



## MOBILE FOOD FACILITY CONSTRUCTION REQUIREMENTS GUIDELINE

The purpose of this document is to provide guidance on the design requirements of a mobile food facility based on the proposed food menu. **This guide is to be used only as a reference. For complete construction requirements, refer to the California Retail Food Code.** A copy of the California Retail Food Code may be downloaded from the Department's website: <http://www.stancounty.com/er/> the pdf is located under the menu bar titled "Important Links."

Mobile food facilities that are occupied (operator serves from inside of it) must also 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
<b>Category MFF A – Non-potentially hazardous food only</b>	A vehicle that sells non-potentially hazardous food only.	Shaved ice, snow cone, chips, candies, whole uncut produce, churros (frozen), bottled beverages, powdered Aqua Fresca without cut fruit, Kool-Aid
<b>Category MFF B – Specialized potentially hazardous food only</b>	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)
<b>Category MFF C – Hot dogs and tamale</b>	A vehicle that sells steamed or boiled hot dog; tamale in its original inedible wrapper.	Steamed or boiled plain hot dog only (i.e. no chili/bacon/Chicago-style or grilled dogs), or tamale in its original inedible wrapper without any toppings
<b>Category MFF D – Limited Food Preparation</b>	A vehicle that sells non-prepackaged potentially hazardous food, but only engages in limited food preparation	Cook-to-serve hamburger, freshly-made churro with fillings, coffee/espresso, roasted corn, Juicing or preparing beverages that are for immediate service, that do not contain frozen milk products
<b>Category MFF E – Standard</b>	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 toppings

## CONSTRUCTION REQUIREMENTS

	Category MFF A	Category MFF B	Category MFF C	Category MFF D	Category MFF E
<b>Current Permit fees</b>	\$236	\$236	\$236	\$529	\$529
<b>Food safety certification</b>	No	No	Yes	Yes	Yes
<b>Food handler cards</b>	Yes	Yes	Yes	Yes	Yes
<b>Commissary</b>	Yes	Yes	Yes	Yes	Yes
<b>Restroom</b>	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
<b>Full enclosure</b>	No	No	No	No	Yes
<b>Food compartment</b>	Yes	Yes	Yes	Yes	Not applicable
<b>Hand-washing sink (9”L x 9”W x 5”D minimum)</b>	Yes for non-prepackaged food (Ex. shaved ice)	Yes for non-prepackaged food (Ex. whole fish)	Yes	Yes	Yes
<b>3-compartment sink with drainboards and overhead protection</b>	No	No	No	Yes	Yes
<b>Fresh water tank size (minimum)</b>	5 gallons if offering non-prepackaged foods	5 gallons if offering non-prepackaged foods	5 gallons	20 gallons	30 gallons
<b>Waste water tank size (minimum)</b>	No less than 150% of the fresh water tank size. Additional capacity may be required based on equipment (i.e, Ice bins, steam tables, etc)				
<b>Water Heater (minimum)</b>	0.5 gallon	0.5 gallon	0.5 gallon	4.0 gallons	4.0 gallons
<b>Workspace for food preparation</b>	Yes for non-prepackaged food (Ex. shaved ice)	Yes for non-prepackaged food (Ex. shaved ice)	Yes	Yes	Yes
<b>Mechanical ventilation</b>	No	No	No	Yes if grease and heat are generated	Yes if grease and heat are generated
<b>Mechanical refrigeration*</b>	No	Depending on menu items	Yes	Yes	Yes
<b>Hot holding equipment</b>	Yes	Yes	Yes	No	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.