

THE ABC'S OF MOBILE FOOD FACILITIES



FOOD AND HOUSING DIVISION
DEPARTMENT OF ENVIRONMENTAL HEALTH
COUNTY OF SAN DIEGO

Learning Objectives



- Requirements for Employee Food Safety Knowledge and Experience
- Food Safety Procedures and Tools
- How to Earn the “A” Grade
- The New Inspection Report
- Plan Check Requirements for New Facilities and Changes of Ownership
- Frequently Asked Questions

Mobile Food Facility Program

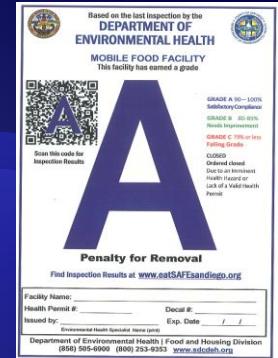
Over 1200 mobile food facilities in the County of San Diego

- Inspected for compliance with sanitary laws specified in the California Retail Food Code
- Issued Health Permit Decals when they pass annual re-certification inspection

FOOD SAFETY IS MOST IMPORTANT!!!



Why Grade Mobile Food Facilities?



- Restaurants have been successfully graded in the County of San Diego County since the 1950's
- Chairman Roberts proposed ABC grading for mobile food facilities
- DEH presented implementation report to the Board on July 11, 2012
- Board adopted ordinance granting DEH the authority to grade mobile food facilities

Imminent Health Hazard



A significant threat or danger to health that can cause **food infection, food intoxication, disease transmission, vermin infestation, or hazardous condition** that requires **immediate correction or cessation of operation** to prevent injury/illness/death.

No hot water

III Food Handlers

Vermin

Improper Cooking

Improper Liquid Waste Disposal

Unsafe Food Temperature

Not Properly Washing Hands

Unapproved Food Sources

Improper Sanitizing

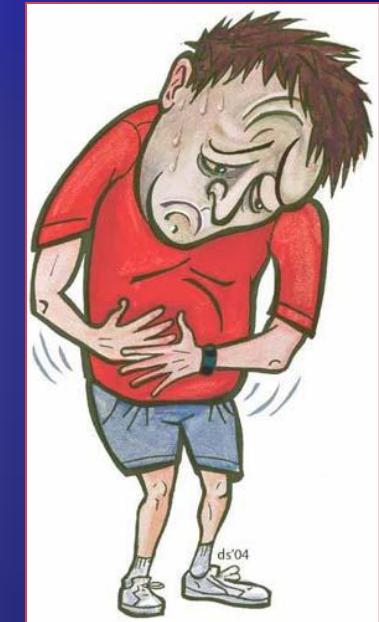
Why Promote Food Safety?

To Prevent Food-Borne Illnesses in San Diego County

2010 Statistics

- *535 Salmonella cases*
- *34 E coli 0157:H7 cases*
- *16 Foodborne Illness Outbreaks*
- *15 Vibrio cases*
- *7 Listeria cases*
- *4 Scombroid Fish Poisoning cases*

Number of cases is under reported!



To Protect Children, the Elderly, and the Immune-compromised

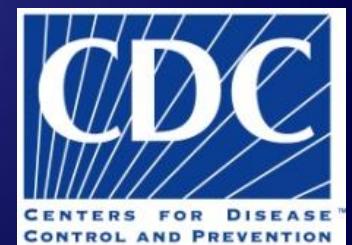
- Food-safety vulnerable populations
- Their Immune systems may not be as strong as that of a healthy adult

What Can Make People Sick at My Mobile Food Facility?

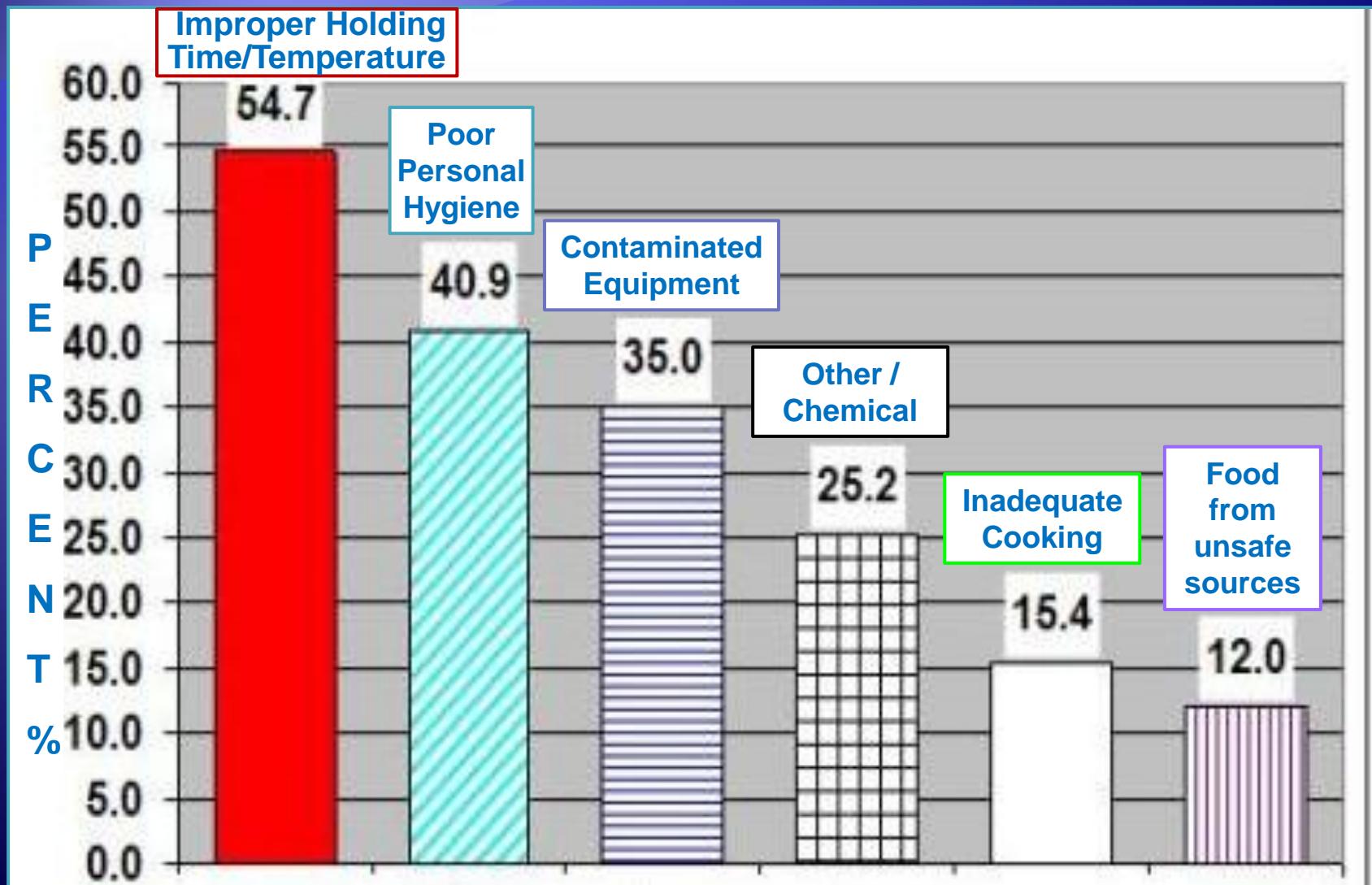
The Five Major Risk Factors

Identified by the Centers for Disease Control (CDC) and Prevention as contributors to foodborne illness

1. Improper hot/cold holding temperatures of potentially hazardous food
2. Improper cooking temperatures
3. Dirty and/or contaminated utensils and equipment
4. Poor employee health and hygiene
5. Food from unsafe sources



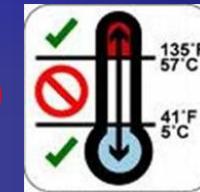
Risk Factors Observed and their Relative Occurrence



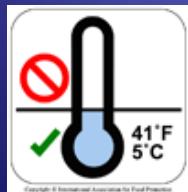
Risk Factor 1:

Improper Holding Temperatures of Potentially Hazardous Food (PHF)

TEMPERATURE DANGER ZONE (41°F-135°F)



MAINTAIN PHFs AT THEIR CORRECT HOT AND COLD HOLDING TEMPERATURES
(steam table and refrigeration temperatures)



-Cold food must be kept at 41°F or below

-Hot food must be held at 135°F or above



Risk Factor 2: Improper Hand Washing/Glove Use



WASH YOUR HANDS

When

- Changing tasks
- Starting a shift
- Removing the trash

After touching

- Your face
- Contaminated contact surfaces

Before

- Using hand sanitizer

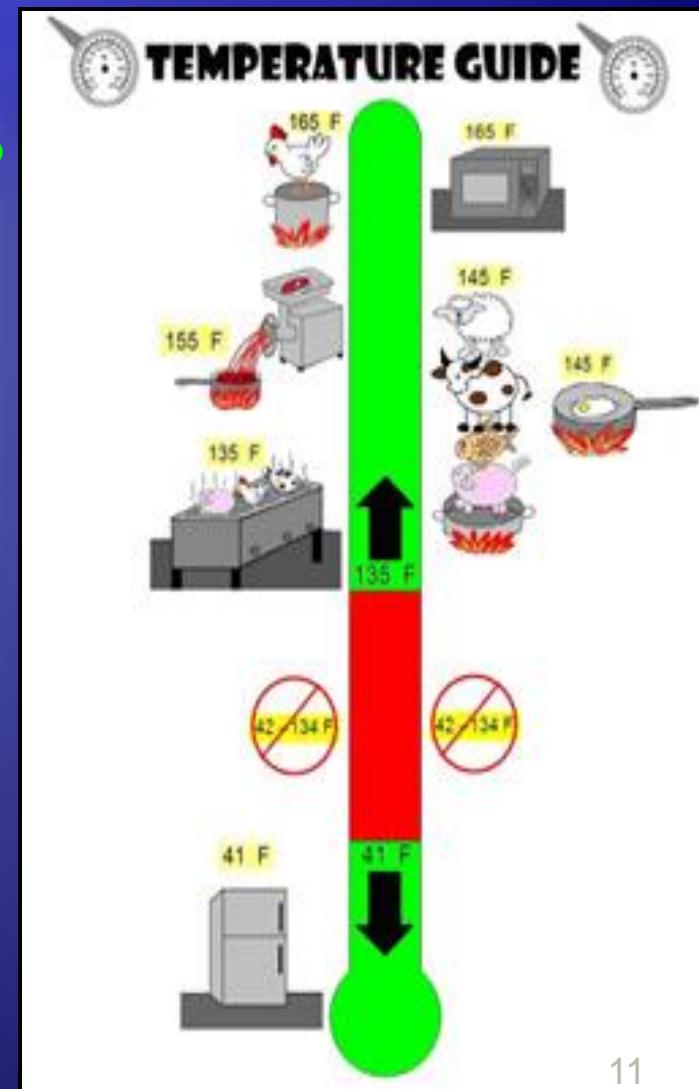
PRACTICE PROPER GLOVE USE

- Wash hands before donning gloves
- Do not use them as a substitute for handwashing
- Do not reuse them

Risk Factor 3: Improper Cooking Temperatures

USE PROPER COOKING TEMPERATURES
FOR THE FOODS YOU ARE PREPARING

FOOD ITEM	TEMPERATURE
Fish, steak	145°F
Hamburger	155°F
Chicken	165°F
Reheating foods	165°F



<http://ocfoodinfo.com/risk>

Risk Factor 4: Foods from Unsafe Sources

ENSURE THAT FOOD COMES FROM APPROVED SOURCES

- All Food must be made and stored at the commissary or in your mobile food facility
- DO NOT MAKE FOOD AT HOME!



Risk Factor 5: Contaminated Equipment



PREVENT CROSS-CONTAMINATION

When preparing food and switching from raw food to cooked food, employees must thoroughly:

- Wash their hands
- Wash any equipment used for raw food before using it to manipulate cooked food

PREVENT DIRTY/CONTAMINATED EQUIPMENT

- Always use the proper type and amount of sanitizer
- Sanitizer kills bacteria and other organisms not seen by the naked eye that may contaminate equipment and dishes

Proper Warewashing

WASH, RINSE and SANITIZE
Pots-pans- glasses-dishes- utensils

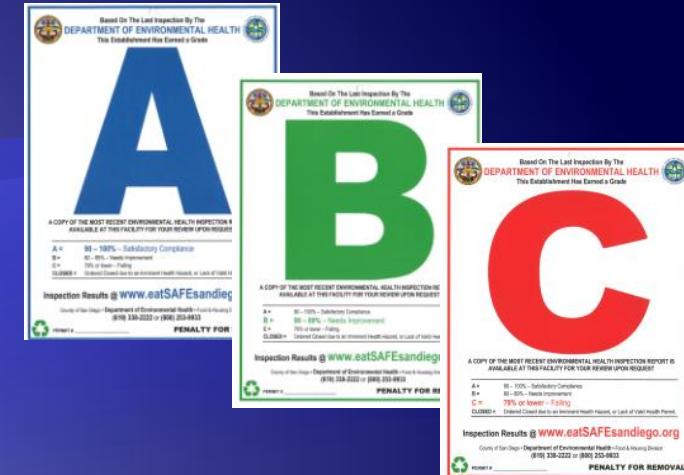
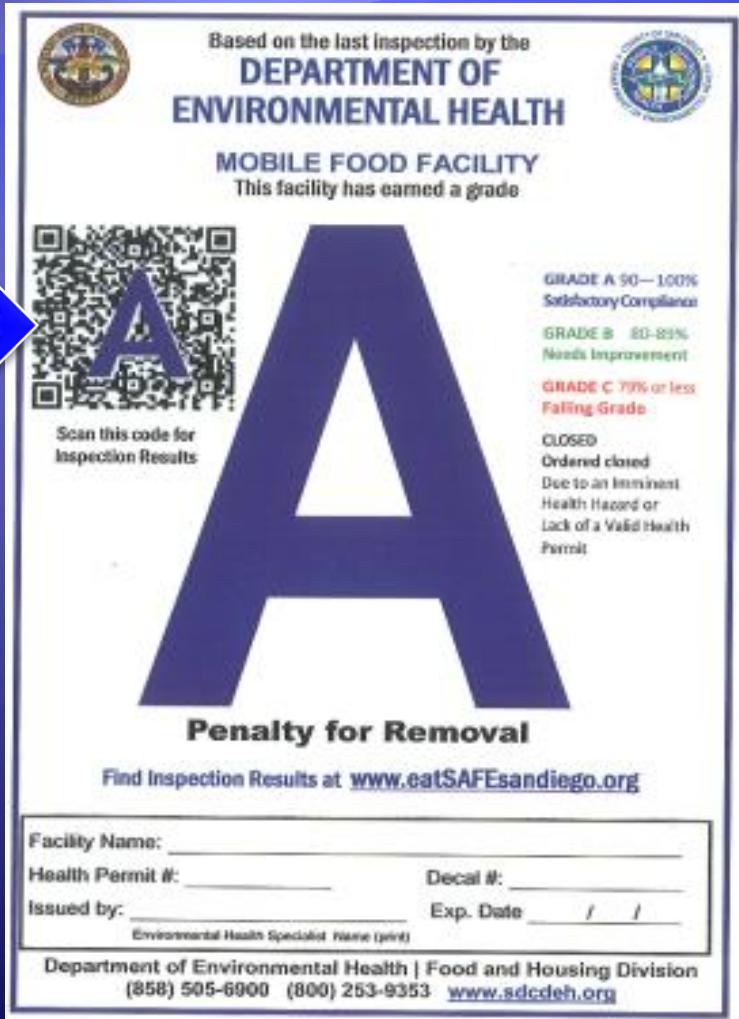


THREE STEP PROCESS: WASH-RINSE-SANITIZE

- 1. WASH** with soap equipment/dishes in a minimum 100F water.
- 2. RINSE** the equipment/dishes in clear water.
- 3. SANITIZE** the equipment/dishes in solution of -
 - 100 ppm chlorine for 30 seconds, or
 - 200 ppm quat ammonium for one minute.

- WASH utensils in the first compartment filled with a wash solution that consists of detergent and hot water. Wash solution shall be maintained at 100°F or at the temperature specified on the detergent label instructions.
- RINSE utensils in the middle compartment filled with clear water maintained at 110°F. Refill sink compartment if water cools or gets cloudy.
- SANITIZE utensils in the last compartment filled with sanitizing solution using one of the following methods:
 - Contact with a solution of 100 ppm available chlorine solution for 30 seconds.
 - Contact with a solution of 25 ppm available iodine for one minute.
 - Contact with a solution of 200 ppm quaternary ammonium for one minute.

Earning the “A” Grade



A 90—100% Satisfactory Compliance

B 80-89% Needs Improvement

C 79% or less Failing Grade

CLOSED Ordered closed
Due to an Imminent Health Hazard
or Lack of a Valid Health Permit

Inspection Report

Major Violations represent high risk factors for a foodborne illness.

Violations more likely to cause a foodborne illness are worth more points

A hand washing violation is a **Major Violation** and takes **4 points** off the inspection score

A dirty floor is a minor violation and takes **1 point** off the inspection score

Mobile Food Facility Inspection Report
 County of San Diego, Department of Environmental Health
 P.O. Box 129261, San Diego, CA 92112-9261
 (858) 505-6900 (800) 253-9933 www.sdcdeh.org

Inspection Date: / /
 Permit #:
 Inspection Seq. No.:
 Business Type:
 Guidelines ID:

Facility Name	Address	City	Zip Code	CT	District	# of Employees
Permit Owner	Permit Exp. Date	Record Status	Inspection Type	Inspection Status	Total Time	# Violations
Related Record	Related Record ID	Related Permit Exp. Date	Related Record Status	Related Record Business Type		
Location of Inspection			Decal #	Vehicle License Plate #	VIN	

RISK FACTORS AND INTERVENTIONS
 In = In Compliance Out = Out of Compliance NO = Not Observed NA = Not Applicable
 MAJ OUT = Major Violation Observed MIN OUT = Minor Violation Observed COS = Corrected On Site SA = Suitable Alternative PTS = Points

DEMONSTRATION OF KNOWLEDGE						
	MAJ OUT	MIN OUT	COS	SA	PTS	PTS LOST
In/Out NO/NA	1a. Food Safety Certification and Exp. Date	<input type="checkbox"/>			2	
In/Out NO/NA	1b. Food Handler Training	<input type="checkbox"/>			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In/Out NO/NA	2. Communicable disease – reporting, restrictions and exclusions	<input type="checkbox"/>			4	
In/Out NO/NA	3. No discharge from eyes, nose or mouth	<input type="checkbox"/>			2	
In/Out NO/NA	4. Proper eating, testing, drinking or tobacco use	<input type="checkbox"/>			2	
PREVENTING CONTAMINATION BY HANDS						
In/Out NO/NA	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>			4	
In/Out NO/NA	6. Adequate handwashing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>		4/2	
TIME AND TEMPERATURE RELATIONSHIPS						
In/Out NO/NA	7. Proper hot and cold holding temperatures □ Hot □ Cold	<input type="checkbox"/>	<input type="checkbox"/>		6/2	
In/Out NO/NA	8. Time as a Public Health Control – procedures and records available	<input type="checkbox"/>	<input type="checkbox"/>		4/2	
In/Out NO/NA	9. Proper cooling methods used; Not stored in Limited Food Preparation MFP	<input type="checkbox"/>			4	
In/Out NO/NA	10. Proper cooking time and temperatures	<input type="checkbox"/>			4	
In/Out NO/NA	11. Proper reheating procedures for hot holding; For limited food prep, food cooked to order	<input type="checkbox"/>			4	
ITEM / LOCATION	TEMP (°F)	ITEM / LOCATION	TEMP (°F)	ITEM / LOCATION	TEMP (°F)	ITEM / LOCATION

SUPERVISION / PERSONAL CLEANLINESS		
	OUT	PTS LOST
23. Person in charge present and performs duties; Personal cleanliness and hair restraints	<input type="checkbox"/>	1
GENERAL FOOD SAFETY REQUIREMENTS		
24. Approved thawing methods used; frozen food available	<input type="checkbox"/>	1
25. Food separated and protected; Limited Food Prep in food compartment	<input type="checkbox"/>	1
26. Fruits and vegetables washed	<input type="checkbox"/>	1
27. Toxic substances properly identified, stored, used	<input type="checkbox"/>	1
FOOD STORAGE / DISPLAY / SERVICE		
28. Food storage / containers identified; food stored, displayed, served from mobile food facility adequate food preparation area	<input type="checkbox"/>	1
29. Food properly labeled and honestly presented	<input type="checkbox"/>	1
EQUIPMENT / UTENSILS / LINENS		
30. Warewashing facilities – installed, maintained, used; Test strips available	<input type="checkbox"/>	1
31. Non-food contact surfaces clean	<input type="checkbox"/>	1
32. Wiping clothes – properly used, stored	<input type="checkbox"/>	1

EQUIPMENT / UTENSILS / LINENS (cont.)		
	OUT	PTS LOST
33. Commissary / Mobile Support Unit – equipped, maintained	<input type="checkbox"/>	1
34. Equipment / Utensils – approved, installed, good repair, capacity; Equipment / Utensils - storage, use	<input type="checkbox"/>	1
35. Thermometers – provided, accurate	<input type="checkbox"/>	1
36. Adequate ventilation / lighting – designated areas, use	<input type="checkbox"/>	1
PHYSICAL FACILITIES		
37. Premises, personal / cleaning items, vermin-proofing, Garbage and refuse-properly disposed, Facilities maintained – Clean surroundings	<input type="checkbox"/>	1
38. Plumbing – proper backflow devices / water tank design and accessibility	<input type="checkbox"/>	1
39. Compliance with fire safety requirements – fire alarm, emergency exit, self-closing lid on fryer	<input type="checkbox"/>	1
40. Floors, walls and ceilings – built, maintained, clean; Unobstructed height of at least 7'4 and 30" horizontal aisle space for occupied MFPs	<input type="checkbox"/>	1
NOTIFICATION REQUIREMENTS		
41. Grade card, signs, test inspection report available; Written operational procedures available and followed	<input type="checkbox"/>	1
42. Proper identification on vehicle / cart	<input type="checkbox"/>	1

Inspection Score: _____
 Grade: _____

Received by (Print): Received by (Signature): Title:
 Specialist (Print): Specialist (Signature): Title:
 Secondary Inspectors: Phone:

Inspection Report

- Demonstration of Knowledge
- Employee Health and Hygiene
- Time & Temperature Relationship
- Protection from Contamination
- Food from Approved Sources
- Water / Hot Water
- Liquid Waste Disposal
- Vermin
- Facilities / Equipment / Utensils
- Compliance and Enforcement
- Operation

Inspection Date:	<input type="text"/>
Permit #:	<input type="text"/>
Inspection Seq. No.:	<input type="text"/>
Business Type:	<input type="text"/>
Guidesheet ID:	<input type="text"/>

Facility Name	Address	City	Zip Code	CT	District	# of Employees
Permit Owner	Permit Exp. Date	Record Status	Inspection Type	Inspection Status	Total Time	# Violations
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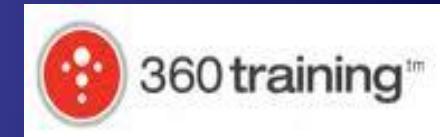
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In / Out	2. Communicable disease – reporting, restrictions and exclusions	<input type="checkbox"/>			4	
In / Out	3. No discharge from eyes, nose or mouth	<input type="checkbox"/>			2	
In / Out	4. Proper eating, testing, drinking or tobacco use	<input type="checkbox"/>			2	
PREVENTING CONTAMINATION BY HANDS						
In / Out	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>			4	
In / Out	6. Adequate handwashing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>		4 / 2	
TIME AND TEMPERATURE RELATIONSHIPS						
In / Out	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>		6 / 2	
In / Out	8. Time as a Public Health Control – procedures and records available	<input type="checkbox"/>	<input type="checkbox"/>		4 / 2	
In / Out	9. Proper cooling methods / Not allowed in Limited Food Preparation MFP	<input type="checkbox"/>			4	
In / Out	10. Proper cooking time and temperatures	<input type="checkbox"/>			4	
In / Out	11. Proper reheating procedures for hot holding; For limited food prep, food cooked to order	<input type="checkbox"/>			4	
ITEM / LOCATION			TEMP (°F)		ITEM / LOCATION	

Demonstration of Knowledge

Food Safety Certification for the owner/manager

- Owner/Manager may use certificate at only one mobile food facility

Valid for 5 years



- **Food Handler Cards or Tests for all employees**
 - 3-hr Food Handler's class from an approved school (card), or
 - County-issued Food Handler test given by owner/manager with Food Safety Certification

Valid for 3 years



Employee Health and Hygiene

Prevent Contamination !

Food Employees must **notify** the person in charge when they experience any of these symptoms:

- Diarrhea
- Fever
- Vomiting
- Jaundice (yellowing of skin or eyes)
- Sore throat with fever
- Lesions (cut or open sore)



Wash Hands!!!

- Hand sink must have 100 – 108F water, be easily accessible and have soap and paper towels in dispensers

Do not Smoke in food preparation areas

Time and Temperature Relationship



Avoid the **TEMPERATURE DANGER ZONE** (41°F - 135°F)

Bacteria that cause food poisoning grow and multiply to dangerous levels when allowed enough time in the temperature danger zone.

Potentially Hazardous Foods (PHFs)

- Meat, poultry, seafood, dairy, raw eggs, cooked vegetables, garlic in oil, sliced melons/tomatoes, etc.
- Hold below 41°F or above 135°F

Time and Temperature Relationship



Proper Cooking Temperatures kill bacteria

Food Item	Internal Temperatures
<i>Cooked Fruits and Vegetables for Hot Holding</i>	135°F
<i>Single Pieces of Meat: Beef, Veal, Lamb, Game Animals, and Pork</i>	145°F for 15 seconds
<i>Comminuted Meats, such as Hamburger; Raw Eggs for later service</i>	158°F
<i>Chicken, Duck, Turkey; Stuffed Fish, Meat or Poultry</i>	165°F for 15 seconds
<i>Roasts (Beef, Pork and Ham)</i>	130°F or as specified in the California Retail Code Section 114004

Use a Probe Thermometer!

Time and Temperature Relationship



Proper Reheating Procedures for Hot Holding Food

Food must have been previously prepared in an approved kitchen

- Reheat rapidly on grill/stove to 165°F
- Hold on steam table 135°F or above
- Discard all food hot-held at the end of the day

Practices not allowed in mobile food facilities:

- Cooling of cooked foods inside the mobile food facility
- Using steam tables or hot holding units for reheating or cooking

Time and Temperature Relationship

Proper Thawing

- Inside the refrigerator
- Under clean, running water at 70°F or lower for up to 2 hrs
- As part of the cooking procedure
- In a microwave



Protection from Contamination

Equipment Washing and Sanitizing

Approved Source



Shell Fish Tags

- Oysters, mussels, clams, or scallops (unshucked)
- Keep with shell stock batch until all are sold
- Keep in mobile food facility for at least 90 days

Shellfish stock without tags may be impounded!!!

Protection from Contamination

Food Display and Service

- No food shall be stored, prepared, displayed or served outside of a mobile food facility
- Condiments and sauces shall be dispensed from protected containers



Spoilage, Contamination, Adulteration

- Inspect food
- Prevent cross-contamination!

Protection from Contamination



Food Storage in your Mobile Food Facility

- Store ready-to-eat foods safe and covered
- Store uncooked foods in commissary refrigerators at end of day
- Do not leave any PHF on the vehicle overnight
- Separate food from chemical storage

Labeling: Sherman Law

- Prepackaged foods must be labeled in English
 - Name of food
 - Name and address of manufacturer
 - Quantity
 - List of ingredients
 - Nutrition facts (if required)

Potable Water and Waste Water Requirements



- Hot water: 120° or above
- ANSI-approved and No plumbing leaks
- Appropriate size

Electric Water Heater

TYPE OF TANK	WATER USE	REQUIRED TANK SIZE		
		NON POTENTIALLY HAZARDOUS FOOD	LIMITED FOOD PREPARATION	OCCUPIED MOBILE FOOD FACILITY
Potable Water Tank	Hand sink	5 Gallons	5 Gallons	5 Gallons
	Ware washing sink	Not Applicable	15 Gallons	25 Gallons
Total Potable Water Tank Requirement		5 Gallons	20 Gallons	30 Gallons
Waste Water Tank	Hand sink	7.5 Gallons	7.5 Gallons	7.5 Gallons
	Ware washing sink	Not Applicable	22.5 Gallons	37.5 Gallons
Total Waste Water Tank Requirement		7.5 Gallons	30 Gallons	45 Gallons

Liquid Waste Disposal



- **Into waste tanks – No DISPOSAL INTO BUCKETS OR PANS!**
 - Written sanitation operating procedures for servicing potable and waste water tanks
 - Removable tanks labeled “waste” to distinguish from “potable” water tanks
 - Tanks adequately vented for flow
 - Immediate correction of back-ups implemented
 - Mobile Food Facility to close when waste tank full and cannot hold more waste water
 - Waste water discarded into approved disposal stations
- **Sinks in good repair**
 - Lines maintained free of leaks
 - Sinks to drain freely
- **Cross-connection control or backflow prevention devices available**

Protection from Vermin



Prevent cockroaches, flies, rodents and birds

- Eliminate openings where insects or rodents can enter (open doors or holes on walls).
- Always inspect delivered products to detect insects or rodent damage.
- Only use pesticides in accordance with instructions on the label
- Keep pets and other animals outside the mobile food facility

Facilities/Equipment Utensils



Exterior Requirements

- Self-closing doors
- Pass-through windows with maximum size of 216 in²
- Windows screened with at least a 16" mesh screen
- Propane tanks properly vented and located outside of the mobile food facility
- Business Identification/certification

Floors, Walls, Ceilings

- Free of grease, dirt, debris
- Windows, screens, exhaust vents, fans, areas around conduits and floor mats maintained clean

Facilities/Equipment Utensils

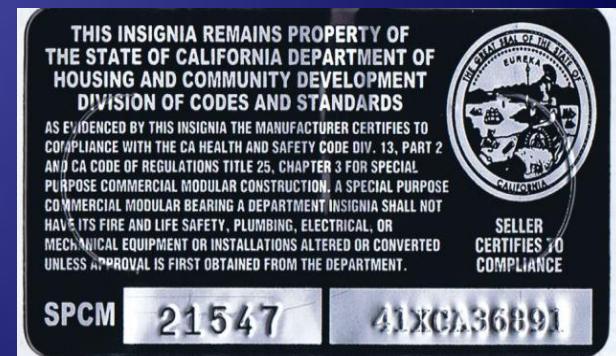
Business Identification:

- Business name/operator's name
- City, state, zip code
- Legible, clearly visible to consumers
- Permanently affixed on the consumer side of the mobile food facility
- Minimum dimensions: 3 inch lettering

OUT OF THIS WORLD SUSHI
San Diego, CA 92120

Note: A certification insignia issued by the California Department of Housing and Community Development (HCD) is required on a mobile food facility that is occupied and has 110 volt electrical, plumbing, a gas appliance/equipment or a mechanical generator or compressor.

Contact HCD at (951) 782-4420.



Facilities/Equipment/Utensils

Occupied MFF

Height and Width Requirements



- **Height:** Minimum of 74 inches from floor to ceiling
- **Width:** Minimum of 30 inches of unobstructed aisle space

Facilities/Equipment Utensils



Fire Safety-Maintain the following equipment:

- 10 BC-rated fire extinguisher
 - Readily available
 - Inspected annually by the Fire Department
- First aid kit
- Secondary emergency exit
 - With minimum size of 24 by 36 in

Ensure that coffee urns, deep fryers, steam tables and similar equipment have positive closing lids, fitted with secure latch mechanism

Facilities/Equipment/ Utensils



Lighting

- Maintain adequate lighting
- Light bulbs shall be shielded, coated or shatter-resistant

Ventilation

- Provide exhaust ventilation equipment, fans, grease baffles, vents and suppression systems
- Maintain them clean and in good repair
- Ensure that mechanical ventilation for all units with cooking equipment meets and is maintained according to the requirements of the Uniform Mechanical Code

Facilities/Equipment/Utensils

ANSI Certified



Equipment and Utensils

- New and replacements must be certified by American National Standards Institute (ANSI)
- Maintain clean and in good repair
- Discard or resurface (contact surfaces of) utensils such as cutting boards when they are no longer cleanable
- Clean all non-food contact surfaces frequently
- Store multi-use towels in a labeled sanitizer bucket
- Store dirty towels and other soiled linens in designated containers at commissary storage areas, away from food preparation areas.

Facilities/Equipment/Utensils

Refuse Disposal

- Discard food waste and rubbish in water-proof disposable bags
- Contain bags in leak proof container with tight fitting lids
- Remove and dispose of food waste and rubbish in a sanitary manner as frequently as necessary



Facilities/Equipment Utensils

Required Signs/Permits

- Health permit -decals must be posted
- Hand sink –Must have a sign or poster notifying food employees to wash their hands
- **Graded MFF** – Must post grade card in a location visible to the public during hours of operation

NOTE: Mobile food operators must verify with other local and state agencies for other permits requirements in the areas where they conduct business



Health Permit Decals

Post on two sides of the unit





COUNTY OF SAN DIEGO
DEPT. ENVIRONMENTAL HEALTH
HEALTH PERMIT
Expires Dec. 31, 2010
61480

COUNTY OF SAN DIEGO
DEPT. ENVIRONMENTAL HEALTH
HEALTH PERMIT
Expires Dec. 31, 2010
61480

Compliance and Enforcement

Documentation Required by Plan Check

- Menu
- Standard Operational Procedures to include
 - Food handling
 - Cleaning & sanitizing of food contact surfaces and utensils
- Commissary Letter
- Restroom Letter
- Route Sheet

Compliance and Enforcement

Commissary Letter

- All mobile food facilities must operate in conjunction with an approved commissary or other approved location
- Commissary letters must be submitted annually or when a commissary change occurs
- Mobile food facility must be cleaned and stored daily within a commissary or other approved location



County of San Diego
Department of Environmental Health
P.O. Box 129261
San Diego, CA 92112-9261
(858) 505-6900

COMMISSARY/HEADQUARTERS LETTER OF AGREEMENT

This section must be completed by the Mobile Food Vendor and renewed annually

Permit Name: _____
Permit Owner: _____
Permit Mailing Address: _____
Phone #: (_____) _____ Fax #: (_____) _____
Permit #: FB_____ - _____

COMMISSARY/HEADQUARTERS LETTER OF AGREEMENT

This section must be completed by the Commissary /HQ and renewed annually

Commissary/Headquarters Name: _____
Owner Name: _____
Address: _____
Phone #: (_____) _____ Fax #: (_____) _____
Commissary Permit #: _____

Mr./Ms. _____ has my permission to use my health regulated business located at _____ FOR THE PURPOSES OF ESTABLISHING A COMMISSARY/ HEADQUARTERS FOR THEIR MOBILE FOOD/CATERING OR FOOD PROCESSING BUSINESS. This permission includes the use of the premises for the food storage, maintenance of supplies and storage of mobile food unit.

Signed _____ Date _____

OFFICE USE ONLY

VERIFICATION OF HEADQUARTERS	Vending Yr: _____		
Current DEH-FHD Permit Yes/No	Exp Date: _____	DMV Rec'd Yes/No	Verified by: _____
OTHER AGENCY - Copy of Current Permit Yes/No Date of Approval			

Compliance and Enforcement



Restroom Letter

- ◆ Within 200 feet of mobile food facility
- ◆ Located in a commercial business (does not have to be a restaurant)

Restroom Must Have:

- ◆ Single use soap and towels inside a dispenser
- ◆ Hold and hot running water at a temperature of at least 100°F

County of San Diego
Department of Environmental Health
P.O. Box 129261
San Diego, CA 92112-0261
(619) 338-2222

MOBILE FOOD TOILET FACILITIES PERMISSION LETTER
This section be completed by the Mobile Food Vendor and renewed annually

Permit Name: _____
Permit Owner: _____
Permit Mailing Address: _____
Phone #: (_____) _____ Fax #: (_____) _____
Permit #, FB: _____ - _____

MOBILE FOOD TOILET FACILITIES PERMISSION LETTER
This section be completed by the Facilities Owner and renewed annually

The toilet facilities located at:

may be used by the operators of the above listed mobile food facility business.

These toilet facilities include water, flush toilets, hot and cold running water, and single service soap and towels in wall-mounted dispensers.

Signed _____ Date _____
(Responsible Party)

Name: _____
Address: _____

Phone: (_____) _____ Fax #: (_____) _____

OFFICE USE ONLY

Vending Yr: _____	Verified by (initials): _____
Field Check of Toilet Facilities	
Specialist: _____	Date Approved: _____

DEH:RH-264 (Rev. 11/06)

Compliance and Enforcement

STANDARD
OPERATING
PROCEDURE

Written Standard Operating Procedures

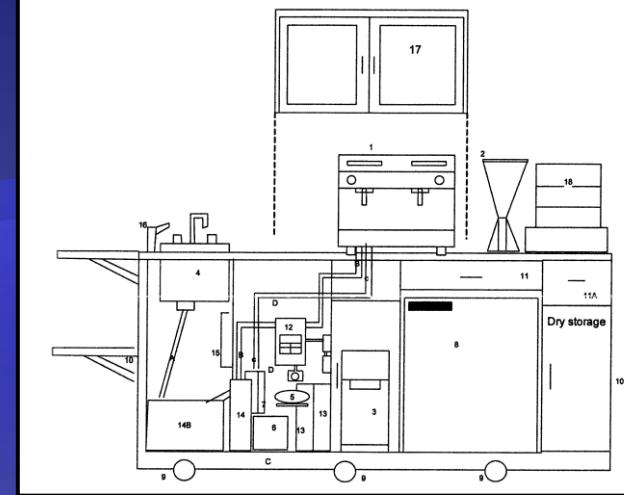
Procedures must include clear instructions to properly:

- Clean and sanitize utensils and equipment
- Fill up water tank
- Dispose of waste water
- Store food at the end of business day
- Maintain all vehicle and food preparation equipment
- Clean interior and exterior of mobile food facility
- Dispose of used grease from fryer
- Dispose of garbage

Plan Check

Required for the following:

- New Mobile Food Facilities (MFFs)
- MFFs that changed owner
- MFFs where new equipment will be installed
- MFFs changing their menu or food process
- MFFs changing the location of their business, if they conduct business longer than 60 minutes in a given location



At the End of the Inspection:



Your Environmental Health Specialist will:

1. Review with you the results of the inspection
2. Explain how to prevent and correct violations found during inspection
3. Issue a score and grade card

What Happens if there is a Major Violation in My Mobile Food Facility?

Major Violation observed (Major Risk Factors**) during inspections must be corrected on site (COS).**

Violation #1: Hot water at 95°F

COS: Adjust water heater so water reaches 120°F

Violation #2: Broken refrigerator holding multiple items at 52°F

COS: Discard food

Violation #3: No sanitizer while washing dishes

COS: Rewash the dishes by hand at the warewashing sink with proper sanitizer

CORRECT ON SITE!!!

What should I do if I notice a Major Violation myself?

Use same COS/closure principles:

- 1. No hot water: despite attempts, employees are unable to repair the water heater*

COS: Employees should self-close the facility until hot water is restored.

- 2. Employee takes the temperature at a refrigerator upon opening and finds food at 55F.*

COS: Employee should discard food, notify other employees that unit is not to be used, and contact repair service.

**Reasoning for self-closure?
To Prevent Food-Borne Illness!**

How do I prevent Major Violations in my Mobile Food Facility?



Implement procedures and educate your employees

- **Write down your procedures and train employees**

Let your employees know what you expect them to do and how you expect them to do it.

- **Let your employees know that food safety is a priority**

Your priorities are your employees' priorities. If you stress food safety, so will your employees.

- **Explain to your employees why safe food handling is so important**

Remind employees of the importance of safe food handling. Many employees have years of experience in the food industry, but may have forgotten food safety training or have picked up bad habits. Others may need to learn why it is important to have safe food handling habits.



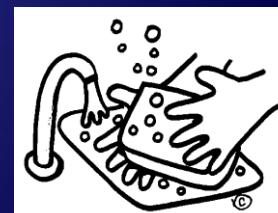
Examples of Interventions to Prevent/Correct Violations

1. Improper hot and cold holding temperatures (steam table and refrigeration temperatures):

- Provide employees with an accurate probe thermometer.
- Temperature logs. Ensure employees are using logs and check to ensure the temperatures are being taken correctly.

2. Improper Hand washing and Glove Use:

- Provide employees constant education about hand washing. Identify and list example situations when employees must wash their hands.
- Ensure soap and towels are available at the hand sink.
- Periodically watch and remind employees to ensure proper hand washing techniques are followed





COUNTY OF SAN DIEGO
DEPARTMENT OF ENVIRONMENTAL HEALTH
P.O. Box 129261, San Diego, CA 92112-9261
(858) 505-6700

FOOD TEMPERATURE LOG

- **Cold Holding Temperatures** - record every two hours. All cold foods must read 41°F or below. (Las comidas frías deben de mantenerse a 41°F o más frías. Tome las temperaturas cada dos horas).
 - **Hot Holding Temperatures** - will be recorded every two hours. All hot foods must read 135°F. Reheated foods are heated to an internal temperature of 165°F. Foods are discarded after a period of two hours out of temperature. (Las temperaturas se toman cada dos horas. Los alimentos calientes deben mantenerse a 135°F. Alimentos recalentados deben llegar a 165°F en el centro. Alimentos que duren más de dos horas fuera de temperatura se deben de tirar).
 - **Cooking Potentially Hazardous Foods** - record cooked food temperatures at different times of the day. (Tome la temperatura de los alimentos cocinados a diferentes horas del dia).

Common Misuses:

1. Employees do not know how to read or calibrate their thermometers.
 2. Employees do not use a probe thermometer to take the temperature.
 3. No corrective action followed when food is out of temperature.
 4. Employees consistently mark the temperature as 41°F instead of actual thermometer reading.
 5. Employees fail to use log.
 6. Employees take the temperature of foods that are not potentially hazardous.

Examples of Interventions to Prevent/Correct Violations

3. Improper cooking temperatures:

- Educate employees about proper temperatures
- Post proper cooking temperatures in the MFF
- Use a temperature log.
- Provide accurate probe thermometer.



4. Foods from unsafe sources:

- Ensure food is not purchased from illegal vendors or made at home.

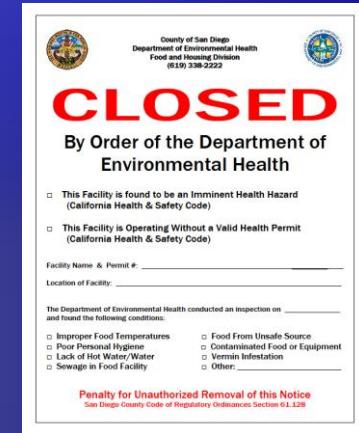
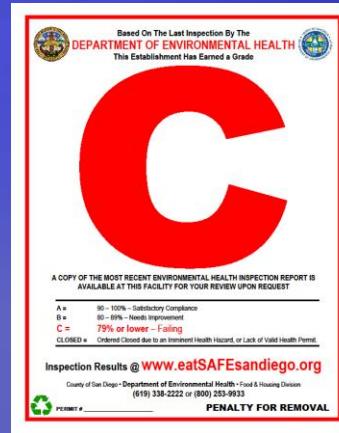
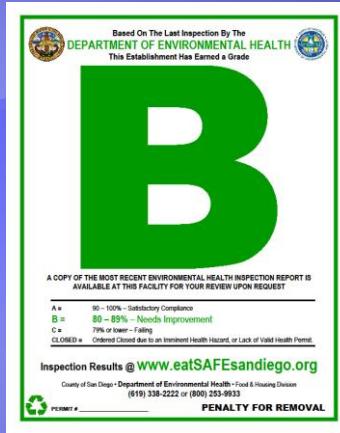
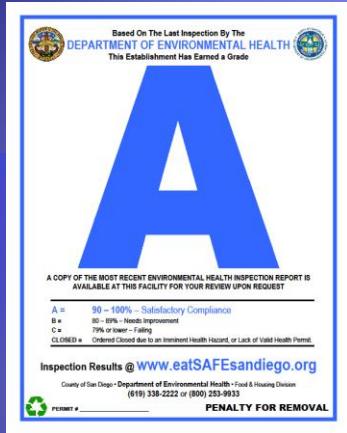
5. Contaminated Equipment

- Employee training
- Sanitizer log
- Proper test strips



Verify employees are following procedures and completing temperature logs. This practice holds employees accountable and demonstrates that your business is being proactive about food safety

Grade Cards



**A - Score is between 90 and 100 points
Facility is in substantial compliance with state law**

**B - Score is between 80 and 89 points
Facility needs significant improvement**

C - Score is 79 points or less - This is a failing grade

CLOSED- When Major Violations cannot be COS

What happens if my facility scores a “B” or a “C” Grade?

ALL MAJOR VIOLATIONS MUST BE CORRECTED ON SITE

- The letter grade earned during the inspection will be posted on your facility
- Letter grade must stay posted; it cannot be removed or camouflaged
- You can request a reinspection when all violations are corrected
- If you do not request a reinspection, your facility will be automatically reinspected in 30 days

Reinspection fees apply for all reinspections

What happens if my facility must be closed?



ALL MAJOR VIOLATIONS MUST BE CORRECTED ON SITE

- A closed sign and decal will be posted on your facility
- The closed sign must remain posted; it must not be removed or camouflaged
- A full inspection must be completed and passed before you can re-open
- The letter grade earned during inspection will be posted when your facility is approved to reopen.

Mobile Food Facility (MFF) Permit Types

FB11 – Commissary: Vending Machines

FB12 – Commissary: Mobile Food Facilities

FB14 – Vending Machine

FB15 – MFF: Full Food Preparation

FB16 – MFF: Packaged Food

FB19 – MFF: Prepackaged Food

FB22 – MFF: Limited Food Preparation

FB23 – MFF: Limited Food Preparation (Single Operating Site)

FB30 – Mobile Support Unit



Limited Food Preparation (Carts: B22 and B23)

Cart types:

- Hot Dog
- Coffee
- Churro
- Pretzel
- Shaved Ice



Limited Food Prep (B22 & B23)

CalCode § 113818

PREPARATION MUST OCCUR IN A FOOD COMPARTMENT IN THE FOOD CART



What is limited food prep?

- Heating, frying, baking, roasting, popping, shaving ice, blending, steaming or boiling hot dogs, assembly
- Dispensing and portioning nonpotentially hazardous food
- Holding, portioning and dispensing packaged foods
- Slicing and chopping food on a heated cooking surface
- Cooking and seasoning to order
- Preparing beverages for immediate service that do not contain frozen milk products

Limited Food Prep (B22 & B23)

CalCode § 113818

What is NOT limited food prep?

- ♦ Slicing and chopping not on a cooking surface
- ♦ Cooling cooked food
- ♦ Grinding raw food
- ♦ Reheating for hot holding, except for hot dogs or tamales
- ♦ Hot holding of food, except for corn on the cob, hot dogs or tamales
- ♦ Washing foods
- ♦ Cooking foods for later use

Zoning Contact Information

JURISDICTION	REQUIREMENTS/ALLOWANCES	CONTACT ☎ #
Co. of San Diego	Insert County's information here	(858) 565-5981
Carlsbad	Allowed Stationary, private property, not on streets	(760) 434-2820
Chula Vista	Allowed for 10 minutes	(619) 691-5250
Coronado	Allowed for 10 minutes, requires police approval	(619) 522-7320
Del Mar	Allowed, requires permit and approved location	(760) 755-9313
El Cajon	Allowed for 10 minutes, must be 200 feet from schools	(619) 441-1776
Encinitas	Allowed Stationary with approval from Zoning Dept.	(760) 633-2600
Escondido	Allowed Stationary with approval from Planning Dept.	(760) 839-4880
Imperial Beach	Not allowed	(619) 423-8300
La Mesa	Not allowed outdoors, only at Grossmont Center	(619) 463-6611
Lemon Grove	Allowed Stationary, requires Conditional Use Permit	(619) 464-6934
National City	Not allowed	(619) 336-4200
Oceanside	Allowed Stationary with approval from Planning Dept.	(760) 966-4410
Poway	Allowed in 4 zones, requires Conditional Use Permit	(760) 966-4410
San Diego	Allowed Stationary, private property, not on streets	(619) 236-5555
San Marcos	Allowed Stationary, requires Conditional Use Permit	(760) 744-1050
Santee	Allowed Stationary, private property, not on streets	(619) 258-4100
Solana Beach	Allowed Stationary, private property, not on streets	(858) 720-2400
Vista	Allowed Stationary, requires approval from Permit Center	(760) 630-3108

DEH Contact Info

PRIMARY OFFICE

5500 Overland Avenue
San Diego, CA 92123

Technical Questions

(858) 505-6900

Email

fhdutyeh@sdcounty.ca.gov

Report a Food-Borne Illness:

(858) 505-6814

Email

fhdepi@sdcounty.ca.gov

Sanitation Complaint:

(858) 505-6903

Email

fhdcomplaints@sdcounty.ca.gov

Temporary Food Events:

(858) 505-6809

Email

fhdtempevents@sdcounty.ca.gov

Plan Check Technical Questions:

(858) 505-6659

Email

plnchk@sdcounty.ca.gov

Permit Questions:

(858) 505-6666

Email

fhdpermits@sdcounty.ca.gov

Plan Check Scheduling:

(858) 505-6660

Email

plnchk@sdcounty.ca.gov

Food Handler Questions:

(858) 505-6900

Email

fhdutyeh@sdcounty.ca.gov

Frequently Asked Questions

1. Do I always have to have the food handler training cards/exams in the mobile food facility?

- Yes! Even if we have seen it before, it has to be on site and available at all times. Each inspection we have to verify that the training is still valid and the employees may have changed.

2. Why do you close for cockroaches?

- Cockroaches seen on a food contact surface or with the potential to contaminate a food contact surface are an immediate health risk. Cockroaches carry disease, and spread disease on the surfaces they walk on.

3. Can we barbecue outside of our mobile food facility?

- No! All cooking and food preparation must be done inside the mobile food facility.

Questions?

