



HOW TO OBTAIN A HEALTH PERMIT FOR MOBILE FOOD FACILITIES

Purpose: The purpose of this document is to assist customers in the procedures for obtaining a health permit for mobile food facilities.

	DEFINITIONS	EXAMPLES
CATEGORY -A	A vehicle that sells prepackaged food only including frozen potentially hazardous foods (PHFs). *Whole uncut produce and whole fish are considered prepackaged. No refrigerated PHFs allowed with exception to whole fish or aquatic invertebrates on ice.	Whole uncut produce, ice cream bars, whole fish, frozen prepackaged meat, candy, bottled beverages, non PHF fruit cups (prepared at an approved commissary).
CATEGORY -B	<p>A vehicle that will be used to sell food that requires no preparation other than heating, popping, baking, shaving of ice, portioning, dispensing of non PHFs and blending (no frozen milk products)</p> <p>*No reheating of PHF's for hot holding, except for steamed or boiled hot dogs and tamales in the original, inedible wrapper.</p> <p>**No hot holding of nonprepackaged, PHF's, except for roasting corn on the cob, steamed or boiled hot dogs, and tamales in the original inedible wrapper.</p>	<ul style="list-style-type: none"> • Prepackaged fruit cups prepared at an approved commissary (PHF ok) • Blending smoothies – (no frozen milk products), • Dispensing beverage drinks, • Snow cones, and shaved ice. • Portioning popcorn • Hot holding roasted corn on the cob, steamed or boiled hot dogs, and tamales in the original, inedible wrapper. • Baking to nonPHF form
CATEGORY -C	<p>SAME AS CATEGORY-B except the following:</p> <p><i>The Mobile Food Facility Category C utilizes an onsite commissary previously not permitted by Sacramento County Environmental Health.</i></p>	<p>SAME AS ABOVE</p> <p>*May require onsite commissary to go through plan review.</p>
CATEGORY -D	A vehicle that will be used to sell nonprepackaged food that is cooked on the vehicle or any nonprepackaged food that requires preparation beyond heating, popping, shaving of ice, blending, portioning, assembling, dispensing or baking to a nonPHF form.	Hot lunch truck, frying churros, soft serve ice cream

Note: A site evaluation may be required to prepare food from a location that is not listed on the approved commissary list (i.e., rest, etc.).

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Requirements	Category A	Category B	Category C	Category D
Commissary	"Mobile Food Facility (MFF) Category A Commissary" form Except for fruit cups for which Commissary Verification form is Reqd.	Commissary or MSU is required for cleaning and servicing <i>See "Commissary/MSU Verification" form for details.</i>	Required for cleaning and servicing <i>See "Commissary Verification" form for details.</i>	Required for cleaning and servicing <i>See "Commissary Verification" form for details.</i>
Handwashing sink (Sec. 114311)	Not required	Required (Only for non pre-packaged food)	Required	Required
Warewashing sink with overhead protection (Sec. 114313, 114314)	Not required	Required on the MFF if: Nonrepackaged potentially hazardous foods (PHFs). Examples: blending coffee beverages with milk, smoothies w/PHFs – (no frozen milk products), corn on the cob Not required on the MFF – Steamed or boiled hot dogs, and tamales in original, inedible wrapper, non-PHF that require no preparation other than heating, popping, portioning, bulk dispensing or assembly. **For warewashing sink requirements for PHF beverages see Sec. 114313, 114314.	Required at on site commissary	Required
Potable water tanks, capacity: at least 5 gallons of water shall be provided exclusively for handwashing.				
Potable Water Tank (Sec. 114217)	Not required	MFF with warewash sink: 20 gal. = 15 gal. warewash + 5 gal. handwash MFF without warewash sink: 5 gal. handwash	5 gal. handwash + Onsite warewash sink	Food compartment/Limited food preparation: 20 gal. = 15 gal. warewash + 5 gal. handwash Fully enclosed MFF/Full food prep: 30 gal. = 25 gal. warewash + 5 gal. handwash
Waste water tanks, capacity: shall have a minimum capacity that is 50% greater than the potable water tank.				
Waste Water Tank (Sec. 114240)	Not required	MFF with warewash sink: 30 gallons MFF without warewash sink: 7.5 gallons	7.5 gallons + Onsite warewash sink	Food compartment/Limited food preparation: 30 gallons Fully enclosed MFF/Full food prep: 45 gallons
Water Heater: water heater capable of heating water to a minimum of 120°F is required except MFF that only utilizes hand wash only (100°F).				
Water Heater Capacity (Sec. 114325)	Not required	MFFs PERMITTED BEFORE JAN 1, 2014: Minimum 1/2 gallon MFFs PERMITTED AFTER DEC 31, 2013: For only handwashing sink: $\frac{1}{2}$ gallon For handwashing and warewashing sink: 4 gallons	MFFs PERMITTED BEFORE JAN 1, 2014: Minimum 1/2 gallon MFFs PERMITTED AFTER DEC 31, 2013: For only handwashing sink: $\frac{1}{2}$ gallon For handwashing and warewashing sink: 4 gallons	MFFs PERMITTED BEFORE JAN 1, 2014: Limited food preparation: Minimum 1/2 gallon Fully enclosed MFF/Full food prep: Minimum 3 gallons MFFs PERMITTED AFTER DEC 31, 2013: 4 gallons
NOTE: -Instantaneous water heater can also be approved if it can supply water at least 120°F to MFF. -Water heater capacity if approved before Jan 1, 2014, is not required to be changed for change of ownership.				

Requirements	Category A	Category B	Category C	Category D
*Full enclosure/food compartment (Sec 113984)	Not required	Food compartment required	Food compartment required	Food compartment required if: Heating, frying, baking, roasting, popping, blending or assembly, slicing and chopping on heated surface. e.g. frying churros Full enclosure: Slicing and chopping, grinding of raw ingredients or PHFs, thawing, cooling of PHFs, reheating for hot holding, washing of foods or cooking of PHFs for later use, beverages with frozen milk products and soft serve ice cream (California Department of Food and Agriculture requirement)
Mechanical ventilation [(Sec 114149.1 (a)]	Not required	Not required	Not required	Required
*Mechanical refrigeration Gas: ANSI approved Electric:UL approved (Sec 114301 (c))	Mechanical freezers required for frozen PHF's but not including whole aquatic invertebrates or ready-to-eat frozen foods.	Required if PHFs are handled on MFF	Required for PHFs	Required for PHFs
Food safety certificate (Sec 113947.1)	Not required	Required if nonprepackaged PHFs are handled on cart or in commissary.	Required for nonprepackaged PHFs	Required for nonprepackaged PHFs
Food handler card (Sec 113948)	Not Required	Required	Required	Required

*Operator shall not be required to replace or modify an existing MFF APPROVED FOR OPERATION PRIOR TO 7-01-2007, so long as the facility is operated in accordance with the conditions of approval. Plans and specifications may be required by the ENFORCEMENT AGENCY if it determines that they are necessary to assure compliance with this part. (Sec.114309)

NOTE: Additions or changes in types of food served may require compliance with Cal Code with equipment upgrades.

Ancillary equipment at MFF:

MFF B & C:

Unless MFF is operating at a community event or swap meet,

- A single piece of ancillary equipment (merchandiser, movable shelf etc) will be allowed; however, all other items must be stored on the MFF.
- Alternatively, a maximum of 2 ice chests for stocking the MFF in lieu of a single piece of ancillary equipment will be allowed.
- Consumable ice (ice for shaved ice, mocha, iced beverages etc) must be stored appropriately in ice bins on MFF.
- The maximum allowable size of the ancillary equipment that can be approved is 15 square feet of surface area (for example: 3ft X 5ft), and the equipment must also be mobile.

Cat D:

Unless MFF is operating at a community event or swap meet

- No ancillary equipment is allowed. All the food items and food related equipment must be stored inside MFF.

MFFs at Swap meet/Flea market:

MFF B, C & D:

- Can include a staffed counter that serves non-potentially hazardous prepackaged foods or hot and cold beverages and ice that is not potentially hazardous food (for example: horchata or other beverages) and that are dispensed from approved bulk dispensing units.
 - a) Maximum counter space approved is 15 square feet.
 - b) All the food items must be kept in a food compartment under overhead protection and must be stored at least 6" inches off of ground level.
 - c) Beverages in bulk containers are approved with utensils for occasional stirring as long as the food is kept covered after stirring.
 - d) The beverages must be dispensed from the containers through approved nozzles.
 - e) Mixing of bulk beverages shall be conducted diligently to protect the food from contamination at all times.
- In addition to this, the MFF can also have 2 ice chests for bottled/canned beverages and 2 ice chests for prepackaged fruit cups with potentially hazardous fruits.
- Additional permits (swap meet or other applicable permit) shall be required if the MFF engages in any operation other than explained above (including setting up additional tables for prepackaged foods). For example if a MFF B, sells fruit cups, smoothie, snow cones and beverages. The MFF would need to fit all the open food preparation on the cart or would have to get an additional permit as MFF B.

MFF at Community events:

MFF B & C:

- Can include a staffed counter that serves hot or cold beverages and ice that is not potentially hazardous food and that are dispensed from approved bulk dispensing units.
- Store supplies and food that are not potentially hazardous in unopened containers adjacent to the MFF or in a nearby temporary storage unit.
- Additional permit as TFF shall be required to conduct any additional food preparation (for example: cooking, BBQ, hot holding and serving additional PHFs)

MFF Cat D:

- Operate an open air BBQ adjacent to the MFF.

To assist you in a successful inspection and avoid unnecessary loss of your time and payment of a reinspection fee, please make sure that:

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- All equipment is properly operating at the time of the inspection.
 - The facility is in compliance with all requirements for a mobile food facility (the requirements are attached for your review).
 - The form "Commissary or MSU Verification" is completed and signed.
 - Occupiable mobile food facilities must have an insignia from the State Department of Housing and Standards Community Development(HCD) on the vehicle. The insignia certifies that the MFF meets construction, electrical, plumbing and fire safety requirements to assure the health and safety of California purchasers and occupants. Contact HCD at (800) 952-8356 for more information.
 - Mobile food facilities that sell soft serve ice cream must obtain a semi frozen (Soft Serve) milk product plant permit from California Department of Food and Agriculture. Contact Department of Food and Agriculture at (209) 466-7186 for more information.

Other agencies

The following agencies may be involved in regulating and/or permitting mobile food facilities. You may contact these other agencies regarding their requirements.

Agency Name	Location	Phone Number	Information Available
City of Sacramento • Business Permits	City Hall 915 I St Rm 1201 Sacramento, CA 95814	(916) 808-5852	Business Permit & locations where mobile food facilities may operate in the City.
	915 I St, 3 rd Floor Sacramento, CA 95814	(916) 808-7888	Info on special event vending
City of Citrus Heights Planning Dept	6360 Fountain Square Dr Citrus Heights, CA 95621	(916) 725-2448 (916) 727-4907	General information Locations where mobile food facilities may operate in the city
	8401 Laguna Palms Way Elk Grove, CA 95758	(916) 478-2211	Business license
City of Folsom	50 Natoma St Folsom, CA 95632	(916) 355-7312	Business license
City of Galt	380 Civic Dr Galt, CA 95632	(209) 366-7158 (209) 366-7150	Finance Department Business license
City of Isleton	501 B 2 nd St Isleton, CA 95641	(916) 777-7770	General information
County of Sacramento • Business Office • Planning & Community Development Dept • Parks & Recreation	700 H St, Rm 1710 Sacramento, CA 95814	(916) 874-6644	Business License
	827 7 th St, Rm 101 Sacramento, CA 95814	(916) 874-6221	Locations where mobile food facilities may operate in the county Permit to operate in county parks
	3711 Branch Center Rd	(916) 875-6961	
California Dept of Food and Agriculture Animal Health and Food Safety Services Milk and Dairy Food Safety Branch	2403 West Washington St, Rm 10 Stockton, CA 95203	(209) 466-7186	Milk and Dairy Food Safety Soft Serve Permits
State Dept of Housing & Standards-Community Development	9342 Tech Center Dr #550 Sacramento, CA 95826	(800) 952-8356 NAOstaff@hcd.ca.gov	Commercial vehicle & cart safety standards
State Dept of Motor Vehicles	Several locations	1-800-777-0133	Vehicle & cart licensing & registration
California Department of Food and Agriculture	1220 N St, Sacramento, CA 95814	916-654-0466 916-900-5016	Licensing for produce vendors who buy wholesale and then sell at retail

Contact

If you need additional information on inspection or mobile food facility requirements, please contact the district Environmental Specialist at (916) 875-8440.

MFF Category B Operator Self-inspection checklist

- Completed new double-sided "Commissary Verification Form" (Signed by Commissary owner)
- Completed "Cleaning and Sanitizing Procedure Form"
- Completed "Restroom Verification Letter" if the MFF is parked at one location for more than 1 hour

Structural Requirements:

- Insignia from Department of Housing and Community Development if occupiable
- Identification of business and address on the cart/truck
- Mechanical refrigeration unit capable of keeping all Potentially Hazardous Foods at 41°F or below (monitoring thermometer required in refrigeration unit).
 - Power source for refrigerator
- Hot holding unit (steam table, hot case, etc.) capable of keeping food items at 135°F or above
- Fully functional and accessible handwashing sink:
 - Liquid soap in dispenser
 - Paper towels in dispenser
 - Hot water at 100°F-108°F
- Fully functional warewashing sink: (See *MFF classification packet for specific information*)
 - Hot water at least 120°F
 - Plugs to fill the sinks
 - Detergent
 - Sanitizer
 - Sanitizer test strips
- Functional mechanical ventilation with clean filters
- Functional water heater
- Functional and filled potable water tank (at least 5 gallons)
- Functional waste water tank (at least 7.5 gallons), no leaks
- Safety equipment:
 - Fire extinguisher
 - First aid kit.
- No more than 1 ancillary piece of equipment (ice chest etc.)
- Food compartment for all open food items and overhead protection
- If occupiable, an unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling and minimum of 30 inches of unobstructed horizontal aisle space (required for new permits only)

Commissary Requirements:

- MFF operates out of an approved Commissary where MFF does:
 - Food preparation
 - Potable water supply
 - Overnight parking
 - Electrical hook up
 - Warewashing
 - Food storage
 - Supplies storage
 - Waste tank/Sewage disposal facility
 - Waste grease removal

Required Equipment/Utensils:

- Accurate probe thermometer (0-220°F). for MFFs with potentially hazardous foods
- Suitable utensils (i.e. deli tissue, spatulas, tongs or dispensing equipment)
- Approved potable water hose
- Approved waste water hose if needed to get rid of waste water

Employee knowledge/health:

- Food safety certificate if MFF handles opened, potentially hazardous foods
- Food handler cards for all employees

MFF Category D Operator Self-inspection checklist

- Completed new double-sided "Commissary Verification Form" (Signed by Commissary owner)
- Completed "Restroom Verification Letter" if the MFF is parked at one location for more than 1 hour

Structural Requirements:

- Insignia from Department of Housing and Community Development if occupiable
- Identification of business and address on the cart/truck
- Mechanical refrigeration unit capable of keeping all Potentially Hazardous Foods at 41°F or below (monitoring thermometer required in refrigeration unit)
 - Power source for refrigerator
- Hot holding unit (steam table, hot case, etc.) capable of keeping food items at 135°F or above
- Fully functional and accessible handwashing sink:
 - Liquid soap in dispenser Paper towels in dispenser Hot water at 100°F-108°F
- Fully functional warewashing sink:
 - Hot water at least 120°F Plugs to fill the sinks Detergent Sanitizer Sanitizer test strips
- Functional mechanical ventilation with clean filters
- Functional water heater (min. capacity of 4 gallons)
- Functional and filled potable water tank (at least 30 gallons)
- Functional waste water tank (at least 45 gallons), with cap and no leaks
- Safety equipment:
 - Fire extinguisher First aid kit
 - Full enclosure (screens provided and intact without holes)
 - Floor, walls and ceiling smooth, easily cleanable, in good repair
 - Self-closing employee entrance doors
 - No more than 1 ancillary piece of equipment (ice chest etc.)
 - If occupiable, an unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling and minimum of 30 inches of unobstructed horizontal aisle space (required for new permits only)

Commissary Requirements:

- MFF operates out of an approved Commissary where MFF does:
 - Food preparation Potable water supply Overnight parking Electrical hook up Warewashing
 - Food storage supplies storage Waste tank/Sewage disposal facility Waste grease removal

Required Equipment/Utensils:

- Accurate probe thermometer (0-220°F)
- Suitable utensils (i.e. deli tissue, spatulas, tongs or dispensing equipment)
- Approved potable water hose
- Approved waste water hose if needed to get rid of waste water

Employee knowledge/health:

- Food safety certificate
- Food handler cards for all employees

Excerpts from the California Health and Safety Code (CalCode)

113784. Food compartment

"FOOD COMPARTMENT" means an enclosed space including, but not limited to, an air pot, blender, bulk dispensing system, covered chafing dish, and covered ice bin, with all of the following characteristics:

- (a) The space is defined by a physical barrier from the outside environment that completely encloses all FOOD, FOOD-CONTACT SURFACEs, and the handling of nonPREPACKAGED FOOD.
- (b) All access openings are equipped with TIGHT-FITTING closures, or one or more alternative barriers that effectively protect the FOOD from contamination, facilitate safe FOOD handling, while minimizing exposure to the environment.
- (c) It is constructed from materials that are nontoxic, SMOOTH, EASILY CLEANABLE, and durable and is constructed to facilitate the cleaning of the interior and exterior of the compartment.

113791. Food preparation

"FOOD PREPARATION" means packaging, processing, assembling, portioning, or any operation that changes the form, flavor, or consistency of FOOD, but does not include trimming of PRODUCE.

113818. Limited food preparation

(a) "LIMITED FOOD PREPARATION" means FOOD PREPARATION that is restricted to one or more of the following:

- (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.
- (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) Slicing and chopping of FOOD on a heated cooking surface during the cooking process.
- (5) Cooking and seasoning to order.
- (6) Juicing or preparing BEVERAGEs that are for immediate service, in response to an individual CONSUMER order, that do not contain FROZEN milk products.

(b) "LIMITED FOOD PREPARATION" does not include any of the following:

- (1) Slicing and chopping 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) Reheating of potentially hazardous foods for hot holding, except for steamed or boiled hot dogs and tamales in the original, inedible wrapper.
- (6) Except as authorized in paragraph (3) of subdivision (a), hot holding of nonprepackaged, potentially hazardous food, except for roasting corn on the cob, steamed or boiled hot dogs, and tamales in the original, inedible wrapper.
- (7) Washing of foods.
- (8) Cooking of potentially hazardous foods for later use.

113885 Refrigeration unit

"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 the minimum required FOOD storage temperature of potentially hazardous foods in conformance with Section 113996.

114294. Applicable requirements; certification; approval by enforcement agency

- (a) All mobile food facilities and support units shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13, unless specifically exempted from any of these provisions as provided in this chapter.
- (b) The ENFORCEMENT AGENCY shall initially approve all mobile food facilities and support units as complying with the provisions of this chapter and may require reapproval if deemed necessary.
- (c) Each mobile food facility that is either a special purpose commercial modular and coach as defined by Section 18012.5 or a commercial modular coach as defined by Section 18001.8 shall be certified

by the Department of Housing and Community Development, consistent with Chapter 4 (commencing with Section 18025) of Part 2 of Division 13, and regulations promulgated pursuant to that chapter. In addition, the ENFORCEMENT AGENCY shall approve all EQUIPMENT installation prior to operation.

113947.1. Food safety certification exam

- (a) FOOD facilities that prepare, handle, or serve nonprepackaged potentially hazardous foods, except temporary FOOD facilities, shall have an owner or EMPLOYEE who has successfully passed an APPROVED and accredited FOOD safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one FOOD safety certified owner or employee at each Food facility. No certified person at a Food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.
- (b) Food facilities that are not subject to the requirements of subdivision (a) that prepare, handle, or serve nonprepackaged, nonpotentially hazardous foods, except temporary food facilities, shall do one of the following:
 - (1) Have an owner or EMPLOYEE who has successfully passed an APPROVED and accredited FOOD safety certification examination as specified in Sections 113947.2 and 113947.3.
 - (2) Demonstrate to the ENFORCEMENT OFFICER that the employees have an adequate knowledge of FOOD safety principles as they relate to the specific operation involved in their assigned duties.
- (e) A Food facility that commences operation, changes ownership, or no longer has a certified owner or employee pursuant to this section shall have 60 days to comply with this subdivision.
- (f) The responsibilities of a certified owner or EMPLOYEE at a Food facility or an owner or PERSON IN CHARGE of temporary food facility described in subdivision (c) shall include the safety of FOOD PREPARATION and service, including ensuring that all employees who handle, or have responsibility for handling, nonprepackaged foods of any kind, have sufficient knowledge to ensure the safe preparation or service of the FOOD, or both. The nature and extent of the knowledge that each EMPLOYEE is required to have may be tailored, as appropriate, to the employee's duties related to FOOD safety issues.
- (g) The FOOD safety certificate issued pursuant to Section 113947.3 shall be retained on file at the FOOD FACILITY at all times, and shall be made available for inspection by the ENFORCEMENT OFFICER.
- (h) Certified individuals shall be recertified every five years by passing an APPROVED and accredited FOOD safety certification examination.

113948. Food handler card

- (a)(1) Subject to the exceptions described in subdivision (d), a FOOD HANDLER who is hired prior to June 1, 2011, shall obtain A FOOD HANDLER card on or before July 1, 2011. Subject to the exceptions described in subdivision (d), a FOOD HANDLER who is hired on or after June 1, 2011, shall obtain a FOOD HANDLER card within 30 days after the date of hire. Each FOOD HANDLER shall maintain a valid FOOD HANDLER card for the duration of his or her employment as a FOOD HANDLER
- (2) FOOD HANDLER cards shall be valid for three years from the date of issuance, regardless of whether the FOOD HANDLER changes employers during that period.
- (3) A FOOD HANDLER card shall be recognized throughout the state, except in jurisdictions described in subdivision (e).
- (f) Each FOOD FACILITY that employs a FOOD HANDLER subject to the requirements of this section shall maintain records documenting that each FOOD HANDLER employed by the FOOD FACILITY possesses a valid FOOD HANDLER card, and shall provide those records to the local ENFORCEMENT OFFICER upon request.

113984. Food preparation area, protection from contamination

- (a) Adequate and suitable counter space shall be provided for all FOOD PREPARATION operations.
- (b) During preparation, unpackaged FOOD shall be protected from dirt, VERMIN, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination.
- (c) Except as specified in subdivision (d), FOOD PREPARATION shall be conducted within a fully enclosed FOOD FACILITY.
- (d) LIMITED FOOD PREPARATION shall be conducted within a FOOD COMPARTMENT or as APPROVED by enforcement agency. All food shall be thawed, washed, sliced, and cooled within an APPROVED fully enclosed food facility.
- (e) Food shall be prepared with suitable utensils and on surfaces that, prior to use, have been cleaned,

rinsed, and sanitized as specified in Section 114117 to prevent cross-contamination.

(f) Overhead protection shall be provided above all food preparation, food display, and food storage areas.

VENTILATION

114149 Ventilation systems

(a) All areas of a FOOD FACILITY shall have sufficient ventilation to facilitate proper FOOD storage and to provide a reasonable condition of comfort for each EMPLOYEE, consistent with the job performed by the EMPLOYEE.

114149.1 Mechanical exhaust ventilation

(a) Mechanical exhaust ventilation EQUIPMENT shall be provided over all cooking EQUIPMENT as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation EQUIPMENT shall be installed and maintained in accordance with the Uniform Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.

(d) Makeup air shall be provided at the rate of that exhausted.

114149.2 Ventilation hood systems

(a) Every hood shall be installed to provide for thorough cleaning of all interior and exterior surfaces, including but not limited to, the hood, filters, piping, lights, troughs, hangers, flanges, and exhaust ducts. 70

(b) Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-use articles.

(c) Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.

(d) Every joint and seam shall be substantially tight. No solder shall be used, except for sealing a joint or seam.

(e) When grease gutters are provided they shall drain to a collecting receptacle fabricated, designed, and installed to be readily accessible for cleaning.

(f) Exhaust hood ducting shall meet the following requirements:

(1) All seams in the duct shall be completely tight to prevent the accumulation of grease.

(2) The ducts shall have sufficient clean-outs to make the ducts READILY ACCESSIBLE for cleaning.

(3) All ducts in the exhaust system shall be properly sloped.

(4) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

114217. Potable water tanks, capacity

(a) A potable water tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, warewashing, and handwashing purposes shall be provided for nonpermanent food facilities.

(b) At least five gallons of water shall be provided exclusively for handwashing for each nonpermanent food facility. Any water need for other purposes shall be in addition to the five gallons for handwashing.

(c) Except as specified in subdivision (d), at least 25 gallons of water shall be provided for food preparation and warewashing.

(d) At least 15 gallons of water shall be provided for nonpermanent nonpermanent food facilities that conduct limited food preparation.

(e) The water delivery system shall deliver at least one gallon per minute to each sink basin. A POTABLE WATER tank shall be enclosed the filling inlet to the discharge outlet and emptied to ensure complete drainage of the tank.

114240. Wastewater tanks, capacity and drainage

(a) Wastewater tanks shall be of a capacity commensurate with the level of FOOD handling activity.

(b) Wastewater tanks shall have a minimum capacity that is 50 percent greater than the POTABLE WATER tanks. In no case shall the wastewater capacity be less than 7.5 gallons. Where POTABLE WATER for the preparation of a FOOD or BEVERAGE is supplied, an additional wastewater tank capacity equal to at least 15 percent of the water supply shall be provided.

(c) Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity.

- (d) Where ice is utilized in the storage, display, or service of FOOD or BEVERAGEs, an additional minimum wastewater holding tank shall be provided with a capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.
- e) Wastewater tanks on nonpermanent FOOD FACILITIES shall be equipped with a shut-off valve.

114295. Operation from a commissary

- (a) Except as specified in subdivision (b), all MFFs shall operate in conjunction with a commissary, mobile support unit, or other facility approved by the enforcement agency.
- (b) This section does not apply to MFF that operate at community events as defined in Section 113755 and that remain in a fixed position during food preparation and its hours of operation.
- (c) MFFs shall be stored at or within a commissary or other location approved by the enforcement agency in order to have protection from unsanitary conditions.
- (d) Mobile support units shall be operated from and stored at a designated commissary and shall be subject to permitting and plan review.
- (e) Notwithstanding any other provisions of this section, a MFF that is engaged in food preparation, other than limited food preparation, as defined in Section 113818, shall not operate in conjunction with a mobile support unit.

114297. Cleaning and servicing

- (a) MFFs shall be cleaned and serviced at least once daily during an operating day.
- (b) Except as specified in subdivision (c), all MFFs shall report to the commissary, or other approved facility on a daily basis.
- (c) MFFs that are serviced by a mobile support unit and that do not report to a commissary on a daily basis shall be stored in a manner that protects the MFF from contamination. All food shall be stored at the commissary or other approved facility at the end of the operating day.
- (d) Mobile support units shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

114299. Identification of owner

- (a) Except as specified in subdivision (c), the business name or name of the operator, city, state, ZIP Code, and name of the permit holder, if different from the name of the food facility, shall be legible, clearly visible to consumers, and permanently affixed on the consumer side of the MFF and on a mobile support unit.
- (b) The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, ZIP Code and permit holder name, if different from the business name, shall not be less than one inch high. The color of each letter and number shall contrast with its background.
- (c) Notwithstanding subdivision (a), motorized MFFs and mobile support units shall have the required identification on two sides.

114301. Equipment construction requirements

- (a) Except to the extent that an alternative construction standard is explicitly prescribed by this section, construction standards for MFFs that are subject to Part 2 (commencing with Section 18000) of Division 13 shall be governed by that part.
- (b) MFF equipment, including, but not limited to, 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.
 - (1) Unfinished wooden surfaces are prohibited.
 - (2) Construction joints and seams shall be tightly fitted and sealed so as to be easily cleanable. Silicone sealant or equivalent waterproof compounds shall be acceptable, provided that the gap is smaller than one-quarter inch and applied SMOOTH so as to prevent the entrance of liquid waste or VERMIN.
 - (3) Except as specified in Section 114314, non-portable equipment shall be an integral part of the primary unit.
- (c) MFFs that handle potentially hazardous foods, except for prepackaged frozen ready to eat foods, whole fish, and whole aquatic invertebrates, shall be equipped with refrigeration units as defined in Section 113885.
- (d) All new and replacement gas-fired appliances shall meet applicable ANSI standards. All new and replacement electrical appliances shall meet applicable Underwriters Laboratory standards. However, for units subject to Part 2 (commencing with Section 18000) of Division 13, these appliances shall comply with standards prescribed by Sections 18028, 18029.3, and 18029.5.

- (e) Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls shall be SEALED. The closure shall be smooth and easily cleanable.
- (f) Equipment in which spillage is likely to occur shall have a drip tray fitted so that spillage drains into a waste tank.
- (g) All equipment shall be installed so as to be easily cleanable, prevent vermin harborage, and provide adequate access for service and maintenance.
 - (1) Equipment shall be spaced apart or sealed together for easy cleaning. There shall be a minimum of four inches of unobstructed space provided for sanitary maintenance beneath counter mounted equipment or between the sides of adjacent equipment.
 - (2) Portable equipment or machinery need not comply with the minimum leg height requirement.
 - (3) Threads, nuts, or rivets shall not be exposed where they interfere with cleaning. Threads, nuts, or rivets that interfere with cleaning shall be sealed or capped.
 - (4) All floor mounted equipment shall be sealed to the floor to prevent moisture from getting under the equipment, or it shall be raised at least six inches off the floor by means of an easily cleanable leg and foot.
- (h) Floors, walls, and ceilings of all enclosed food preparation areas shall 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 shall be coved with a 3/8 inch minimum radius coving, with the floor surface extending up the wall at least four inches.
- (i) Notwithstanding Section 114143, ground or floor surfaces where cooking processes are conducted from a grill, barbecue, or other unenclosed cooking unit on a MFF shall be impervious, smooth, easily cleanable, and shall provide employee safety from slipping. Ground or floor surfaces in compliance with this section shall extend a minimum of five feet on all open sides of where cooking processes are conducted.

114303. Food and utensils, protection from contamination

- (a) Employee entrance doors to food preparation areas shall be self-closing and kept closed when not in use.
- (b) The MFF and all equipment and utensil shall be protected from potential contamination and kept clean, in good repair, and free of vermin.
- (c) During transportation, storage, and operation of a MFF, food, food contact surfaces, and utensils shall be protected from contamination.
- (d) The permit holder of an unenclosed MFF handling nonprepackaged food shall develop and follow written operational procedures for food handling and the cleaning and sanitizing of food contact surfaces and utensils. The enforcement agency shall review and approve the procedures prior to implementation and an approved copy shall be kept on the MFF during periods of operation.

114305. Food handling

- (a) During operation, no food intended for retail shall be conveyed, held, stored, displayed, or served from any place other than a MFF, except for the restocking of product in a manner approved by the enforcement agency.
- (b) Food preparation counter space shall be provided commensurate with the food operation, adjacent to all cooking equipment.
- (c) Except as specified in subdivision (d), food products remaining after each day's operation shall be stored in an approved commissary or other approved facility.
- (d) Potentially hazardous foods held at or above 135°F on a MFF or mobile support unit shall be destroyed at the end of the operating day.

114306. Single operating mobile food facility

- (a) A single operating site MFF is restricted to produce, prepackaged food and limited food preparation.
- (b) Notwithstanding Section 113984, a MFF operating within a fully enclosed structure shall not be required to provide a secondary food compartment over food preparation areas.
- (c) A single operating site MFF that is required to provide warewashing and handwashing facilities shall provide a warewashing sink and a handwashing sink per site operation. A warewashing and handwashing sink contained in a facility to which this subdivision applies shall be conveniently located so as to be accessible during all hours of operation. Additional handwashing sinks may be required pursuant to paragraph (1) of subdivision (b) of Section 113953.
- (d) Notwithstanding Section 114095, a warewashing sink may be shared by not more than four MFFs operating as a single operating site MFF that is required to provide a warewashing sink, if the sink is conveniently located as to be accessible during all hours of operation.

- (e) For purposes of permitting and enforcement, the permit holder of each single operating site MFF location shall be the same.

114307. Mobile food facilities that operate at community events

MFFs that operate at community events and that remain fixed during food preparation and its hours of operation may:

- (a) Include a staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units.
- (b) Store supplies and food that are not potentially hazardous in unopened containers adjacent to the MFF or in a nearby temporary storage unit. "Unopened container" means a factory sealed container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.
- (c) Operate an open-air bbq adjacent to the MFF if approved by ENFORCEMENT AGENCY.

114311. Handwashing sink requirements

MFF not under a valid permit as of January 1, 1997, from which nonprepackaged food is sold shall provide handwashing facilities. The handwashing facilities shall be separate from the warewashing sink.

- (a) The handwashing sink shall have a minimum dimension of nine inches by nine inches in length and width and five inches in depth and be easily accessible by food employees.
- (b) The handwashing facility shall be separated from the WAREWASHING sink by a metal splashguard with a height of at least six inches 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 inches or more.
- (c) This section shall not apply to mobile food facilities handling only whole produce or the bulk dispensing of nonpotentially hazardous beverages.

114313. Warewashing sink requirements

- (a) Except as specified in subdivisions (b) and (c), a mobile food facility where nonprepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with at least three compartments with two integral metal drainboards.
 - (1) The dimensions of each compartment shall be large enough to accommodate the cleaning of the largest UTENSIL and either of the following:
 - (A) At least 12 inches wide, 12 inches long, and 10 inches deep.
 - (B) At least 10 inches wide, 14 inches long, and 10 inches deep.
 - (2) Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with at least one-eighth inch per foot slope toward the sink compartment, and fabricated with a minimum of one-half inch lip or rim to prevent the draining liquid from spilling onto the floor.
 - (3) The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments.
- (b) If all utensils and equipment of a mobile food facility are washed and sanitized on a daily basis at the approved commissary or other approved food facility, and the mobile food facility provides and maintains an adequate supply of spare preparation and serving utensils in the mobile food facility as needed to replace those that become soiled or contaminated, then the mobile food facility shall not be required to provide a warewashing sink to only handle any of the following:
 - (1) nonpotentially hazardous foods that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly, or shaving of ice.
 - (2) Steamed or boiled hot dogs.
 - (3) Tamales in the original, inedible wrapper.
- (c) An unenclosed MFF that prepares potentially hazardous beverages for immediate service in response to an individual consumer order shall do one of the following:
 - (1) Provide a three-compartment sink described in subdivision (a).
 - (2) Provide at least one two-compartment sink that complies with subdivision (e) of Section 114099.3.
 - (3) Provide a one-compartment sink with at least one integral metal drainboard, an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated, and warewashing facilities that comply with subdivision (a) in a reasonable proximity to, and readily accessible for use by, food employees at all times.

114314. Handwashing and warewashing facilities, location

- (a) Handwashing sinks and warewashing sinks for unenclosed mobile food facilities shall be an integral part of the primary unit or on an approved auxiliary conveyance that is used in conjunction with the mobile food facility.
- (b) Warewashing sinks for unenclosed mobile food facilities shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks from bird and insect droppings, dust, precipitation, and other contaminants.

114315. Toilet and handwashing facilities

- (a) A food facility shall be operated within 200 feet travel distance of an approved and readily available toilet and handwashing facility, or as otherwise approved by the enforcement agency, to ensure that restroom facilities are available to facility employees whenever the MOBILE FOOD FACILITY is stopped to conduct business for more than a one-hour period.

114317. Exterior and surrounding area to be sanitary

The exterior of a mobile food facility and the surrounding area, as relating to the operation of food service, shall be maintained in a sanitary condition.

114319. Storage of non-food items, chemicals, food, utensils

- (a) Spare tires, related automotive equipment, or special tools relating to the mechanical operation of the mobile food facility shall not be stored in the food preparation or food storage areas.
- (b) A separate cabinet or drawer shall be installed for the storage of insecticides or other poisonous substances in accordance with Section 114254, if these substances are used. All poisonous chemicals shall be kept in this cabinet or drawer in their original containers and in a manner that offers no contamination hazard to food or utensils.
- (c) During periods of inoperation, food and utensils shall be stored in one of the following methods:
 - (1) within approved food storage facilities at the commissary or other approved facility.
 - (2) In food compartments approved by the enforcement agency where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.

114321. Height and width of occupied areas

MOBILE FOOD FACILITIES that are occupied during normal business operations shall have a clear, unobstructed height over the aisleway portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space. This section shall not apply to vehicles under PERMIT prior to January 1, 1996.

114322. Location of compressors

Compressor units that are not an integral part of FOOD EQUIPMENT, auxiliary engines, generators, and similar EQUIPMENT shall be installed in an area that is completely separated from FOOD PREPARATION and FOOD storage and that is accessible from outside the unit for proper cleaning and maintenance.

114323. Safety requirements

- (a) A first-aid kit shall be provided and located in a convenient area in an enclosed case.
- (b) MOBILE FOOD FACILITIES that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:
 - (1) All UTENSILS in a MOBILE FOOD FACILITY shall be stored so as to prevent their being thrown about in the event of a sudden stop, collision, or overturn. A safety knife holder shall be provided to avoid loose storage of knives in cabinets, boxes, or slots along counter aisles. Knife holders shall be designed to be EASILY CLEANABLE and be manufactured of materials APPROVED by the ENFORCEMENT AGENCY.
 - (2) Coffee urns, deep fat fryers, steam tables, and similar EQUIPMENT shall be equipped with positive closing lids that are fitted with a secure latch mechanism that will prevent excessive spillage of hot liquids into the interior of a MOBILE FOOD FACILITY in the event of a sudden stop, collision, or overturn. As an alternative to this requirement, a coffee urn may be installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.
 - (3) Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.
 - (c) Light bulbs and tubes shall be covered with a completely enclosed plastic safety shield or its equivalent, and installed so as to not constitute a HAZARD to personnel or FOOD.
 - (d) All liquefied petroleum EQUIPMENT shall be installed to meet applicable fire authority standards, and

this installation shall be APPROVED by the fire authority. However, for units subject to Part 2 (commencing with Section 18000) of Division 13, this EQUIPMENT and its installation shall comply with standards prescribed by Sections 18028 and 18029.5.

(e) A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on the interior of any MOBILE FOOD FACILITY that is equipped with heating elements or cooking equipment.

(f)

(1) Except for units subject to Part 2 (commencing with Section 18000) of Division 13, a second means of exit shall be provided in the side opposite the main exit door, or in the roof, or the rear of the unit, with an unobstructed passage of at least 24 inches by 36 inches. The interior latching mechanism shall be operable by hand without special tools or key. The exit shall be labeled "Safety Exit" in contrasting colors with letters at least one inch high.

(2) For units subject to Part 2 (commencing with Section 18000) of Division 13, the size, latching, and labeling of the second means of exit shall comply with standards prescribed by Sections 18028 and 18029.5.

(g) All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

114325. Water heater requirements

(a) Except on a mobile food facility that only utilizes the water for handwashing purposes, a water heater or an instantaneous heater capable of heating water to a minimum of 120°F, interconnected with a potable water supply, shall be provided and shall operate independently of the vehicle engine. On a MFF that only utilizes the water for handwashing purposes, a minimum one-half gallon capacity water heater or an instantaneous water heater capable of heating water to a minimum of 100°F, interconnected with a potable water supply, shall be provided and shall operate independently of the vehicle engine.

(b) A water heater with a minimum capacity of 4 gallons shall be provided for mobile food facilities that have a warewashing sink.

(c) A mobile food facility equipped with 3 gallons capacity water heater that is in compliance with this section on January 1, 2014, is in compliance with this section after that date.

114219. Potable water tanks, enclosed system

A POTABLE WATER tank shall be enclosed from the filling inlet to the discharge outlet and emptied to ensure complete drainage of the tank.

114221. Potable water tanks, inspection and cleaning port

(a) Water tanks shall be designed with an access port for inspection and cleaning. The access port shall be in the top of the tank and flanged upward at least one-half inch and equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place and flanged to overlap the opening and sloped to drain.

(b) Notwithstanding subdivision (a), water tanks that are not accessible for inspection may comply with this section by submitting written operational procedures for the cleaning and sanitizing of the POTABLE WATER tank. The ENFORCEMENT AGENCY shall review and approve the procedures prior to implementation and an APPROVED copy shall be kept on the MOBILE FOOD FACILITY during hours of operation.

114225. Potable water tanks, inlet and outlet

(a) POTABLE WATER tanks shall be installed in a manner that will allow water to be filled with an easily accessible inlet.

(b) A POTABLE WATER tank's inlet and outlet shall be positioned so that they are protected from contaminants such as waste discharge, dust, oil, or grease.

(c) NONPERMANENT FOOD FACILITIES shall be provided with a connection of a size and type that will prevent its use for any other service and shall be constructed so that backflow and other contamination of the water supply is prevented.

114227. Potable water tanks, filter

A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and POTABLE WATER system when compressed air is used to pressurize the water tank system.

114229. Potable water tanks, protective cover or device

If not in use, a POTABLE WATER tank and hose inlet and outlet fitting shall be protected using a cap and keeper chain, quick disconnect, closed cabinet, closed storage tube, or other APPROVED protective cover or device.

114231. Potable water tank inlet

A NONPERMANENT FOOD FACILITY's POTABLE WATER tank inlet shall be three-fourths inch in inner diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service.

114233. Potable water tanks, system flushing and disinfection

A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse.

114235. Potable water tank, using a pump and hoses, backflow prevention

A PERSON shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

114238. Potable water tanks, tank, pump, and hoses dedication

A water tank, pump, and hoses used for conveying POTABLE WATER shall not be used for any other purpose.

114239. Potable water tanks, refilling and storage

- (a) POTABLE WATER tanks may be constructed in a manner that will allow for a POTABLE WATER tank to be removed from within the NONPERMANENT FOOD FACILITY compartments for refilling or replacing.
- (b) Refilling of a POTABLE WATER tank shall be conducted through an APPROVED and sanitary method, such as at the COMMISSARY.
- (c) Storage of any prefilled water tank, or empty and clean water tanks, or both, shall be within the NONPERMANENT FOOD FACILITY or in an APPROVED manner that will protect against contamination.

114240. Wastewater tanks, capacity and drainage

- (a) Wastewater tanks shall be of a capacity commensurate with the level of FOOD handling activity.
- (b) Wastewater tanks shall have a minimum capacity that is 50 percent greater than the POTABLE WATER tanks. In no case shall the wastewater capacity be less than 7.5 gallons. Where POTABLE WATER for the preparation of a FOOD or BEVERAGE is supplied, an additional wastewater tank capacity equal to at least 15 percent of the water supply shall be provided.
- (c) Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity.
- (d) Where ice is utilized in the storage, display, or service of FOOD or BEVERAGES, an additional minimum wastewater holding tank shall be provided with a capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.
- (e) Wastewater tanks on nonpermanent FOOD facilities shall be equipped with a shut-off valve.

114241. Wastewater tanks, removing wastes

- (a) Wastewater tanks may be constructed in a manner that will allow the wastewater tank to be removed from within the APPROVED NONPERMANENT FOOD FACILITY compartments for replacing.
- (b) RETAIL FOOD operations shall cease during removal and replacement of tanks.
- (c) Sewage and other liquid wastes shall be removed from a NONPERMANENT FOOD FACILITY at an APPROVED waste servicing area or by an APPROVED sewage transport vehicle in such a way that a public health HAZARD or nuisance is not created.

114242. Wastewater tanks, flushing

Wastewater tanks shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

114326. Commissary requirements

All commissary and other approved facilities servicing mobile support units, MFFs, shall meet the applicable requirements in this part and any of the following to accommodate all operations necessary to support mobile support units, MFFs:

- (a) Adequate facilities shall be provided for the sanitary disposal of liquid waste from the MFF or mobile support unit being serviced.
- (b) Adequate facilities shall be provided for the handling and disposal of garbage and refuse originating from a MFF or mobile support unit.
- (c) Potable water shall be available for filling the water tanks of each MFF that requires portable water. Faucets and other potable water sources shall be constructed, located, and maintained so as to minimize the possibility of contaminating the water being loaded.
- (d) Hot and cold water, under pressure, shall be available for cleaning MFFs.
- (e) Adequate facilities shall be provided for the storage of food, utensils, and other supplies.
- (f) Notwithstanding Section 113984, commissaries that service MFFs that conduct limited food preparation shall provide a food preparation area.
- (g) Servicing areas at commissaries shall be provided with overhead protection, except that areas used only for the loading of water or the discharge of sewage and other liquid waste through the use of a closed system of hoses need not be provided with overhead protection.
- (h) Servicing areas used for cleaning shall be sloped and drained to an APPROVED wastewater system.
- (i) Adequate electrical outlets shall be provided for MOBILE FOOD FACILITIES and MOBILE SUPPORT UNITS that require electrical service.