



MOBILE FOOD FACILITY CONSTRUCTION REQUIREMENTS GUIDELINE

The purpose of this document is to provide structural guidance in obtaining a mobile food facility health permit. This guide is to be used only as a reference and does not guarantee permit issuance. For complete construction requirements refer to the California Retail Food Code. A current copy is located at: <http://www.stancounty.com/er/> under the title bar "Important Links".

Mobile food facilities that are occupied (operator serves from inside of it) must have an insignia inspection from the California Department of Housing and Community Development (HCD). For more information on how to obtain an HCD insignia, contact HCD at: (916) 255-2501.

	Definitions	Example
Category MFF A – Non-potentially hazardous food only	A vehicle that sells non-potentially hazardous food only. Does not require cooking.	Shaved ice, snow cone, chips, candies, whole uncut produce, churro (frozen), bottled beverages, powdered Aqua Fresca, Kool-Aid
Category MFF B – Specialized potentially hazardous food only	A vehicle that sells whole aquatic animals or prepackaged potentially hazardous food. Does not require cooking.	Prepackaged ice cream, whole fish, whole crab, whole shrimp, prepackaged sandwiches (no food preparation in this category)
Category MFF C – Hot dogs and tamale	A vehicle that sells steamed or boiled hot dog; tamale in its original inedible wrapper.	Steamed or boiled hot dog (no chili/bacon dog), or tamale in its original inedible wrapper without PHF toppings
Category MFF D – Limited Food Preparation	A vehicle that sells non-prepackaged potentially hazardous food, but only engages in limited food preparation	Cook-to-serve hamburger, freshly-made churro, coffee/espresso, roasted corn
Category MFF E – Standard	A vehicle that sell non-prepackaged potentially hazardous food prepared on the vehicle beyond limited food preparation	Taco, burrito, soup, pizza, chili, fresh cut fruit, fruit smoothie, sushi, soft serve ice cream, scooped ice cream, milkshakes, corn-on-the-cob, Aqua Fresca with fresh fruit, bacon dog, chili dog, sandwiches, salads, tamales with PHF toppings (Sour cream, Pico de Gallo)

CONSTRUCTION REQUIREMENTS

	Category MFF A	Category MFF B	Category MFF C	Category MFF D	Category MFF E
Current Permit fees	\$214	\$214	\$214	\$480, except coffee carts at \$214	\$480
Food safety certification	No	No	Yes	Yes	Yes
Commissary	Yes	Yes	Yes	Yes	Yes
Restroom	Yes if parked for over 1 hour	Yes if parked for over 1 hour	Yes if parked for over 1 hour	Yes if parked for over 1 hour	Yes if parked for over 1 hour
Full enclosure	No	No	No	No	Yes
Food compartment	Yes	Yes	Yes	Yes	Not applicable
Hand-washing sink (9"L x 9"W x 5"D minimum)	Yes for non-prepackaged food (Ex. shaved ice)	Yes for non-prepackaged food (Ex. whole fish)	Yes	Yes	Yes
3-compartment sink with drainboards and overhead protection	No	No	No	Yes	Yes
Fresh water tank size (minimum)	5 gallons for non-prepackaged food	5 gallons for non-prepackaged food	5 gallons	20 gallons	30 gallons
Waste water tank size (minimum)	7.5 gallons for non-prepackaged food	7.5 gallons for non-prepackaged food	7.5 gallons	30 gallons	45 gallons
Water Heater (minimum)	0.5 gallon	0.5 gallon	0.5 gallon	0.5 gallon	4.0 gallons
Workspace for food preparation	No	No	Yes	Yes	Yes
Mechanical ventilation	No	No	No	Yes if grease and heat are generated	Yes if grease and heat are generated
Mechanical refrigeration*	No	Pending menu items	Yes	Yes	Yes
Hot holding equipment	No	Pending menu items	Pending menu items	Not allowed	Yes

- For any mobile food facility that originates from outside of Stanislaus County or if on a route, an adequately sized HCD approved inverter is required to operate the mechanical refrigeration unit(s).
- Mobile food facilities that are occupied during normal business operations shall have a clear, unobstructed height over the aisle way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space.