

MOBILE FOOD FACILITIES – CLASIFICATION & PERMITTING REQUIREMENTS

All mobile food facilities (MFF), regardless of classification, are required to submit the following to Environmental Health:

- MFF Health Permit Application Packet, sections A,B,D,E & F
- Health Permit Fee

No inspection will be scheduled until the application packet has been received in full.

Full Prep

A fully enclosed vehicle engaging in full food preparation including but not limited to frying, cooking, boiling, grilling, slicing and chopping such as hot trucks or catering trucks selling tacos, burritos, burgers and various ethnic foods.

Limited Prep of Potentially Hazardous Food

An *enclosed vehicle, unenclosed vehicle, or cart with limited food prep of potentially hazardous food, including heating, frying, popping, baking, roasting of corn, steaming or boiling of hotdogs & tamales in the original inedible wrapper, nachos, espresso/coffee making and other PHF beverages.

Limited Prep of Non Potentially Hazardous Food

An *enclosed vehicle, unenclosed vehicle, or cart with limited food prep of non-potentially hazardous food, including donuts, churros, pretzels, cotton candy, dispensing of non-PHF beverages, shaving of ice, scooping of ice cream.

***Limited Prep that MAY ONLY be within an Enclosed Vehicle**

Certain limited prep activities MAY ONLY be performed inside an enclosed vehicle, per Placer County Environmental Health Policy, such as slicing and serving pie, dipping ice cream in chocolate and/or toppings, bagging cookies to order and making kettlecorn.

No Prep with Potentially Hazardous Food

A mobile with pre-packaged potentially hazardous foods (require refrigeration or hot holding) such as sandwiches, salads, pasta, cold noodles, pre-sliced fresh fruits, packaged ice cream, and hot packaged foods.

No Prep with Non Potentially Hazardous Food

A mobile with shelf stable, pre-packaged foods like pastries, bagels, donuts, popcorn, chips, candies, sodas, bottled drinks, etc.

MOBILE FOOD FACILITIES – CLASIFICATION & PERMITTING REQUIREMENTS - CONTINUED

Requirements	Full Prep	Limited Prep – PHF	Limited Prep - No PHF	No Prep – PHF	No Prep - No PHF
Health Permit ¹	X	X	X	X	X
Commissary ²	X	X	X	X	X
HCD Inspection & Insignia ³	X	O	O		
Enclosed Vehicle	X	O	O		
Food Safety Certificate	X	X	X ¹⁰		
Mechanical Refrigeration	X	X		X	
Hot Holding	X	X		X	
Exhaust Ventilation ⁴	X	O	O		
Three Compartment Sink	X	X ⁸	O ⁹		
Handwash Sink	X	X	X		
Water Heater ⁷	4 gallon tank	4 gallon tank	1/2 gallon tank		
Potable Water Tank ⁵	30 gallon	20 gallon	5 gallon		
Waste Water Tank ⁶	45 gallon	30 gallon	7.5 gallon		

X = Required, O = May be required (Contact EH for clarification)

- 1) All MFF's must have a valid Health Permit to operate. Submit a completed application packet to Environmental Health. After reviewing your packet, a Specialist will schedule an inspection at the EH office, at which time the fee is due.
- 2) All MFF's must operate out of an approved commissary (see FAQ for additional details).
- 3) Prior to issuance of an Environmental Health permit, fully enclosed MFF's must first be certified by CA Housing and Community Development as "special purpose commercial modular". Please contact HCD @ (916) 255-2501 before beginning the health permitting process. (see FAQ for additional details).
- 4) Exhaust hoods shall be equipped with fire suppression systems which comply with UL 300 per the Office of the State Fire Marshall. Please contact your local Fire Department for more information.
- 5) Potable water tank size is dependent on the number of sinks and level of food preparation:
- 6) Waste water tanks shall be 50% larger than potable water tanks.
- 7) A storage water heater or instantaneous water heater shall be capable of heating water to 120°F for mobiles with 3-compartment and/or prep sinks, and 100°F for mobiles with only hand washing sinks.
- 8) Hot dog carts and carts serving tamales in the original inedible wrapper are not required to have a 3-compartment sink provided they are able to supply additional, clean, back-up utensils. Used utensils must be cleaned and sanitized at the commissary. Hot dog/tamale carts with no 3-compartment sink share the same water heater and water tank requirements as "Limited Prep – No PHF" (column 3 above).
- 9) Some limited prep MFF's serving non-PHF foods may require a 3-compartment sink (e.g. an MFF serving non-PHF blended drinks).
- 10) Limited prep MFF's serving non-PHF foods are only required to have a valid CA Food Handler Card.