



County of Santa Cruz

HEALTH SERVICES AGENCY

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ENVIRONMENTAL HEALTH

Mobile Food Facility (MFF) Construction Checklist For Food Preparation Units

Applicant Information

| | | |
|---------------------|---------|-------|
| Business Name | Address | Phone |
| Owner's Name | Address | Phone |
| Mobile Manufacturer | Address | Phone |

Check One:

New ___ Remodeled/Modified ___ Existing /Minor Modifications Required___

IMPORTANT: THIS CONSTRUCTION REVIEW APPLICATION OR CONSTRUCTION REVIEW APPROVAL WILL EXPIRE ONE YEAR FROM THE DATE OF APPLICATION OR APPROVAL

Plans/ Drawings

Existing mobile food facilities (MFF) that have not held a valid Health permit to operate with the County of Santa Cruz in the past 6 months must comply with current Mobile Food Facility Regulations and submit drawings.

- Provide 2 copies of the mobile floor plan. The drawing must be to scale and include all equipment.
- Preliminary paperwork must include the following:
 1. Menu
 2. Floor plan
 3. Mechanical Hood information
 4. Plumbing diagram
 5. Finish schedule (floors, walls, ceilings)
 6. Manufacturer specification sheets for all equipment

Floors

- Floors must be smooth, durable, non-absorbent and easily cleanable
- Flooring must have 4 inch coving with 3/8" radius to the wall. Vinyl composite tiles (VCT) and rubber top-set base coving are not acceptable.

Walls/ Ceilings

- Walls and ceilings must be smooth, durable, non-absorbent, and light colored. Unfinished wood is unacceptable. Stainless steel is the preferred material. Construction joints and seams shall be tightly fitted and sealed to be easily cleanable.
- Size and locations of pass thru windows. Pass thru windows shall be no greater than 216 sq inches and be no closer than 18 inches apart. The windows must be covered with at least 16-mesh per inch screening.
- All rivets, screw heads, and joints must be installed such that food accumulation will be prevented.

Plumbing

- Potable water tank
Volume: _____ Length: _____ Width: _____ Depth: _____
(5 gallons for hand washing plus 25 gallons for ware washing for food preparation/15gallons for ware washing for limited food preparation)
- Waste water tank
Volume: _____ Length: _____ Width: _____ Depth: _____
(Must be equal to 1.5 times the size of the potable water tank plus 1/3 the size of any ice container)
- Ice Bin Size
Volume: _____ Length: _____ Width: _____ Depth: _____
- Tanks shall be vented to flow. Vents must terminate in a downward direction and covered with 16-mesh or equivalent. Waste water tanks must have a valve that allows complete draining of the unit. Tanks must be cleanable and labeled according to use.
- Water heater must deliver a minimum of 1 gallon per minute and have a minimum capacity of 4 gallons
Type: _____ Size in gallons: _____
- Hand wash sink (standard size is 9" x 9" x 5" depth)
Length: _____ Width: _____ Depth: _____
- The ware washing sink must have 3 compartments and 2 drainboards (standard size is 12" x 12" x 10" deep or 10" x 14" x 10" deep). The ware washing sink must accommodate the largest utensil used in the mobile. The drain boards must be the same size of the compartments. Indicate the size of each compartment here:
Length: _____ Width: _____ Depth: _____
- Potable water plumbing and fill lines. Potable water equipment must be constructed of food grade materials as approved by an ANSI accredited testing organization for drinking water.
- Waste water disposal plumbing, valves and backflow prevention devices. Waste water hoses shall not be the same color as potable water hoses. Ice bins must drain into a waste tank. Waste tanks must be valved to prevent waste water from falling onto the ground.

Equipment

- All equipment must be commercial grade. Equipment must meet ANSI standards or equivalent.
- Commercial grade refrigeration that meets current California Retail Food Code must be provided.
- **Ice plate refrigerators are not approved for holding of potentially hazardous food.** Compressor units must be in a compartment only accessible from the outside.
- Food preparation tables, surfaces, and equipment must be NSF or equivalent. All electrical appliances shall meet applicable UL standards. Provide specification sheets on all equipment.
- Equipment must be spaced apart or sealed together for ease of cleaning. There shall be a minimum of 4" of unobstructed space beneath equipment or on the sides of adjacent equipment. All floor mounted equipment must be sealed to the floor or raised at least 6" off the floor. This requirement does not apply for movable equipment.

Ventilation

- Commercial mechanical ventilation over cooking equipment and associated fire suppression system (must meet California Mechanical Code requirements) is required. The hood must be certified by the CA HCD.

Power Source

- Power source must be adequate to supply energy to all equipment during peak and off peak use. An alternator may not be used to operate a MFF that is in a fixed location for more than 15 minutes.

Power Source

- Power Source Type (check all that apply):

Inverter with batteries to the engine alternator

Inverter with batteries to dedicated alternator

Electrical outlet (must have back-up to transport to the commissary)

Generator (indicate size and type): _____

Other: _____

Lighting

- Light bulbs shall have shatter proof shielding and be installed so as not to pose a hazard to workers.

Safety Equipment/ Requirements

- Propane tanks shall have a safety shut-off valve
- Gas-fired equipment shall be insulated to prevent excessive heat build-up/ injury and meet minimum ANSI standards. Fire elements must be covered.
- A minimum of 10BC-rated fire extinguisher that is properly mounted and easily accessible in the interior of the MFF.
- Two emergency exits that are at least 24" x 36" must be available on opposite sides of the MFF. Personnel must be able to open the emergency exit without the use of tools and it must be labeled with an "Emergency Exit" sign.
- Provide clear and unobstructed height over the aisle way (vertical) of at least 74 inches and a minimum of 30 inches of unobstructed horizontal aisle space.
- All equipment with hot liquids must be covered and latched to prevent spills during transport
- All equipment must be secured to prevent falling, tipping and movement during transport (this includes water, waste water and propane tanks).
- First Aid Kit must be provided and accessible

Storage

- Storage must be sufficient to accommodate expected food volumes. Food storage compartments shall not contain plumbing of any kind.
- Provide separate storage for chemicals and maintenance equipment
- Provide garbage/refuse containers that will not tip, fall or move during transport.

Signage

- Provided on both sides of the MFF
- Business name must be in letters of at least 3" high and of contrasting color with the MFF
- City, state, and zip code must be in letters of at least 1" high and of contrasting color with the MFF
- The name of the individual or company must be in letters of at least 1" high and of contrasting color with the mobile

Designations

- **A Health permit shall not be issued unless the MFF has an insignia issued by the California Department of Housing and Community Development (HCD) and an inspection report by this department can be provided.** You can contact the HCD at (916) 445-3338 or (916) 255-2501. The HCD Department will inspect the plumbing, electrical, and the fire suppression system among other things. This is an indicator that the MFF has been cleared for occupancy.

