



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY

P.O. BOX 129261, SAN DIEGO, CA 92112-9261

Phone: (858) 505-6900 • Fax: (858) 999-8920 • www.scdcehq.org

STANDARD OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES

Facility Name: _____ Health Permit Number: _____

Hours of Operation:

Time	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Start:	<input type="checkbox"/> am <input type="checkbox"/> pm						
End:	<input type="checkbox"/> am <input type="checkbox"/> pm						

Location of Operation: _____ City: _____, CA Zip: _____
Street No. Street Name

Business Owner Name: _____ Phone: () _____

Fax: () _____ E-Mail: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____
Street No. Street Name

AN APPROVED COPY OF THIS OPERATIONAL PROCEDURE SHALL BE MAINTAINED ON THE MOBILE FOOD FACILITY AT ALL TIMES.
Please note that any changes to the menu, equipment, or procedures listed on this form require prior approval by the Food, Water, and Housing Division (FWHD) of the Department of Environmental Health and Quality.

MENU DESCRIPTION (use additional sheet on page 3, if necessary)

Write below a complete list of food and beverages that will be offered on the mobile food facility menu			Where was this food purchased?	Where will the food be prepared?	
FOOD ITEM	UNPACKAGED FOOD	PREPACKAGED FOOD		COMMISSARY	ON SITE

- Indicate the location where you will store food at the end of the day.

Food Stored at: _____ City: _____, CA Zip: _____
Street No. Street Name

- Indicate the location where you will store the food facility (MFF) unit at the end of the day.

MFF Stored at: _____ City: _____, CA Zip: _____
Street No. Street Name

- Describe the procedure you will use to fill the MFF potable water tank and the location where it will be filled:

- Describe the procedure you will use to empty the MFF waste water tank and the location where it will be emptied:

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5. Describe the procedures you will use to clean and sanitize the potable water and waste tanks.

Tank	Cleaning Method	Sanitizing Method	How often?
Potable Water			
Waste Water			

6. Name of business providing restroom facility during hours of operation: _____

Business location: _____
 Street No. _____ Street Name _____
 City: _____ CA Zip: _____

7. List equipment and utensils that will be used on the mobile food facility. Please be specific on equipment's use and function. For example: **Equipment:** Blender **Intended use:** Make Smoothies

Equipment	Intended use in mobile food facility

8. Describe the procedures you will use to clean and sanitize food contact surfaces, equipment and utensils during working hours and at the commissary.

	During working hours	At the Commissary
Clean		
Sanitize		

9. Indicate the specific sanitizer or sanitizing method that you will use by checking the box below:

Contact with a solution of 100 ppm (parts per million) available chlorine for at least 30 seconds.

Contact with a solution of 200 ppm available quaternary ammonium for at least one minute.

Check the option you will use: Commercial pre-mixed solution or I will prepare my own sanitizer solution

10. Acknowledgment

I understand and agree that if I make changes to my operating procedures, I must notify the Food, Water, and Housing Division (FWHD) within 7 days. Revised operating procedures may be provided by Fax: (858) 999-8920, E-mail: fhdpermits@sdcounty.ca.gov, in person at 5500 Overland Avenue, San Diego, CA 92123 or by U.S. Mail to P.O. Box 129261, San Diego, CA 92112-9261, Attn: FWHD Mobile Food Inspection Program. Failure to notify FWHD of any changes may result in an administrative citation, suspension or revocation of the Health Permit issued to me to operate this Mobile Food Facility.

Authorized Signature: _____ Date: _____

Print Name: _____ Title: _____

REVIEWER OF OPERATIONAL PROCEDURES: _____, REHS

DATE APPROVED: _____ / _____ / _____ HEALTH PERMIT TYPE/NUMBER: _____

MENU DESCRIPTION

(continued)

SOURCE OF MENU AND PREPARATION METHODS