially hazardous food, whole fruit, and whole vegetables may be stored prior to sale or preparation unless prohibited by local ordinance
 - No food preparation allowed for sale from a private home unless a permitted cottage food operation

Permitting Process for CMFO



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Contact Us:
EHHMOBILEWHOLESALE@OCHCA.COM
(714) 433-6416



Health Permit Application

Information regarding ownership collected, along with :

- Commissary Letter
Out-of-County Commissary Agreement
- Route Stops
Events and route stops used to conduct field inspections
- DMV Registration

A completed Health Permit Application does not mean you have an approved health permit. You must submit plans and specification for evaluation and approval from this Agency to obtain a valid health permit.



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Public Health Services Environmental Health Division 1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705 Telephone: (714) 433-6416 Fax: (714) 754-1768 Email: ehmobilewholesale@occhca.com Website: www.ocfoodinfo.com/mobile		HEALTH PERMIT APPLICATION MOBILE FOOD FACILITY			
This section is to be completed by the applicant, in full – Please print clearly – Do not detach copies – Health permits are NOT transferable and NOT refundable					
TYPE	<input type="checkbox"/> New Mobile Food Facility (MFF) <input type="checkbox"/> Change of Ownership <input type="checkbox"/> Update Information Only				
BUSINESS	Name of Business (DBA)		Business Phone		Business Email
	Commissary Name		Commissary Phone		MFF uses Mobile Support Unit (MSU) <input type="checkbox"/> Yes <input type="checkbox"/> No
	Commissary Address (include street directions and suite number, if applicable)		City		Zip
	Billing Mailing Address (Must be different than Commissary Address)		City		Zip
OWNER	Type of Ownership (*attach Certificate of LP, LLP Registration, Articles of Incorporation or Organization) <input type="checkbox"/> Individual/Sole Proprietorship <input type="checkbox"/> Partnership <input type="checkbox"/> LP* <input type="checkbox"/> LLP* <input type="checkbox"/> Corporation* <input type="checkbox"/> LLC*				
	Business Owner		Owner Phone		Owner E-Mail
	Owner's Address (cannot be Commissary Address & cannot be a P.O. Box)		City		State Zip
	Driver's License Number(s) (if Sole Proprietorship or Partnership; attach copy of Government issued ID):		MFF owner is also owner of commissary <input type="checkbox"/> Yes <input type="checkbox"/> No		Is this MFF being Rented/ Leased <input type="checkbox"/> Yes <input type="checkbox"/> No
Emergency Contact		Emergency Phone			
TERMS	I hereby make an application for a health permit to establish and/or operate the above business, use, or services in accordance with the laws, ordinances, and regulations that are now or may hereinafter be in force pertaining to the above business and I certify that I am the owner or authorized representative of this food business and that all statements are true to the best of my knowledge. I hereby consent to all necessary inspection's incident to the issuance of this permit and operation of the business. I understand that I am required to keep Orange County Environmental Health continuously updated with current route/event stops to assist with inspections during operations. I shall notify the Orange County Environmental Health Division (OCEH) in writing if I transfer ownership, discontinue operation, or have an address change. Failure to do so may result in obligation to pay health services fees and additional penalties. I understand that any construction, alteration, repair, or change from the conditions of approval, including, but not limited to, equipment changes or alterations, a menu change, or change in method of operation, or ownership change, requires review and approval by OCEH.				
	The MFF health permit fee must be paid before plan construction final approval can be granted by this department, or for a change of ownership, or lapse of permit. Payment of your health permit fee does not constitute final plan check approval of your project. Failure to submit the completed application and payment of the annual health permit will impede issuance of the permit or may result in the closure of the facility pursuant to California Health and Safety Code and applicable ordinances and is subject to penalty not to exceed three times the cost of the permit. Upon approval of this application by a representative of OCEH, the health permit certificate must be posted in a conspicuous location. Permits are not transferable and not refundable. Payment may be made in person at 1241 E. Dyer Rd., Suite 120, Santa Ana, CA 92705, Monday – Friday, 8:00 a.m. – 4:00 p.m. or mailed to Orange County Environmental Health, P.O. Box 26400, Santa Ana, CA 92799.				
	Print Name		Title		
	Signature		Date		
DMV	DMV Registered Owner		DMV Registered Owner Phone		
	DMV Owner Address		City		State Zip
	As the DMV registered owner of this Mobile Food Facility (MFF), I understand that if a Lessee/Renter of this MFF modifies any portion of the MFF from the conditions of original approval, creates repetitive critical risk factor violations relative to any non-compliant equipment of this MFF, or operates beyond the original permit approval, this MFF will need to be brought into full compliance with current codes. If I currently do not lease out this MFF, I understand that a non-compliant MFF must be upgraded to meet current codes prior to leasing out the MFF. Plan submittal is required for all MFF renovations.				
	DMV Registered Owner Signature		Date		
FEE	OFFICE USE ONLY				
	Billing Type	Fee	Billing Status <input type="checkbox"/> Billable <input type="checkbox"/> non-Billable		First Day of Operation
	Former Owner	Former DBA	Former PR		Transfer Date
	License Plate #	VIN #	Make	Year	HCD#
SPECIALIST	Operational Limitation(s)		Program Identifier		
	FA	PR	TK	SR	
	District/ Assigned To		Approval Contingencies <input type="checkbox"/> Yes <input type="checkbox"/> No		<input type="checkbox"/> Unenclosed <input type="checkbox"/> Enclosed <input type="checkbox"/> CMFO
	Specialist Name		Date		
OFFICE	Prior AR	Date of Payment	Amount Received		HSO Receipt Number
	AR	Anniversary Date	Application Verified By		

Construction Guidelines

- Construction Guidelines are a public document based on the California Retail Food Code.
- All construction inspections are based on Construction Guidelines



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CONSTRUCTION GUIDELINES FOR MOBILE FOOD FACILITIES AND MOBILE SUPPORT UNITS

Hours for Plan Submittals: 8:00 a.m. to 3:30 p.m.



County of Orange Health Care Agency
Environmental Health
1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705
Phone (714) 433-6416 • Fax (714) 754-1768
www.ocfoodinfo.com/mobile

Introduction

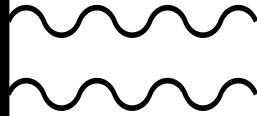


New Inspection Seals for MFF

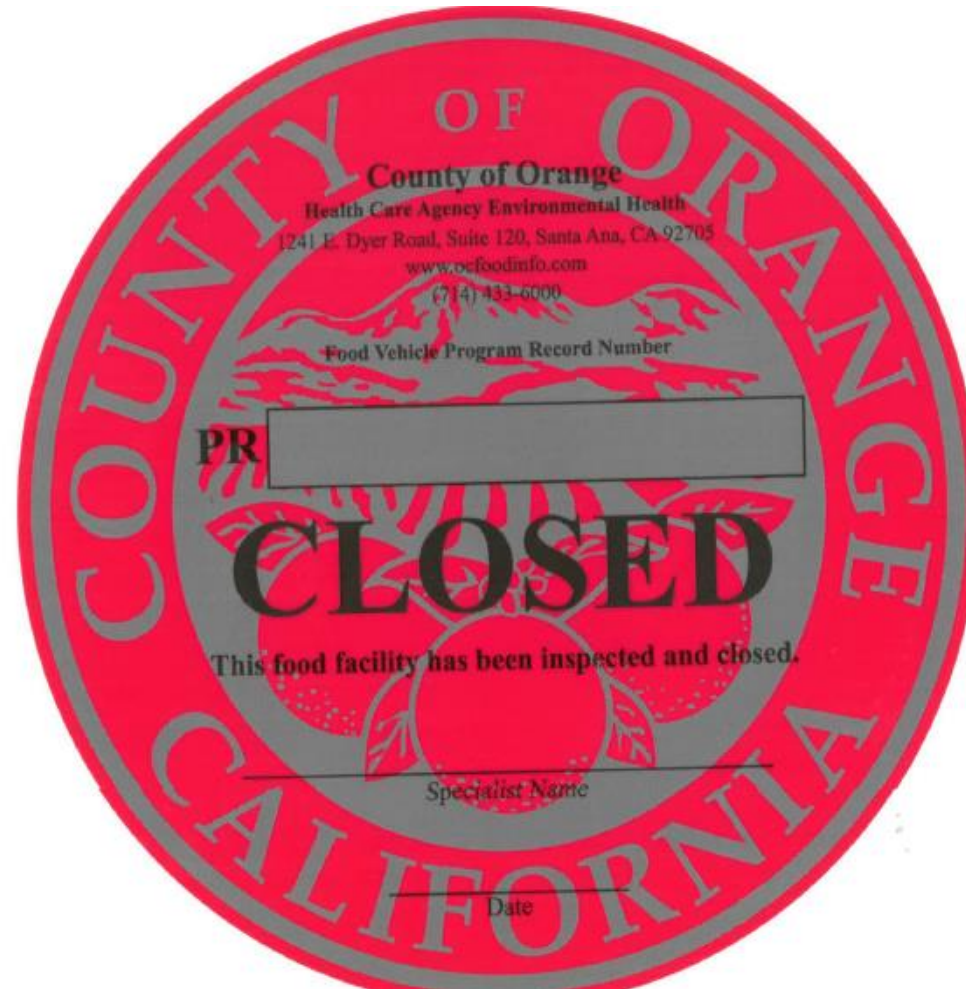
GOOD TO
GO



**SLOW
YOUR
ROLL**



**STOP
OPERATIONS**



Education and Outreach



RESTAURANTS



COMMUNITY



WEBSITE



Food Safety
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Questions



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