County of Yolo Founded 1850

ENVIRONMENTAL HEALTH DIVISION

Compact Mobile Food Operations

Background:

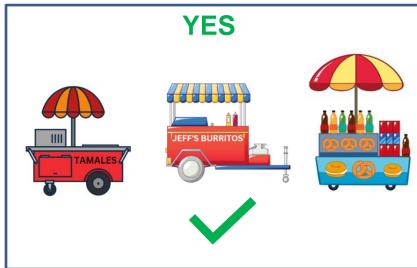
On September 23, 2022, Senate Bill 972 (SB 972) was signed by the Governor and becomes effective January 1, 2023. This bill modifies the California Retail Food Code (CRFC) to relax some structural and operational requirements for lower risk sidewalk food vending operations. SB 972 created a new category of Mobile Food Facilities termed Compact Mobile Food Operation (CMFO).

Yolo County Environmental Health ("Environmental Health") understands there may be many questions about what types of retail food operations can be permitted as a CMFO. This document provides some background information and answers frequently asked questions about CMFOs. Attached to this handout is a proposal form that can be submitted to Environmental Health if you are interested in operating a CMFO. This proposal form is **free** and is a way for us to provide answers to you about your proposed business and whether it can be permitted as a CMFO. Please submit this form to ehealth@yolocounty.org or to our office located at 292 W. Beamer Street in Woodland, California.

CMFO Frequently Asked Questions (FAQs):

1. What is a CMFO? A CMFO is an unenclosed mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack or other nonmotorized conveyance. A CMFO is not a pop-up where many pieces of equipment are stored under a tent. All equipment must be integral. Pop up tents and food booths are not allowed. Here are some examples of what a CMFO can look like:





Yolo County Community Services

Enhancing and protecting the quality of life in Yolo County

292 West Beamer Street, Woodland, CA 95695 T: (530) 666-8646 F: (530) 669-1448 ehealth@yolocounty.org

1. What kinds of foods can I sell on a CMFO? CMFO's can sell prepackaged foods from approved sources that are properly labeled. In addition, a CMFO may have limited food preparation when the equipment to support the proposed menu is approved by Environmental Health.

Limited food preparation includes the preparation of non-potentially hazardous foods (non-PHFs) and some potentially hazardous foods (PHFs). The expectation is that most of the food preparation will take place at an approved commissary kitchen and cooked, reheated, or served to order from the CMFO. Foods cannot be made at home and must be from an approved source.

Limited food preparation does not include the following: thawing foods, cooling of cooked foods for later use, grinding raw ingredients, washing foods, or preparing/processing milk or milk products (CFRC §113818 (b)).

- 2. What kind of equipment do I need to operate a CMFO? The equipment required for a CMFO depends on the proposed menu and whether operators will be conducting limited food preparation. All equipment must be integral and not separate pieces of equipment. If limited food preparation will be conducted on the CMFO, the minimum required equipment includes:
 - a handwash sink
 - mechanical refrigeration
 - overhead protection

all of which need to be an integral part of the CMFO (non-removable). Additional requirements such as having a 3-compartment warewash sink may be required depending on the CMFO menu.

3. Where can I make my food? Can I use my house? No food storage or preparation may take place in a private home or other unpermitted facility.

EXCEPTION: Cottage Food Operations Class B (limited to only selling approved CFO products). Please contact Environmental Health and obtain approval prior to using CMFO in conjunction with a CFO Class B operation. A separate CMFO permit is required.

- *Microenterprise Home Kitchen Operations (MEHKO's) are not currently permitted in Yolo County.
- 4. **Can I store my CMFO unit at my house?** CMFO may be stored in private home but will require a site evaluation and approval from Environmental Health prior to using. An approved commissary will still be required for preparation and storage of food and cleaning the CMFO unit.
- 5. **Can I be exempt from obtaining a health permit?** Only operations that offer **25 sq. ft. or less** of prepackaged non-potentially hazardous foods or whole uncooked/unprocessed produce are exempt from obtaining a health permit to operate.
- 6. What happens if I don't obtain a permit? Failure to obtain a permit will result in progressive enforcement including Environmental Health taking your food and equipment away, administrative fines, penalty fees, and potential prosecution.
- 7. **Do I need to obtain a business license? Where can I operate my CMFO?** You may need to obtain a business license if you will be operating within city limits. Environmental Health recommends contacting the code enforcement for the city you want to operate in to verify if there are any requirements that restrict where a CMFO can operate.
- 8. Where can I find out more information? Please visit our <u>website</u> where we have additional information including statewide guidance documents.

Compact Mobile Food Operations (CMFO) Questionnaire

Ov	vner Name(s):
	Email Address:
ce (please circle)? NO YES	Language(s):
e food and/or beverages that wi	I be offered on the CMFO
r CMFO?	
r foods sold on the CMFO? _	
O and food from the commiss	ary to location(s) of operation?
t the end* of the day? (*left over	hot foods must be thrown away in the garbage at the end of each
Compact Mobile Food Opera	tion (CMFO) at the end of the day?
nitize the CMFO and equipmen	nt at the commissary?
garbage?	
dirty water (wastewater)?	
	ONLY
	Approved? NO YES If Yes FA ID:
	Contacted Applicant Date:
	e food and/or beverages that will ar CMFO? r foods sold on the CMFO? O and food from the commissa at the end* of the day? (*left over Compact Mobile Food Operat nitize the CMFO and equipment garbage?