



# Mobile Food Vehicle Guidelines

## Unpackaged Non-Potentially Hazardous Foods & Hot Dogs (Hot Dog Carts and Shaved Ice Carts)



**PLEASE READ:** *The code requirements vary according to the type of food operation proposed. Therefore, these are guidelines only. Do **NOT** construct a cart, trailer or other type of food vehicle based solely on these guidelines. Plans and plan check fees may be required. Plans must be drawn to scale with as much detail as possible and provided for review and comments. We can inspect a vehicle prior to your purchasing it.*

### CONSTRUCTION

#### Handwashing Sink

- Sink should be at least 9"x9"x5"
- Hot water heater (if electric, you need to provide a generator)
- Cold water
- Mixing faucet
- Fresh water tank is 5 gallons or larger
- Waste water tank is 50% bigger
- If fresh water tank is 5 gallons, then waste tank must be 7.5 gallons
- Soap and paper towels in dispenser
- These dispensers shall be installed on the vehicle
- Splash guard if sink is next to food preparation surface, equipment or food/utensils storage

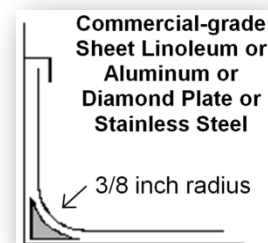


#### Equipment

- NSF listed (commercial grade)
- 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: for enclosed vehicles only (not open-air carts)

- Durable (residential grade linoleum is not good)
- Smooth and non-absorbent
- Covered up the wall 4 inches with a 3/8 inch minimum radius and sealed to wall to prevent water or food debris from getting behind.



#### Walls and Ceiling: for enclosed vehicles only (not open-air carts)

- Service windows maximum of 216 square inches
- Screened and self-closing
- Smooth, easily cleanable, heat proof if around steam tables, non-absorbent, durable.

#### Isle Height/Width: for enclosed vehicles only (not open-air carts)

- Height: 74 inches minimum from floor to ceiling
- Width: 30 inches minimum

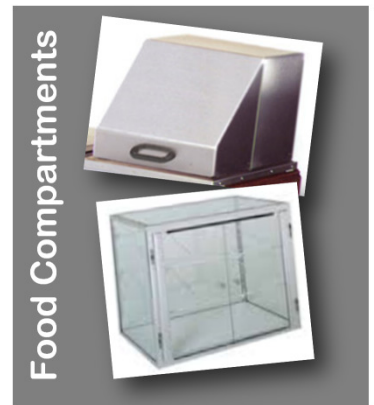
#### Safety Exit: for enclosed vehicles only (not open-air carts)

- Safety exit must be at least 2 feet x 3 feet.
- Located on the opposite side of the vehicle from the main entrance

- Must be able to be opened without a special tools or knowledge.

**Food Compartments:** for open-air carts only

- Clean storage for extra clean utensils
- Shaved ice machine with unenclosed ice or steam table must be located inside a food compartment
- Food compartment must have four sides and a roof.
- Smooth, durable, heat proof, cleanable, non-absorbent
- Doors that completely enclose the food preparation area



10 BC Fire extinguisher and a First Aid Kit.

HCD Insignia (for “occupied vehicles”. Occupied vehicles means an enclosable vehicle that you step inside)

- Insignia sticker present or
- Recently signed-off Form 415 from HCD for work completed after original insignia
- This is their office that services the Fresno County area.

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

**Other Requirements and Restrictions**

- No unpackaged potentially hazardous foods (example: chili, meat, fish, poultry, dairy, etc.) allowed if going by the above requirements
- If a hot dog vendor wishes to offer chili for customers, it must be prepackaged and labeled at the commissary or commercially packaged and labeled
- If the vehicle has a license plate for being towed or driven on public streets, then valid vehicle registration must be produced at time of inspection
- If unpackaged hot dogs are sold, then operator must provide a Certified Food Manager’s certification from ServSafe, Prometric, or NRFSP
- If shaved ice or other unpackaged non-potentially hazardous food are sold, then operator must provide a California Food Handler Card
- 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

**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*)
- 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

### 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.

## GRILLING OR COOKING HOT DOGS

### General

- Grill or cooking surface must be installed inside a food compartment.
- You may have only a grill or a steam table, *not both*, since you cannot cook for later use.

### Mechanical Ventilation

- Must have mechanical ventilation (hoods) over grill with grease filters
- Steam tables do not required hoods. Can only have a steam table or a grill anyway.
- No residential hoods allowed
- Hood must extend over all cooking equipment

### Utensil Sink (in addition to the hand wash sink mentioned previously)

- Three compartments shall be at least:
  - 12"x12"x10" each compartment
  - 10"x14"x10" each compartment
- **Three** compartments for a **three** step wash method:
  1. **W**ash – soap and hot water
  2. **R**inse – in clean hot water
  3. **S**anitize – 1 tbsp bleach per gallon of water; then 1 min soak.
- Two drainboards that are:
  - Sloped to the adjacent compartment
  - Same surface area as the compartment
- One inch lip around all compartments and drainboards combined
- Mixing faucet with hot and cold running water



### Water Heater

- Increase water heater capacity to 3 gallons or instant hot/point of use

### Water Tanks

- Increase potable water tank size to at least 30 gallons
- Increase waste water tank size to 50% bigger than the potable tank size (if 30 gallon potable, then 45 gallons for waste; if 40 gallon potable, then 60 gallon waste)

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## 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 your intend to 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 staying in one location for too long.