

COMPACT MOBILE FOOD OPERATION PERMIT PROCESS



1. SUBMITTAL

Submit completed packet for review. Refer to checklist on items needed for packet.



2. PLAN REVIEW

Packet will be reviewed for accuracy and completeness.



3. INSPECTION

After written approval, inspection will be scheduled. Refer to inspection schedule checklist



4. APPROVAL

Once final inspection has passed and been completed, last pending documents are processed and permit to operate is provided. Refer to supplemental documents checklist.





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Compact Mobile Food Facilities

INTRODUCTION:

On September 23, 2022, Senate Bill 972 (SB 972) was signed by the Governor and becomes effective January 1, 2023. This bill modifies the California Retail Food Code (CRFC) to relax some structural and operational requirements for lower risk sidewalk food vending operations. SB 972 created a new category of Mobile Food Facilities termed Compact Mobile Food Operation (CMFO)

This document provides information on the structural requirements based on the CRFC for CMFO's that handle unpackaged foods. The type of food service for these types of CMFO's is restricted to Limited Food Preparation as defined in the California Retail Food Code section 113818. Examples of menu items that easily fit within Limited Food Preparation include but are not limited to: hot dogs, shaved ice, roasted nuts, popcorn, or churros.

A valid Health Permit is required for CMFO's that handle unpackaged food. Plan submittal is required for the review of any proposed CMFO and plans must be approved before a Health Permit will be issued. Use the Plan Submittal Checkbox (starting on Page 4) to ensure that all necessary information is included as part of the plan submittal.

DEFINITIONS:

- A. Commissary** means a health permitted food facility that services mobile food facilities.
- B. Compact Mobile Food Operation (CMFO)** means an unenclosed mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other nonmotorized conveyance. An Unpackaged Compact Mobile Food Operation (CMFO) is a non-motorized Mobile Food Facility that is restricted to Limited Food Preparation as defined in the California Retail Food Code section 113818. Examples of menu items that easily fit within Limited Food Preparation include, but are not limited to: hot dogs, shaved ice, roasted nuts, sliced fruit, boiled corn, popcorn, or churros.
- C. Food Compartment** means an enclosed space, including, but not limited to, an air pot, blender, bulk dispensing system, covered chafing dish, and covered ice bin, with all of the following characteristics:
- (a) The space is defined by a physical barrier from the outside environment that completely encloses all food, food-contact surfaces, and the handling of nonprepackaged food.
 - (b) All access openings are equipped with tight-fitting closures, or one or more alternative barriers, that effectively protect the food from contamination, facilitate safe food handling, while minimizing exposure to the environment.
 - (c) It is constructed from materials that are nontoxic, smooth, easily cleanable, and durable and is constructed to facilitate the cleaning of the interior and exterior of the compartment.
- C. Limited Food Preparation** is limited to:
- Heating, frying, baking, roasting, popping, shaving of ice, blending steaming or boiling of hot dogs, or assembly of nonprepackaged food
 - Dispensing and portioning of non-potentially hazardous food or dispensing and portioning for immediate service to a customer of food that has been held at the required temperatures.
 - Slicing and chopping of non-potentially hazardous food or produce that has been washed at an approved facility
 - Slicing and chopping of food on a heated cooking surface during the cooking process

- Juicing or preparing beverages that are for immediate service, in response to an individual consumer order, that do not contain frozen milk products
- Hot and cold holding of food that has been prepared at an approved permanent food facility
- Reheating of food that has been prepared at an approved permanent food facility

D. Potentially Hazardous Food (PHF) means a food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation. Examples include tamales, sliced melons, burritos, ice cream sandwiches.

UNPACKAGED CMFO REQUIREMENTS:

REQUIREMENTS	Not handling raw meats, raw poultry, or raw fish	Handling raw meats, raw poultry, or raw fish
Health Permit	Yes	Yes
Plan Check	Yes	Yes
Hand sink	Yes	Yes
Warewashing sink	No	Yes
Water heater	No	Yes
Mechanical refrigeration for PHF	Yes	Yes
Commissary required	Yes	Yes

PLAN SUBMITTAL PROCESS:

This packet can be used to draw your proposed CMFO operation and submit to your local Environmental Health Department for review and approval. You may draw your own plans using this document as guidance, but all items listed in this document must be represented in your submitted plans. Plans must be reviewed and approved prior to the issuance of a health permit. Operators are required to have all plans approved prior to the construction of the CMFO to prevent any additional costs that would be incurred if modifications are needed should changes be noted on the plans. All items provided on the following pages are required unless otherwise noted.

1. Submit complete, easily readable plans that are drawn to scale and include equipment specifications along with the applicable plan review fee. Drawings must show front, back, and the top view of the CMFO and a complete plumbing diagram.
2. Submit proposed menu and standard operating procedures (for food handling and the cleaning and sanitizing of food-contact surfaces and utensils).
3. Once approved, submit an application for a Health Permit along with applicable fees to operate.

See the Plan Submittal Check List for a list of required information that must be submitted.

- Check each box indicating that the item is completed on the plans.
- Sign and date acknowledging the understanding of CMFO limitations and certifying that all information provided is accurate.
- List all food items, finish materials, equipment information.
- Complete all diagram templates. Additional sheets may be provided if necessary.
- Standard Operational Procedures for CMFO

TYPES OF STORAGE LOCATIONS

There are two types of facilities that can be used to store a CMFO. A field inspection will need to be scheduled and conducted to properly evaluate the proposed site prior to use in order to determine if it has the necessary infrastructure to support a CMFO.

1. **COMMISSARY** - A commissary is a permitted food facility, including a Microenterprise Home Kitchen Operation (MEHKO), or Cottage Food Operation (Class B only) that services a CMFO where food, containers, or supplies are stored; where food is prepared or prepackaged for sale or service at other locations; where utensils are cleaned; where liquid and solid wastes are disposed; and where potable water is obtained.
 - *Section 114368.3 (b)(1) - Existing permanent food facilities may be permitted to support the operations and storage of compact mobile food operations.*
 - *Section 114368.3 (a)(1) - A permitted cottage food operation or microenterprise home kitchen operation may serve as a commissary or mobile support unit for up to two compact mobile food operations if...the cottage food operation or microenterprise home kitchen operation is capable of supporting the preparation and storage of the food being sold from the compact mobile food operation and the storage and cleaning of the compact mobile food operation.*

Note: Any CMFO operating as an extension of an MEHKO or CFO (Class B only) may only sell the products that are made as part of their approved home-based operation and commercially packaged shelf-stable food.

2. **COMPACT MOBILE FOOD OPERATION STORAGE FACILITY** - A CMFO storage facility is a non-permitted facility or a private home that may be approved for the storage of CMFO(s). No food storage or preparation may take place at this facility.
 - *Section 114368.3 (c)(1) - Unless prohibited by local ordinance, an enforcement agency may allow the use of a private home for the storage of a compact mobile food operation if it determines, after an evaluation, that storage in the private home would not pose a public health hazard and that the compact mobile food operation will be stored in a manner that protects the compact mobile food operation from contamination.*
 - *Section 114368.3 (b)(4) – Existing facilities may be permitted to support the operation of a CMFO when a determination is made by the enforcement agency that any nonconforming structural conditions do not pose a public health hazard*

Note: For home storage, the identified storage space must be under control of the homeowner, and prior approval from a HOA or Management Company must be obtained prior to scheduling a home evaluation.

Plan Submittal Check List:

CHECK BOX ✓	ITEMS TO PROVIDE ON PLANS
	Menu or list of all items being sold.
	Each piece of equipment and the location on the CMFO.
	Make and model of all equipment. Attach specification sheets.
	Completed table listing the material of finishes of the interior, exterior, and/or storage areas of the CMFO. (See page 14 example)
	Indicate equipment power source: Battery Propane Tank
	First Aid Kit.
	10 BC-rated fire extinguisher (required if electrical or gas equipment is used).

	Identification on the CMFO: Name of Facility, City, State, and Zip Code of the permit holder. <i>Lettering of the Facility Name: 3" high minimum</i> <i>Lettering of the City, State, and Zip Code of the permit holder: 1" high minimum</i>
	Completed plan check application .
	Completed Standard Operational Procedures for CMFOs .
	Completed commissary letter . <i>NOTE: A signed copy by the commissary permit holder is required at the time of inspection/permitting.</i>

CHECK BOX ✓	SINK AND PLUMBING REQUIREMENTS	
	CMFO NOT HANDLING RAW MEATS, RAW POULTRY, OR RAW FISH	CMFO HANDLING RAW MEATS, RAW POULTRY, OR RAW FISH
	Handwashing Sink Minimum dimensions: 9" wide X 9" long X 5" deep. Warm water not required.	Handwashing Sink Minimum dimensions: 9" wide X 9" long X 5" deep. Warm water required
	Warewashing Sink IS NOT REQUIRED if spare clear utensils are provided. <i>NOTE: All utensils/equipment must be washed and sanitized on a daily basis at the commissary and the CMFO must be equipped with an adequate supply of spare preparation and serving utensils when in use.</i>	Warewashing Sink IS REQUIRED An integral 3-compartment warewashing sink must be provided that meets the following requirements: Each sink compartment must have minimum dimensions: 12" wide X 12" long X 10" deep OR 10" wide X 14" long X 10" deep. The warewashing sink must be stainless steel and equipped with dual integral drainboards that are at least the size of one of the compartments.

	<p>Potable Water Tanks Minimum 5 gallons for handwashing.</p>	<p>Potable Water Tanks Minimum 20 gallons required: 5 gallons for handwashing and 15 gallons for warewashing Additional capacity is needed if product water is needed. All potable water tanks shall be manufactured and listed to NSF standards for potable water.</p>
	<p>Water Heater Not required</p>	<p>Water Heater Handwashing sink - a water heater with minimum 0.5-gallon capacity or an instantaneous heater is required and must be capable of supplying a minimum of 100°F running water. Warewashing sink - a minimum 4-gallon capacity water heater is required and must be capable of supplying a minimum of 120°F running water. <i>NOTE: Steam table reservoirs cannot be used as a water heater.</i></p>

	<p>Wastewater Tanks Minimum capacity is 150% greater than the total capacity of provided potable water tanks. Where an ice bin is provided for storage, display or service of food/beverage, an additional holding tank capacity equal to one-third the volume of the bin must be provided. Multiple removeable tanks may be used.</p>	
	<p>Plumbing Lines Potable water lines must be listed to NSF 61 for potable water. Waste lines cannot be the same color as the hoses for potable water. Typical potable water line colors are clear, white, or blue. Typical wastewater lines are black or grey.</p>	
	<p>Water Pump Pump for potable water supply must be listed to NSF standards. No pump will be approved for drainage. All liquid waste drainage must be done by gravity.</p>	

CHECK BOX ✓	EQUIPMENT
	<p>Certified Equipment All equipment must be certified for sanitation (e.g. NSF, ETL, CSA, UL, NEMKO, etc.).</p>
	<p>Mechanical Refrigeration Required if handling potentially hazardous foods, capable of holding foods at or below 41°F.</p>
	<p>Hot-holding Unit Required if hot holding potentially hazardous foods, capable at hot holding at or above 135°F.</p>
	<p>Storage compartments clean utensils and for the orderly storage of food items</p>

Food Compartment

Food preparation must be done within a food compartment.

Food compartments must be constructed from materials that are nontoxic, smooth, easily cleanable, and durable and constructed to facilitate the cleaning of the interior and exterior of the compartment.

Food compartments must be heat resistant and built in a manner that does not contaminate food during normal use. (See page xx for samples)

Typical equipment requiring a compartment includes, but is not limited to: hot dog steamer, Italian ice serving freezer, fryer, griddle, and preparation table.

Typical equipment NOT requiring a compartment includes, but is not limited to: microwave, ovens, air pots, blenders.

COMMISSARY AND COMPACT MOBILE STORAGE FACILITY REQUIREMENTS

Sites that are proposed to be used to store a compact mobile food operation must meet the following applicable requirements based on the type of facility that will be used.

COMMISSARY

Permitted Food Facility

- Food preparation space
- Food storage space
 - Commercial refrigeration for potentially hazardous foods
 - Dry storage space for shelf stable food items
- Approved commercial cooking equipment
- Warewashing facilities to properly wash, rinse, and sanitize utensils and equipment
- Janitorial facilities
- Adequate trash disposal containers
- Cart storage space
- Facilities to allow for the proper cleaning of the cart
- Available potable water to fill freshwater tanks

COMPACT MOBILE STORAGE FACILITY

Commercial Facility/Home Storage

- Overhead protection or an enclosed space (garage/shed)
- Proper cart covering to secure the cart and prevent unapproved access to the cart
- Proper cart storage to protect from vermin
- Proper Flooring material
 - Outdoors – asphalt or concrete (no grass or dirt)
 - Indoors – hard surface or carpet
- Stored in an area that is easily accessible
- Prepackaged non-potentially hazardous food and raw whole product stored in approved area

*Note – a permitted food facility may also be required to support the food prep, cart cleaning, wastewater disposal, and freshwater requirements for the mobile operation.

COMPACT MOBILE STORAGE FACILITY

MEHKO/CFO

- Overhead protection or an enclosed space (garage/shed)
- Proper cart covering to secure the cart and prevent unapproved access to the cart
- Proper cart storage to protect from vermin
- Proper flooring material
 - Outdoors – asphalt or concrete (no grass or dirt)
 - Indoors – hard surface or carpet
- Stored in an area that is easily accessible
- Facilities to allow for the proper cleaning of the cart

*Note – only selling the food items produced by a CFO/MEHKO as an extension of the existing CFO/MEHKO permit is permitted.