



TRINITY COUNTY
Environmental Health Division
61 Airport Road - P.O. Box 476
Weaverville, CA 96093
Phone: 530-623-1459 Fax: 623-1353

Mobile Food Facility (MFFs)

Business Name and Location(s): _____
Owners/Operators: _____
Mailing Address: _____
Telephone Numbers: _____
Commissary Kitchen: _____

Complete the above information as thoroughly as possible; use N/A if Not Applicable. A set of plans needs to be completed attached on the back (an example is provided).

A plan check fee in the amount of \$ 100.00 must be submitted with this information. Please remit the fee to: Trinity County Environmental Health (TCEH). Please call if you have any questions or you may contact _____ Kristy Anderson
kanderson@trinitycounty.org.

Submitted by _____ Date _____

- MFFs must have Insignia of approval from HCD before T.C.E.H. can conduct a compliance inspection. You can obtain the HCD Insignia by going to their website

<https://www.hcd.ca.gov/manufactured-mobile-home/licensing-certification/occupational-licensing-application-forms.shtml> or you can reach HCD at (800) 952-8356.

Vehicle:

- Must be parked within 200 feet of all operating locations with a signed agreement or other proof of permission and access during operation hours.

Commissary:

- Must be a permanent food facility or other approved kitchen that serves as the base of operation for the MFF, where products and ingredients are stored (ingredients and food items can't be stored on MFF overnight), and where the MFF reports for daily cleaning and servicing. A signed agreement and other proof of permission and access is required.

Floors:

- Floors shall be smooth, durable, lightly colored, easily cleaned, and non-absorbent.

Walls:

- Walls and ceilings must be smooth, durable, non-absorbent, light-colored, and washable.
- All cracks, gaps, and holes are to be sealed to a smooth and easily washable finish to meet above requirements.
- Walls behind sinks and dishwashers must be constructed of a waterproof material (FRP, formica, stainless steel or similar surfaces) From floor to 12" above sink.
- CONDUIT: All plumbing, electrical and gas lines shall be concealed within the building walls, floors and ceiling.

Refrigeration:

- Shall be specifically constructed for commercial use. (Domestic model refrigeration units are not acceptable.
- Shall be maintained with an accurate, readily visible thermometer placed in front portion of refrigeration unit, in the warmest part of the unit (usually hanging in front near door opening). Thermometers must be calibrated and kept within $\pm 2^{\circ}\text{F}$.
- Tight sealing refrigerator doors are required, and shelving must be kept clear of rust.

Equipment:

- All equipment must meet or be equivalent to applicable National Sanitation Foundations Standards (NSF).
- All Ice machines must be located within the unit in an easily cleanable and well ventilated area.

Types of Sinks Required:

- Three Compartment Sanitizing Sink: must be provided for all utensils (pots, pans, spatulas, tongs, knives, etc...) and large enough to accommodate utensils used.
- A separate food preparation sink for thawing, washing, or soaking.
- A separate hand-wash sink is required and must be left open with soap, disposable hand towels provided and placed in a convenient location for employees during food preparation.
- Provide hot (120°F minimum) and cold running water to sinks at all times, through a mixing faucet.

Water:

- Provide quick disconnect for water fill line.
- Provide at least 5 gallons of potable water used exclusively for hand-washing.

Waste:

- Provide wastewater tanks with a minimum capacity that is 50% greater than the potable water capacity.
- Connect all drain lines to wastewater tank(s).
- Maintain cap and valve assemblies to waste tanks closed when outside commissary.

Facilities:

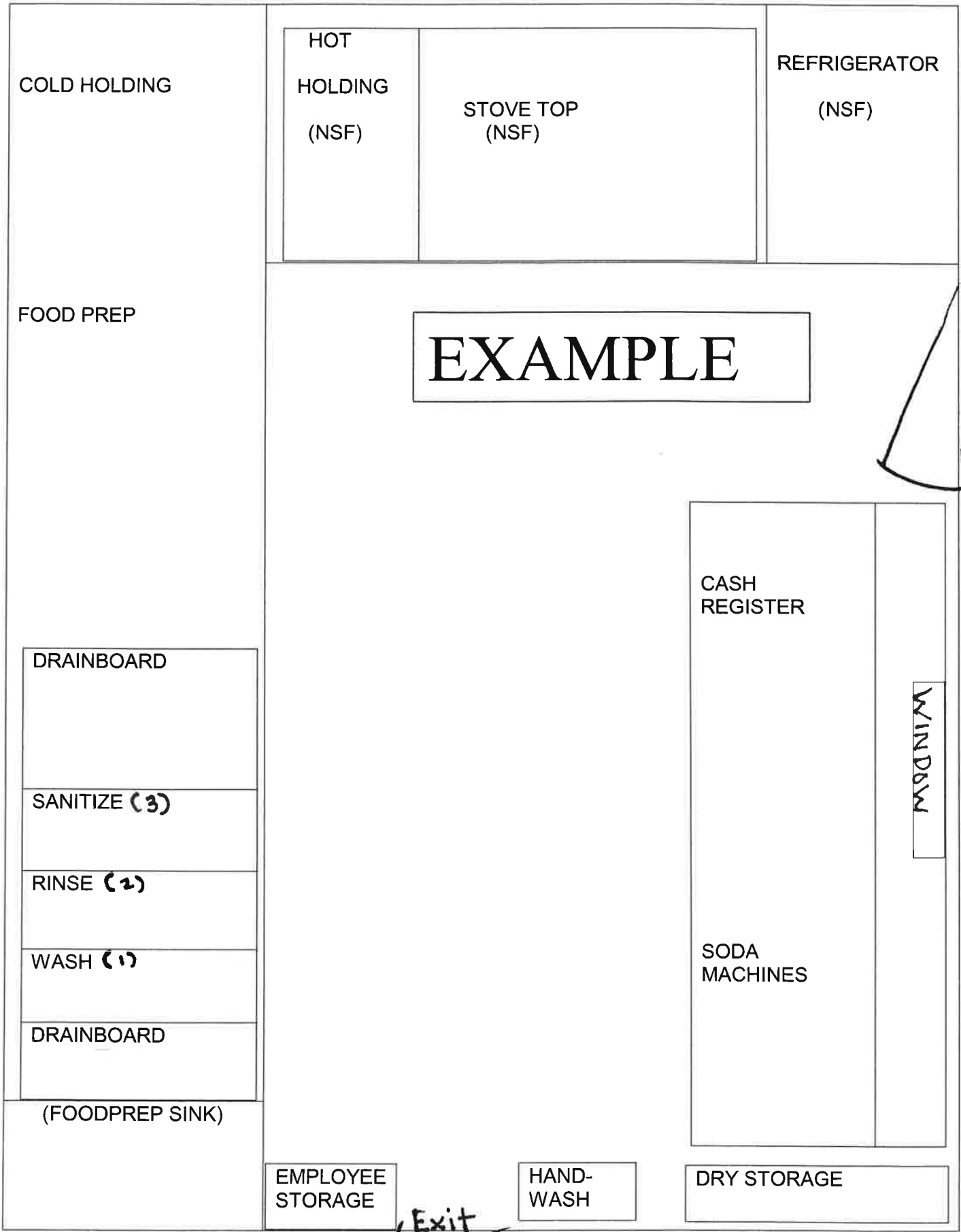
- Provide/maintain exhaust fans and approved baffle filters in good condition.
- Clean exhaust hood and grease filters, walls, ceiling and ceiling vent screens as needed.
- Clean under warming oven, shelf under grill, steam table, etc... as needed.
- Provide a wall mounted, 10 B-C rated approved fire extinguisher.
- Provide positive closing lids for deep fryers, coffee urns, and steam tables.
- All equipment must be NSF/ANSI certified; eliminate all unapproved cookware from vehicle.
- Provide an approved alternate unobstructed means of exit (minimum 2ft x 3ft.) in the side opposite the main exit door, roof or the rear of the unit. The exit shall be labeled "Safety Exit", in contrasting color to the vehicle, with at least 1-inch letters.
- Provide shatter protection on all light fixtures.

Food Protection:

- Maintain hazardous hot foods at or above 135°F and cold items below 41°F.
- Food available for customer self-service must be pre-packaged.
- Properly label prepackaged foods sold for customer self-service. On the label, include common name, weight, name/address of manufacturer or distributor, ingredients in descending order by weight and for potentially hazardous foods only include the words "perishable keep refrigerated"
- Repair/replace damaged cutting boards.
- Dispense self-service customer utensils with mouthparts down, handles-up in proper dispensers.
- Sanitize all utensils at 100ppm Chlorine, or equivalent solution.

Vermis:

- Must have a licensed pest control company eliminate pest infestation
- Provide self-closing device for entry door; keep closed.
- Remove all dead insects/rodents/droppings from all parts of the vehicle.



COLD HOLDING

HOT
HOLDING
(NSF)

STOVE TOP
(NSF)

REFRIGERATOR
(NSF)

FOOD PREP

EXAMPLE

ENTRANCE

DRAINBOARD

SANITIZE (3)

RINSE (2)

WASH (1)

DRAINBOARD

(FOODPREP SINK)

CASH
REGISTER

WINDOW

SODA
MACHINES

EMPLOYEE
STORAGE

HAND-
WASH

DRY STORAGE

Exit