



CONSTRUCTION REQUIREMENTS FOR MOBILE FOOD FACILITIES

1. The **dimensions** of MFF shall include length, width and height.
2. The **surface materials** of the MFF shall be constructed of a smooth, durable, washable, impervious material capable of withstanding frequent cleaning; shall not be unfinished wood and shall be free of cracks, seams or linings where vermin may harbor.



3. The **interior** of enclosed MFFs shall have clear, unobstructed height over the aisleway portion of the unit with at least 74 inches from floor to ceiling and a minimum of 30 inches of unobstructed horizontal aisle space.
4. All **related fixtures, tanks, equipment, plumbing, pumps and filters** shall meet standards referenced in the plumbing code. Plumbing fixtures, pumps, filters shall be installed according to manufacturer's specifications.
5. **Construction joints** should fit tightly and seal with no gaps or voids.
 - All sealant, solder, and weld joints located in the food contact areas shall be smooth and approved for food contact surfaces.
 - Spaces must be easily cleanable and sealed around pipes, conduits, or hoses that extend through cabinets, floors, and outer walls.
6. **Handwashing Sink (MFF3-MFF5)**
MFFs that handle non-prepackaged foods shall provide handwashing sink
 - Handwashing sinks shall have a minimum dimension of 9 inches wide and 9 inches long and 5 inches deep.
 - The sink shall be easily accessible by employees.
 - The sink shall have a wall mounted paper towel and liquid soap dispensers.
 - The handwashing sink shall be separated from the warewashing sink by a metal splashguard with a height of at least 6 inches that extends from the back edge of drainboard to the front edge of drainboard; the corners of barrier to be rounded. No splashguard is required if the distance between the handwashing sink and warewashing sink drainboards is at least 24 inches.
 - The handwashing sink shall be an integral part of the primary unit or on an approved auxiliary conveyance used in conjunction with MFF.

Note: *MFFs that handle prepackaged foods, whole produce, or bulk dispensing of non-potentially hazardous beverages are not required to provide a handwash sink.*

7. **Warewashing sink (MFF4-MFF5)**
MFFs where non-prepackaged food is cooked, blended or otherwise prepared shall provide a warewashing sink.
 - The warewashing sink shall have at least 3 compartments with 2 integral metal drainboards.
 - The dimensions of each sink shall be large enough to accommodate the cleaning of largest utensils 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
 - Each drainboard shall be at least the size of one of the sink compartments.

- The warewashing sink shall be equipped with mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments.
- The warewashing sink shall be an integral part of primary unit or an approved auxiliary conveyance that is used in conjunction with MFF.
- Warewashing sink shall be supplied with hot water at a minimum temperature of 120F through a mixing faucet. MFFs which serve **only** the items below are **not** required to provide warewashing sink, if all utensils and equipment are washed and sanitized on a daily basis at the approved commissary or other approved facility and MFF provides and maintains an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated.
 - Non-PHF's that do not require preparation other than heating, baking, popping, portioning, bulk dispensing, assembly or shaving of ice;
 - Steamed or boiled hotdogs
 - Tamales in the original, inedible wrapper

Unenclosed MFFs that **only** prepare **potentially hazardous beverages for immediate service** in response to individual order must do one of the following:

- Provide a 3-compartment sink
- Provide at least 2 compartment sink that complies with Subdivision e of Section 114099.3 of the California Retail Food Code
- Provide 1 compartment sink with at least 1 integral metal drainboard and adequate supply of spare preparation utensils to replace soiled or contaminated ones and warewashing facility in reasonable proximity to and readily accessible for use by food employees at all times.



8. **Mechanical Refrigeration Units (For MFF2, MFF4, MFF5)**

A mechanical, NSF approved, refrigeration unit is required for the storage of potentially hazardous foods (PHFs), except for prepackaged frozen ready to eat foods, whole fish and whole aquatic invertebrates. Mechanical unit must meet applicable Underwriters Laboratory (UL) standards for electrical equipment. The units should be of sufficient number and capacity to ensure proper food temperature control during transportation and operation.



9. **Mechanical Exhaust Ventilation System (MFF4, MFF5)**

A ventilation system must be located 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 California Uniform Mechanical Code (CUMC) or for Occupied MFFs, certified and approved by HCD
- Hoods 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
- Filters and other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.
- Exhaust hood ducting shall meet the following requirements:
 - a. All seams in the duct shall be completely tight to prevent the accumulation of grease
 - b. The ducts shall have sufficient clean outs to make the ducts readily accessible for cleaning
 - c. All ducts in the exhaust system shall be properly sloped
 - d. 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.



10. **Gas Fired Appliances**

- All liquefied petroleum equipment shall be installed to meet applicable fire authority standards and this installation shall be approved by the fire authority.

- 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 mobile food facility.
- All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat build-up and injury.

11. Potable water tanks and plumbing (For MFF3, MFF4, MFF5)

- Potable tanks and plumbing shall be constructed of food grade materials as approved by ANSI accredited testing organization for drinking water.
- Interiors shall be smooth free of recesses and crevices and capable of draining completely.
- Potable water tanks shall have sufficient volume:
 - a. at least 5 gallons for handwashing
 - b. an additional 15 gallons minimum for warewashing for MFFs with limited food preparation
 - c. an additional 25 gallons minimum for warewashing for any preparation beyond limited food preparation.
- Water tank capacity requirements may be met with one or more potable water tanks.
- Water pressure at a minimum of 1 gallon per minute.
- Potable water inlets are to be protected from contamination and designed to preclude attachment to a non-potable service connection e.g quick disconnect.
- Potable water inlets must be located at least 1 inch above the overflow.
- Overflow pipe openings must be protected from the entrance of dust, insects and other contamination.
- Potable water tanks may be removable but can be a maximum size of 10 gallons (88.34 lbs) to be considered suitably portable.
- Connections to the potable and waste tanks are to be a different type or size so as to eliminate contamination of potable water supply. Waste and potable hose connections are not interchangeable.
- If tanks are removable, they are to be labeled 'potable' or 'waste' to eliminate confusion.
- A water tank, pump, or hose used for conveying potable water shall not be used for any other purpose.



12. Waste Water Tanks (For MFF3, MFF4, MFF5)

- All waste lines shall be connected to waste water tanks with water tight seals.
- Waste water tanks shall be of sufficient capacity to hold a minimum capacity that is 50% greater than potable water tanks. In no case shall waste water capacity be less than 7.5 gallons. Where potable water for the preparation of food or beverage is supplied, an additional wastewater tank capacity equal to at least 15% of the water supply shall be provided. Where ice is utilized in the storage, display or service of food or beverage, an

additional minimum wastewater holding tank shall be provided with a capacity equal to 1/3 of the volume of the ice cabinet to accommodate the drainage of ice melt.

- Waste water tanks may be removable but can be no greater than 10 gallons (88.34 lbs) to be considered suitably portable.
- Waste water tanks shall have a discharge valve located to facilitate complete draining of the tank.
- If tanks are removable, they should be labeled 'potable' or 'waste' to eliminate any confusion.
- Wastewater tank shall be equipped with shut-off valve.



13. Water Heater (For MFF3, MFF4, MFF5)

- MFFs that utilize water for handwashing purposes shall provide a water heater with a minimum capacity of $\frac{1}{2}$ gallon or an instantaneous heater capable of heating water to a minimum of 100°F interconnected with a potable water supply and shall operate independently of the vehicle engine.
- MFFs that utilize water for handwashing and warewashing shall provide a water heater with a minimum capacity of 4 gallons or an instantaneous heater capable of heating water to a minimum of 120 degrees F.



14. Lighting and Power Supply

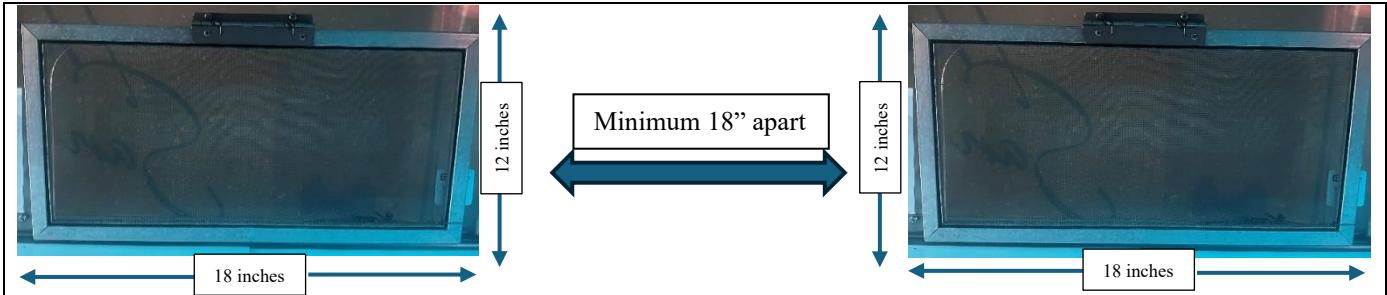
- Light bulbs and tubes shall be covered and completely enclosed in plastic safety shields or the equivalent.
- Adequate reliable electrical power shall be provided to power accessories or appliances.

15. Food Storage

- Food storage compartments are to be large enough to accommodate expected food volumes.
- Food storage compartments are to be protected against any kind of contamination.
- Potentially hazardous foods shall be stored within mechanical refrigeration units except for frozen ready to eat foods, whole fish and whole aquatic invertebrates.

16. Pass-thru Window Service Openings

- Shall be limited to 216 square inches each.
- Shall be more than 18 inches apart.
- Shall be provided with solid or screened window, equipped with self-closing device. Screening shall be at least 16 mesh/sq inch.



17. Safety

- First aid kit should be provided and located in a convenient area in an enclosed case.
- MFFs that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:
 - a. All utensils in an MFF shall be stored as to prevent being thrown about in the event of a sudden stop, collision or overturn. Knife holders shall be designed to be easily cleanable.
 - b. Coffee urns, deep fat fryer, 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 MFF in the event of sudden stop, collision or overturn. As an alternative to this requirement, a coffee urn maybe installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.
 - c. Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.
- 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 openable by hand without special tools or key. The exit shall be labeled in contrasting colors with letters of at least 1 inch high.
- All pressure cylinders shall be securely fastened to a rigid structure.

18. Food preparation counter space and food/utensil storage space

- Shall be adequate for operational needs. An easily cleanable utensil storage container is required. Food may not be stored in any plumbing compartment or underneath sinks.

19. There shall be separate storage for chemicals, cleaning supplies and other hazardous materials.

20. Electrical appliances shall meet applicable Underwriters Laboratory (UL) standards



21. Policy regarding MFFs requesting to use City utility services during operation:

- All newly-permitted MFFs must be completely self-sustaining, without connecting to city services. This will include: having potable and waste water tanks, hot water heater, liquefied petroleum tanks (if applicable) and the ability to utilize a portable generator for power. A MFF may request to be conditionally approved to connect to an electricity source and may temporarily connect to a water source using a food-grade hose, in order to fill the tanks (e.g., from an approved water source at the operating location).