



MFF Classification and Requirements

	MFF1	MFF2	MFF3	MFF4	MFF5
Structural Requirements	Handwash Sink	NR	NR	✓*	✓
	3-Compartment Sink	NR	NR	NR	✓ **
	Mechanical Refrigeration Unit	NR	✓	NR	✓
	Mechanical Exhaust Ventilation	NR	NR	NR	✓ **
	Potable Water Tank	NR	NR	✓*	✓
	Liquid Waste Tank	NR	NR	✓*	✓
	Water Heater	NR	NR	✓	✓
	California Housing and Community Development Insignia	NR	NR	NR	NR for non-occupiable facilities
Application Requirements	SF Planning Department issued Temporary Use Authorization	Private Property Only	Private Property Only	Private Property Only	Private Property Only
	Private Property Verification Form	Private Property Only	Private Property Only	Private Property Only	Private Property Only
	SFDPH Application for Health Permit	✓	✓	✓	✓
	SFDPH Plan Check	✓	✓	✓	✓
	Copy of the Menu	✓	✓	✓	✓
	SF Fire Department Referral & Inspection	✓	✓	✓	✓
	Commissary Verification Form	✓	✓	✓	✓
	Restroom Verification Form	✓	✓	✓	✓
	Written Operational Procedure Form	✓	✓	✓	✓
	Food Safety Certificate	NR	NR	✓	✓

✓ Required

NR Not Required

* Not required for produce or bulk dispensing non-potentially hazardous foods

** Not required for steamed or boiled hot dogs, tamales in the original, inedible wrapper, or corn on the cob

Not required on public property:

- Zoning Affidavit
- Private Property Owner Verification Form



Classification of Mobile Food Facilities (MFFs)

Classification	Definitions and Examples
MFF 1 MFF vendors handle only prepackaged non-potentially hazardous foods	MFF that handles prepackaged non-potentially hazardous foods like pushcarts, or carts selling prepackaged pastries, bagels, donuts, popcorn, chips, candies, sodas, bottled drinks, etc.
MFF 2 MFF vendors handle only prepackaged potentially hazardous foods (PHFs)	MFF that handles prepackaged potentially hazardous foods (PHFs) such as pushcarts selling cold prepackaged sandwiches, prepackaged salads, cold noodles, etc.
MFF 3 MFFs vendors handle open (non-prepackaged) non-potentially hazardous foods	MFF that handles non-prepackaged, non-potentially hazardous foods like pushcarts selling churros, salted bagels, cotton candy, dispensing of non-potentially hazardous beverages or drinks, shaving of ice.
MFF 4 MFF vendors conduct limited food preparation of potentially hazardous foods	<p>MFF that handles foods that involve <u>limited food preparation</u> like heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, tamales in its original inedible wrapper, dispensing, slicing and chopping of food on a heated cooking surface, cooking and seasoning to order. Examples include: espresso/coffee making, steaming or boiling hot dogs; cooking foods one individual order at a time, using foods that have been prepped, washed, rinsed, sliced/chopped, thawed, cooked or prepped from a commissary or an approved facility.</p> <p>Restrictions on MFF4:</p> <ul style="list-style-type: none">• No hot holding of non-prepackaged, potentially hazardous foods except roasting corn on the cob, steamed or boiled hot dogs, tamales in the original, inedible wrapper.• No slicing/chopping on MFF unless on a heated cooking surface• No thawing• No cooling of cooked, potentially hazardous foods• No grinding of raw ingredient or potentially hazardous foods• No reheating of potentially hazardous foods for hot holding except for steamed/boiled hot dogs and tamales in the original inedible wrapper• No washing of foods and no dispensing or portioning of PHFs except on heated cooking surface
MFF 5 Enclosed/Occupied MFF vendors engage in full food preparation	MFF that handles full food preparation like hot trucks/catering trucks selling tacos/burritos, crepes, falafel, Mediterranean, French, Thai, Vietnamese foods, etc.