



# Mobile Food Facility Permitting Process and Operational Requirements for Sidewalk Vendors

Santa Monica Townhall Meeting  
May 1, 2019





## Definitions

- **Mobile Food Facility (MFF):** any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail.
- **Commissary:** a food facility that services mobile food facilities.
- **Potentially Hazardous Food:** a food that requires time or temperature control to limit pathogenic micro-organism growth or toxin formation.
  - Includes food of animal origin that is raw or cooked
  - A food of plant origin that is cooked or consists of raw seed sprouts, cut melons, cut tomatoes, or mixtures of cut tomatoes (such as salsa)



## Steps in the Permitting Process:

1. Contact the Environmental Health **Plan Check Program** (626) 430-5560 to start the process.
2. Be prepared to discuss:
  - What type of mobile food business you would like to begin
  - If you have an existing food cart that was previously permitted, or you are building a new food cart



## Required Documents for Obtaining Health Permit

- Valid Photo ID
- Articles of Incorporation (for a corporation) and Articles of Organization (for a LLC)
- Carts that will be towed or driven on the street will need to register with the DMV
- Commissary Contract & Verification of MFF Storage Form
- Completed Mobile Food Facility Permit application

## Examples of Carts:

**Prepackaged Food:** Ice cream bars, popsicles, chips, gum, candy, water bottles, soda cans, cut non-PHF pre-packaged fruits,



**Open Food:** Hot dogs, tamales, churros, corn on the cob, coffee, raspados





**Prepackaged  
Food Cart**



**Plan Check Not  
Required  
Contact the Vehicle  
Inspection Program  
(626) 430-5500**

**Open Food Cart or All  
Other Food Carts**



**Plan Review &  
Approval**



**Final  
Inspection**



**Approved**



**Permit &  
Certification  
Sticker Issued**



## Type of Inspections

- **Initial cart evaluation:** to ensure MFF meets California Health and Safety Code requirements prior to issuance of a public health operating permit
- **Certification inspection:** check for structural integrity of the cart to ensure cart has not been remodeled or altered. A Certification Sticker will be placed on the MFF.
- **Graded Inspection:** check for structural and operational compliance. A letter grade will be issued and posted on MFF



## Identification on MFF

- Business Name or name of the operator (permitted owner)
  - Letters at least 3 inches high
- City, state, zip code
  - Letters and numbers no less than 1 inch high
- ❖ Identification information must be legible, clearly visible to the patrons, and permanently affixed on the customer side of the MFF.





## Structural Requirements for MFF

- Equipment should be made of: nonabsorbent, smooth, and easily cleanable material
- For carts with open potentially hazardous foods or carts with limited food preparation
  - 3 compartment ware wash sink (some exceptions apply)
  - Handwash sink
  - Liquid waste tank
- ❖ Additional structural requirements will be determined based on the type of non-motorized conveyance (cart) and the menu items offered for sale.



3-COMPARTMENT SINK  
INSIDE THE ENCLOSURE



CHEMICAL STORAGE  
(RECOMMENDED 1.5 CU FT)

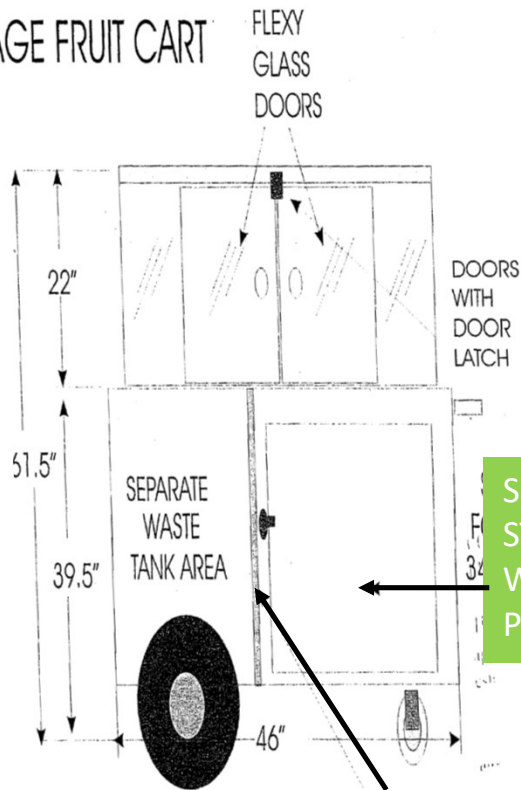


STORAGE  
COMPARTMENTS

HANDWASH  
SINK



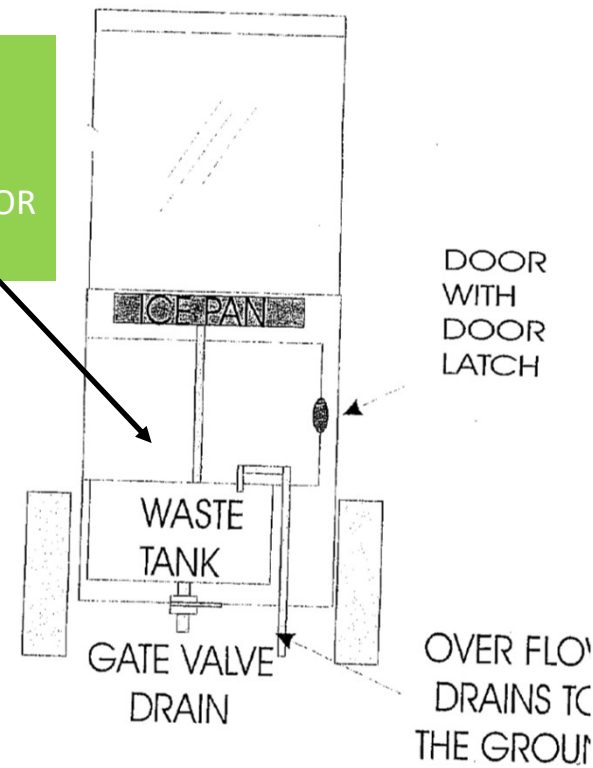
### AGE FRUIT CART



SEPARATE DRY STORAGE AREA WITHOUT PLUMBING

WASTE TANK AND DRY STORAGE AREA SHOULD BE SEPARATE

WASTE TANK SHOULD BE EASILY ACCESSIBLE FOR SERVICING





## General Operational Requirements

- Wastewater must be discharged at an approved commissary only
- Adequate number of easily cleanable refuse containers must be provided for disposal of trash
- Employee Practices for food handlers/operators
  - Handwashing: wash hands with soap & warm water
  - Wear clean outer garments
  - Use gloves: if employee has any cuts, sores, rashes, artificial nails, nail polish, and rings
  - Wear hair restraints (e.g. hair net, cap)



## **Prepackaged Food Cart Operational Requirements**

- All food items must come from an approved source.
- No peeling or slicing of fruits at cart. Must be conducted at the commissary or other approved facility.
- No preparation or handling of any open foods.
- Prepackaged food shall not be stored in direct contact with ice or water if its container is not completely sealed.
- For carts approved to sell produce and prepackaged food, potentially hazardous foods shall not be stored or sold unless an approved refrigeration system is installed (plan submittal is required).



# UN-APPROVED



**USE OF CUTTING BOARD AND KNIFE FOR SLICING/CUTTING OF FRESH FRUITS AT PRE-PACKAGED CART IS NOT APPROVED**

**USE OF ICE TO REFRIGERATE CUT MELONS IS NOT APPROVED—REFRIGERATOR IS REQUIRED FOR COLD STORAGE OF CUT MELONS**



## Limited Food Preparation Operational Requirements

- All food must come from an approved source
- All potentially hazardous food shall be cooked to order
  - Hot holding of potentially hazardous food for later use is not approved
    - Exception: steamed/boiled hot dogs, tamales, and roasting corn on the cob
- All raw ingredients shall be washed, peeled, sliced and prepared in advance at the commissary
- Utensils shall be washed, rinsed, and sanitized in an approved manner depending on the food operation
- Warewashing shall be performed within the integrated 3-compartment sink





## Commissary Requirement

- Storage for food, containers, or supplies
  - Food may not be stored at a home or other unapproved location
- Food is prepared or prepackaged at the commissary and intended for sale or service at the retail site.
- Washing of utensils
- Liquid and solid waste are disposed, and potable water is obtained
- ❖ A restaurant or market may also act as a commissary if eligible and approved by the Health Officer
- ❖ Type of commissary needed is determined by the type of cart and food items offered for sale



## Commissary—Storage of Carts and Supplies



## Commissary—Warewash Sink





## Commissary—Potable Water Supply Lines for Cart





## Special Training or Certification

### Certified Food Protection Manager (CFM) Certification

- At least one food safety certified owner or employee
- Valid for 5 years

### California Food Handler (CFH) Card

- Each additional food handler is required to have a CFH card
- Valid for 3 years

\*Handling of open foods that are non-potentially hazardous does not require a CFM or CFH. However, operator must demonstrate general food safety knowledge.



## Additional Permits or Licenses

- With the adoption of City Sidewalk Vending Ordinance, SB-946, ensure that you obtain a City Business License within the City you intend to work.
  - Check for local land use restrictions
  - City of Los Angeles: Business Tax Registration Certificate



## Public Health Fees

- **Plan Check Review: \$746**
- **Public Health Operating Permit:**
  - **Prepackaged Food Cart (low risk): \$393**
  - **Prepared Food Cart (high risk): \$772**
- ❖ **Permits are valid for a fiscal year, July 1-June 30 and includes Certification Sticker**