



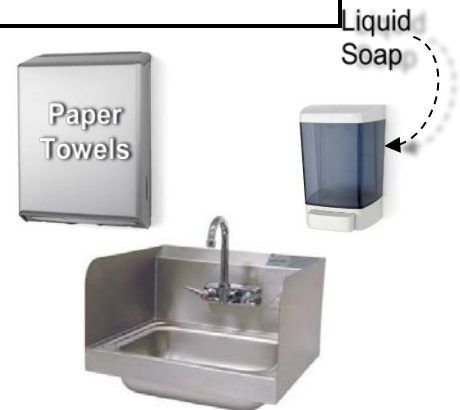
MFPU General Construction Guidelines

Mobile Food Preparation Units = Food preparation trucks and trailers that require a three compartment utensil washing sink

PLEASE READ: The code requirements vary according to the type of food operation proposed. Therefore, these are guidelines only. These guidelines are intended for full food prep vehicles and not for hot dog, shaved ice, coffee, or other similar carts. We do not recommend constructing a food trailer or truck or other type of food vehicle based solely on these guidelines. We can provide a free consultation to discuss your proposed operation during the planning stages. Construction or remodel plans must be submitted for review and approval prior to construction. A plan review fee will be charged when the plans are submitted. See Plan Check Guidelines for more information about the plan review requirements. We can even review a vehicle for free prior to your purchasing it. Call our office at 559-600-3357 for more information.

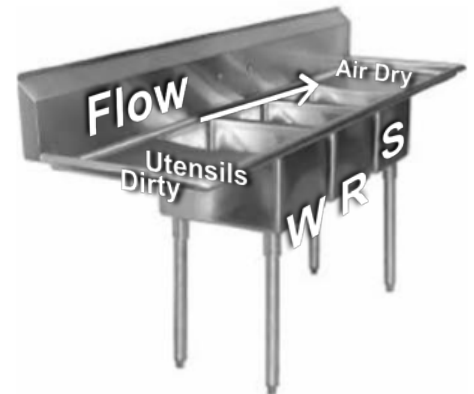
Handwashing Sink

- Sink should be at least 9"x9"x5"
- Hot and cold running water
- Mixing faucet
- Soap and paper towels in dispensers that are mounted to wall.
- These dispensers shall be installed on the vehicle
- Splash guard if sink is installed next to food preparation surface or equipment or food/utensils storage
- Must be available during all periods of food handling and sales



Three Compartment Utensil Washing Sink

- Each metal sink compartment must be 12"x12"x10" OR 14"x10"x10" OR bigger if needed to accommodate the largest utensil washed.
- On each side of the three compartments, are integral metal drainboards that are at least the horizontal surface area of a sink compartment (12"x12" or 14"x10"). The two drainboards shall be sloped to the sink compartment.
- ½" lip around the perimeter of drainboards and three compartments.
- Hot and cold running water
- Mixing faucet that swivels to reach and fill all compartments.
- First compartment = **W**ash. → Soap and hot water
- Second compartment = **R**inse. → Hot water
- Third compartment = **S**anitize. → One tablespoon bleach per gallon hot water is ~100 PPM



Hot Water Heater

- Must be at least 4 gallons (if electric, you need to provide a generator)
- Must generate at least 120°F hot water at three compartment sink faucet.
- Must generate at least 100°F hot water at handwash sink faucet. (120°F is okay.)
- Must be operational during all periods of food handling and sales

Fresh Water Tanks

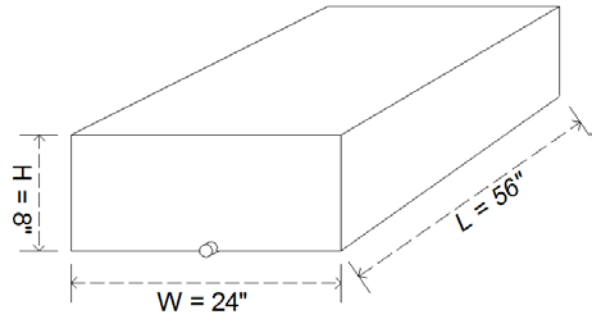
- 5 gallons or larger for hand washing sinks

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- 25 gallons or larger for three compartment utensil washing sink
- (combined 30 gallons minimum for vehicles with both hand and utensil washing sinks)
- Tank must be enclosed. Preferably located inside the trailer.
- Tank must be made for potable water
- Fittings and areas where pipes enter the tank(s) must be sealed and leak-proof

Waste Water Tanks

- Waste water tank is 50% bigger than the fresh water tank(s).
- If fresh water tank is 30 gallons, then waste water tank must be 45 gallons (30 + 15)
- Waste water tank must be an additional capacity of 1/3 the drink ice bin. May be a separate tank.
- Tank must be sloped to the drain so it drains completely
- Drain must close completely and not leak
- Fittings and areas where pipes enter the tank(s) must be sealed and leak-proof
- (to find capacity in gallons: measure tank exterior LxWxH in inches, then divide by 231)



$$L \times W \times H = 56" \times 24" \times 8" = 10752 \text{ cubic"} \\ 10752 \text{ cubic"} / 231 = 46.5 \text{ gallons}$$

Water Pump

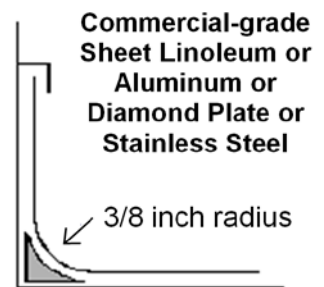
- Water pump must provide at least 1 gallon per minute flow to all sinks.
- Must be operational during all periods of food handling and sales

Equipment

- Must be NSF listed or equivalent (commercial grade) including sinks, preparation tables, cooking, heating, hot holding, refrigeration units, slicers, blenders, food processors and other food or drink appliances or equipment.
- Large equipment installed on vehicle
- If storing potentially hazardous foods cold on vehicle: mechanical refrigeration
- Smooth, easily cleanable, durable, and non-absorbent
- Multiple clean and sanitized utensils in the vehicle's cabinet, compartment, or drawer that will protect them from contamination.

Floors

- Floor-mounted equipment must be sealed to ground or up on legs that are at least 6"
- Floors must cover up the walls or equipment 4" with a 3/8" minimum radius coving at the floor/wall juncture
- Floor material must be durable, easily cleanable, non-absorbent, slip-resistant. No residential-grade linoleum.
- Continuously covered up the wall 4" with a 3/8" minimum radius at the floor wall juncture.



Walls and Ceiling

- Openable windows screened and self-closing
- Smooth, easily cleanable, heat proof around heat producing equipment, non-absorbent, durable
- Doors to exterior must be self-closing and kept closed
- Must prevent vermin entrance and harborage

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Safety Exit

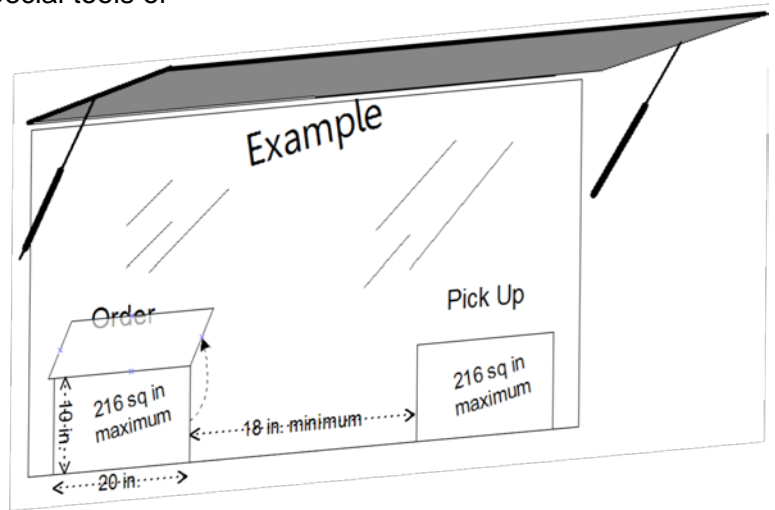
- Safety exit must be at least 2'x 3'.
- Located on the opposite side of the vehicle from the main entrance
- Must be able to be opened without a special tools or knowledge.

Service Window(s)

- Openable windows limited to 216 square inches maximum
- Openable windows must be self-closing
- Cannot be any closer together than 18"

Isle Height and Width

- 74" minimum from floor to ceiling
- 30" minimum walkway and access to equipment



Mechanical Ventilation

- All cooking equipment (griddles, stove burners, fryers, grills, woks, ovens, etc.) must be installed under an exhaust hood equipped with an automatic fire-suppression system
- The hood must extend 6" beyond the cooking surface
- The hood must have grease baffles for equipment that emits grease-laden vapors
- The hood must be constructed so that every interior and exterior surface can be thoroughly cleaned
- Accumulated grease or condensation must not be able to drip back into food or on the work surfaces below
- Grease baffles must be readily removable, cleanable, and replaceable if not able to be cleaned in place. Hood must have ALL baffles in place during operation.
- Joints and seams shall be tight
- Gutters, if installed, must have grease collection receptacles
- Ducting shall have tight seams, sufficient clean outs, properly sloped, and cleanable
- Refer to HCD for further requirements and technical questions
- Residential hoods are not acceptable
- Hood fans must be on any time the cooking equipment under the hood is on

Exterior Identification

- Business name must be in letters at least 3" tall
- City, State, ZIP, Name of Permittee must be in letter at least 1" tall
- Lettering must contrast with background
- Lettering must be legible
- Motorized vehicles (like trucks and vans) must have identification on both sides of vehicle
- Non-motorized vehicles (like trailers) must have identification on one side of vehicle

Refrigeration Units and Electrical Generator

- Must be commercial NSF listed or equivalent
- Mechanical refrigeration units that extracts heat from and regulates refrigerated air blown into an enclosed insulated compartment.

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- Glass door refrigerators are generally for prepackaged bottled beverages only and will not be allowed for storage of potentially hazardous foods (meat, fish, poultry, dairy, etc.). Data plate inside unit will usually have a statement printed on it that it is for prepackaged bottled beverages.
- All parts including door seals must be in good condition
- No cold plates or cold-holding via ice or dry ice is allowed for potentially hazardous foods.
- Refrigerator must maintain internal temperature of foods at or below 41°F or below at all times. Any cold plates must be removed from unit before a permit will be issued.
- A properly sized electrical generator must be installed on the mobile food vehicle itself. It may not be placed in the tow vehicle or on the ground. Refrigeration unit must be on, functioning, and holding foods at or below 41°F any time potentially hazardous foods are kept inside including when it is stocked, traveling, stopped for sales, etc. Therefore, the refrigeration unit must be connected and run from a generator that is mounted and installed on the vehicle.
- Generators mounted on the exterior of the vehicle may not interfere with or obstruct any lighting required by the motor vehicle code or license plates.
- HCD re-insignia is required for any conversion from a cold plate to mechanical refrigeration or installation of an electrical generator.



Food Handling

- All preparation, service, and storage operations of the mobile food facility must take place on the vehicle. No outside tables are allowed except for beverage dispensing at community events.
- No ladling of beverages is allowed outside
- Internal temperature of all potentially hazardous foods held hot after cooking or reheating must be maintained at 135°F or above at all times

General Construction

- Adequate counter space provided
- Adequate storage for all food, ingredients, drinks, food packaging, linens, clean utensils, etc. provided (shelves, cabinets, bins, drawers, refrigeration units, steam tables, etc.)
- All storage of food, ingredients, drinks, food packaging, linens, clean utensils, etc. must be above the floor 6"
- Interior surfaces (floor, walls, coving, ceilings) and equipment are smooth, easily cleanable, durable, non-absorbent
- No unfinished wooden surfaces
- Joins and seams tightly fitted and filled smooth with water proof silicone sealant
- Non-portable equipment installed to be an integral part of the primary unit
- Space around pipes, conduits, or hoses that extend through cabinets, floors, or walls shall be sealed.
- Drip trays required for equipment where spillage is likely
- Potable water hose for filling potable water tank. (white with a blue stripe, specifies "potable water")
- Non-portable equipment that is installed spaced apart a minimum of 4" or sealed together for easy cleaning
- Threads, nuts, rivets must not interfere with clean-ability of surfaces or be capped

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Safety Requirements

- First-aid kit provided inside vehicle
- Secure utensil storage to contain them during transport or in case of an accident
- Coffee urns, deep fryers, steam tables, etc., with secure lids to prevent spillage in accident
- Shatterproof light covers
- LPG installed according to fire authority and HCD requirements
- 10 BC fire extinguisher mounted, and automatic fire-suppression system installed over cooking equipment
- A labeled (one inch high letters) *Safety Exit* that is at least 2'x3' opposite the main entrance that is able to be opened without tools or special knowledge.
- Heat generating appliances properly insulated to avoid heat related injury.

Non-Food Related Items

- Tires, automotive equipment, automotive tools, shall not be stored inside the food preparation areas or food facility storage areas.
- No pesticides may be stored in vehicle.
- Compressors (except compressors that are an integral part of an NSF mechanical refrigeration unit), auxiliary engines, generators, and similar equipment shall be installed in an area separated from food preparation and storage areas and is accessible only from outside the vehicle.

Other Requirements

- Any outdoor condiments for customer self-service must be
 - Non-potentially hazardous (no meat, fish, poultry, dairy, etc.)
 - prepackaged and labeled at the commissary
 - commercially packaged and labeled
 - in dispensers with self-closing covers or lids
 - in squeeze bottles or pump dispensers
 - Located on vehicle, no detached tables or carts
- Valid vehicle registration must be produced at inspection appointment
- Must operate within 200 feet travel distance of an approved toilet facility if stopped to operate for more than one hour
- Operator must produce current and valid vehicle registration at the time of permit fee payment and inspection

Food Safety Knowledge

- One owner or operator must provide a Certified Food Manager's certification
- Everyone else must have the California Food Handler Card (CalCard)
- See <http://www.co.fresno.ca.us/DivisionPage.aspx?id=990> for more information and class listings.

HCD Insignia (for occupied vehicles which are vehicles that you step inside to operate)

- Insignia sticker present or a recently signed-off Form 415 from HCD for work completed after original insignia
- The HCD office that services the Fresno County area is:

<p>State of California Department of Housing and Community Development Division of Codes and Standards Southern Area Office <i>3737 Main Street, Suite 400</i> <i>Riverside, CA 92501</i> <i>Phone: (951) 782-4420</i></p>

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Operation from Commissary

- Mobile food facilities must operate from a **permitted commissary** and must provide a completed **Commissary Authorization Form** at time of permit fee payment and inspection
- Must store the vehicle at the commissary (may not park vehicle at your home).
- Use commissary for the following functions: Fill fresh water tank, empty waste water tank, store vehicle, clean vehicle, obtain ice, obtain and store food and supplies, use warewashing and any preparation facilities, use of restrooms.

Operational Statement

- Provide an operational statement detailing the following information:
 - Give detailed menu. Include all food, sides, condiments, and beverages
 - Location(s): where you plan on selling (*see the Land Use Issues section below*)
 - How you plan on selling
 - Where deliveries will be made
 - Where cart will be stored, cleaned, tanks drained and filled, food stored
 - What food preparation will be done
 - Where food preparation will be happening (what on cart? commissary?)
 - Other details about your business
- Should be submitted to this office prior to inspection appointment

LAND USE ISSUES

Mobile food vehicles may not set up in one location in the county or the cities without proper land use entitlements. Vehicles may operate inside a swap meet, enclosed mall, or commercial building without having to secure the necessary entitlements. If your proposed operation involves your vehicle setting up in a parking lot, strip mall, park, roadside, street corner, etc. you must contact the zoning department of the city or county you intend to operate in. Fresno City and Fresno County are provided below:

Fresno County Department of Public Works and Planning

Development Services Division
2220 Tulare St. (Fresno County Plaza) Suite A
Fresno CA 93721
Phone: 600-4540

City of FRESNO, City Hall

Building & Safety Division
2600 Fresno St.
Fresno CA 93721
Main Phone: 621-8200
Inspections Phone: 621-8104

Otherwise, you must provide a detailed route of all the locations and when you intend to sell. You are allowed to go to where the customers are. You must leave when there are no more customers or when an hour (and as specified by local zoning office) has passed, whichever comes first. Code enforcement officers will write you a ticket for violating zoning laws, which is most commonly lack of a **conditional use permit**.