



# County of Yolo

## DEPARTMENT OF COMMUNITY SERVICES

Environmental Health Division  
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### **Mobile Food Facility Checklist**

Certification by Department of Housing & Community Development: (section 114294c)

- Must have insignia from HCD

Identification of owner: (section 114299)

- Business name or name of operator, city, state, ZIP code, and name of the permittee, if different from the name of the food facility must be legible, clearly visible to the consumers, and permanently affixed on the consumer side of the mobile food facility
- Letters of the name must be at least 3" high and of contrasting color. Letters and numbers of the city, state, and ZIP code must be at least 1" high.
- Motorized mobile food facilities must have the required identification on both sides.

Equipment Construction: (section 114301)

- Equipment including cooking equipment, the interior of cabinet units, and compartments shall be designed and made of materials that result in smooth, readily accessible, and easily cleanable surfaces. (Unfinished wood surfaces are prohibited)
- Construction joints and seams shall be tightly fitted and sealed so as to be easily cleanable.
- Facilities that handle PHFs must be equipped with refrigeration units as defined in section 113885-“Refrigeration Unit” means a mechanical unit that extracts heat from an area through liquefaction and evaporation of a fluid by a compressor, flame, or thermoelectric device, and includes a mechanical thermostatic control device that regulates refrigerated blown air into an enclosed area at or below minimum required food storage temperature of PHF’s
- All gas-fired appliances must meet applicable ANSI standards.
- All electrical appliances must meet applicable UL standards.
- Spaces around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls must be sealed.
- Equipment in which spillage is likely to occur must have a drip tray fitted so that spillage drains into a waste tank.
- Equipment must be spaced apart or sealed together for easy cleaning. There must be a minimum of 4” of unobstructed space beneath counter mounted equipment or between sides of adjacent equipment. (Portable equipment doesn’t need to comply with minimum leg height requirement)
- All floor-mounted equipment must be sealed to the floor or by raised at least 6” off the floor by means of an easily cleanable leg & foot.
- Floors, walls, & ceilings of all enclosed food prep areas must 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 must be coved with a 3/8’ minimum radius coving, with the floor surface extending up the wall at least 4”.

Food and utensils, protection from contamination: (sec 114303)

- ❑ Employee entrance doors to food preparation areas must be self-closing.
- ❑ The MFF and all equipment and utensils must be protected from potential contamination, and kept clean, in good repair, and free of vermin.
- ❑ During transportation, storage, and operation of a MFF, food, food-contact surfaces, and utensils must be protected from contamination.
- ❑ The permit holder of an unenclosed MFF handling nonprepackaged food must develop and follow written operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils. Procedures shall be approved by the enforcement agency and a copy must be kept on the MFF during periods of operation.

Handwashing Sink Requirements: (114311)

- ❑ MFF that sell nonprepackaged food must provide handwashing facilities. Handwashing facilities must be separate from the warewashing sink.
- ❑ Min handwashing sink dimensions must be 9” by 9” in length and width and 5” in depth and be easily accessible by food employees.
- ❑ Handwash facility must be separated from the warewashing sink by a metal splashguard with a height of at least 6” that extends from the back edge of the drainboard to the front edge of the drainboard, the corners of the barrier to be rounded. No splashguard is required if the distance between the handwashing sink and the warewashing sink drainboards is 24” or more.
- ❑ This does not apply to MFF handling only whole produce or the bulk dispensing of a nonPHF beverage.

Warewashing Sink Requirements: (114313)

- ❑ MFF where nonprepackaged food is cooked, blended, or otherwise prepared must provide a warewashing sink with at least 3 compartments w/ 2 integral metal drainboards.
- ❑ The dimensions of each compartment must be at least 12” wide, 12” long, and 10” deep, or 10” wide, 14” long, and 10” deep.
- ❑ Each drainboard must be at least the size of one of the sink compartments. The drainboards must be installed with at least 1/8” per foot slope toward the sink compartment, and fabricated with a min of 1/2” lip or rim.
- ❑ The sink must be equipped with a mixing faucet and must be provided with a swivel spigot capable of servicing all sink compartments.
- ❑ MFF that are not required to warewashing sink are those that handle nonPHF that require no prep other than heating, baking, popping, portioning, bulk dispensing, or assembly; steamed or boiled hot dogs; and tamales in the original, inedible wrapper. All utensils & equipment must be washed and sanitized at the commissary on a daily basis and MFF must maintain an adequate supply of spare preparation and serving utensils.
- ❑ An unenclosed MFF that prepares PHF beverages for immediate service may provide a 3-comp sink, 2-comp sink, or 1 comp sink under the conditions set forth per section 114313c.

Storage of non-food items, chemicals, food, utensils: (114319)

- ❑ A separate cabinet or drawer must be installed for the storage of insecticides or other poisonous substances.
- ❑ Spare tires & other related automotive equipment shall not be stored in the food prep or food storage areas.

#### Height and Width of Occupied Areas:

- ❑ MFF that are occupied during normal business operations must have a clear unobstructed heights over the aisle way portion of the unit of at least 74” from floor to ceiling and a minimum of 30 inches of unobstructed horizontal aisle space.

#### Location of compressors: (114322)

- ❑ Compressor units that are not an integral part of food equipment, auxiliary engines, generators, and similar equipment must be installed in an area that is completely separated from food prep and food storage and that is accessible from outside the unit for proper cleaning and maintenance.

#### Safety Requirements: (114323)

- ❑ First-aid kit
- ❑ For those facilities that operate in more than one location in a calendar day:
  - Safety knife holder
  - Coffee urns, deep fat fryers, steam tables, and similar equipment must be equipped with positive closing lids that are fitted with a secure latch mechanism.
  - Metal protective devices must be installed on the glass liquid level sight gauges of all coffee urns.
- ❑ Light bulbs and tubes must be covered with a completely enclosed plastic safety shield or its equivalent.
- ❑ All liquefied petroleum equipment must be installed to meet applicable fire authority standards and the fire authority must approve installation.
- ❑ Min 10 BC-rated fire extinguisher mounted and readily accessible on the interior of any facility that is equipped with heating elements or cooking equipment.
- ❑ Second means of exit

#### Water Heater: (114325)

- ❑ Except for MFF that only utilizes the water for handwashing purposes, a water heater or an instantaneous heater capable of heating water to a min 120°F, interconnected with a potable water supply must be provided and must operate independently of the vehicle engine.
- ❑ For a MFF that only utilizes the water for handwashing purposes a min 100°F water must be supplied.
- ❑ Min water heater capacity must be 3 gallons except for those facilities that are approved for limited food prep, which must have min capacity of 1/2 gallon.

#### Potable Water and Waste Water Tanks: (114205, 114207, 114209, 114211, 114213)

- ❑ MFF that handle nonprepackaged food must be equipped with potable water and wastewater tanks.
- ❑ Materials that are used in the construction of tanks must be safe, durable, corrosion resistant, nonabsorbent and finished to have a smooth, easily cleanable surface.
- ❑ Tanks must be sloped to an outlet to ensure complete drainage of the tank and designed and constructed to be easily and completely drained.
- ❑ The water system must be designed and constructed using materials that enable water to be introduced without contamination.
- ❑ All waste lines must be connected to the wastewater tanks with watertight seals.
- ❑ Any potable water tank or wastewater tank mounted within a MFF must have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility.

Potable Water & Wastewater Hoses: (114215)

- ❑ Hoses used for conveying potable water from a water tank must be safe, durable, corrosion-resistant, nonabsorbent, finished with a smooth interior surface, protected from contamination, and clearly identified as to its use if not permanently attached.
- ❑ Liquid waste lines cannot be the same color as hoses used for potable water.
- ❑ Hoses used on MFF and potable water tank connectors must have matching connecting devices.

Potable Water Tank Capacity: (114217)

- ❑ At least 5 gallons of water must be provided exclusively for handwashing. Any water needed for other purposes must be in addition to the 5 gallons for handwashing.
- ❑ At least 25 gallons of water must be provided for food prep and warewashing.
- ❑ At least 15 gallons of water must be provided for MFF that conduct limited food prep.

Wastewater Tank Capacity: (114210)

- ❑ Wastewater tanks must have a min capacity that is 50% greater than the potable water tanks. In no case can the wastewater capacity be less than 7.5 gallons.
- ❑ Where potable water for the prep of a food or beverage is supplied and additional wastewater tank capacity equal to at least 15 percent of the water supply must be provided.
- ❑ Where ice is used in the storage, display, or service of food or beverages, an additional min waster water holding tank must be provided with a capacity equal to 1/3 of the volume of the ice cabinet to accommodate the drainage of ice melt.