

CONTRA COSTA
HEALTH



cchealth.org

Sidewalk Food Vending

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When is a Health Permit Required?

Any food or beverage provided to the public requires a health permit, with some exceptions.

Contra Costa Environmental Health Permits

- **Mobile Food Facility (MFF)**
- Cottage Food Operation (CFO)
- Temporary Event Facility (TFF)
- Catering
- Retail Food Facility



What is a Mobile Food Facility (MFF)?



Types of Food Operation

- Pre-packaged, non-Potentially Hazardous Food (PHF)
- Whole Produce
- Limited Food Preparation
- Full Preparation

Types of Structural Units

Unenclosed MFF Units (CMFOs)

- Push Carts
- Stands
- Tables

Enclosed MFF Units

- Trailers
- Food Trucks

New Regulations for Sidewalk Vendors

New regulations as of January 1, 2023

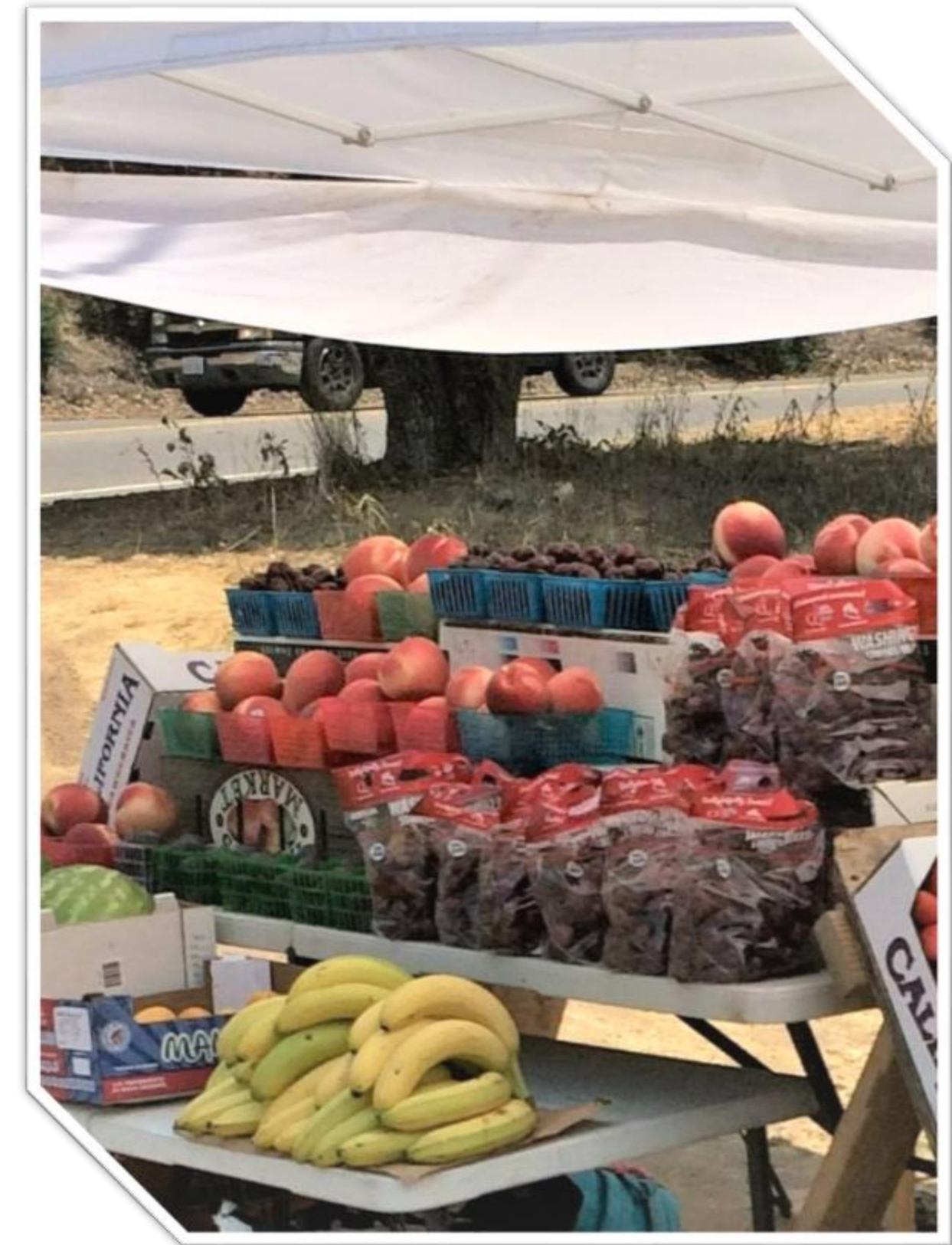
- Compact Mobile Food Operations (CMFO)
- Expands the definition of limited food preparation
- Reduces structural requirements
- Health permit exemption for pre-packaged, non-potentially hazardous (PHF) foods or whole produce (less than 25 square feet)



Exempt Street Vendor Requirements

- Selling 25 square feet or less
- **Food is prepackaged, non-PHF or whole produce**
E.g. chips, bottled beverages, candy, whole fruit or uncut vegetables
- Food must come from approved source
- Food stored in safe and sanitary manner
- Overhead protection
- Restroom available

If selling more than 25 square feet, a health permit is required.



Structural Requirements for Street Vending (CMFOs)



What is a Compact Mobile Food Operation (CMFO)?

CMFOs must meet two requirements:

ONLY CONDUCT
“LIMITED FOOD PREPARATION”

UNENCLOSED (OPEN) MOBILE
FOOD UNIT

Limited Food Preparation – Allowed

1. Assembly of open foods
2. Dispensing and portioning non-PHF
3. Dispensing and portioning temperature-controlled food
4. Holding, portioning and dispensing foods prepared or pre-packaged in a permanent food facility or by a catering operation
5. Slicing and chopping non-PHF or produce washed at an approved facility

Limited Food Preparation – Allowed

6. Slicing and chopping food on a heated cooking surface

7. Cooking and seasoning to order

8. Juicing or preparing beverages to order that do not contain frozen milk products

9. Hot and cold holding of food that has been prepared at an approved food facility

10. Reheating food prepared at an approved food facility and held at proper temperatures

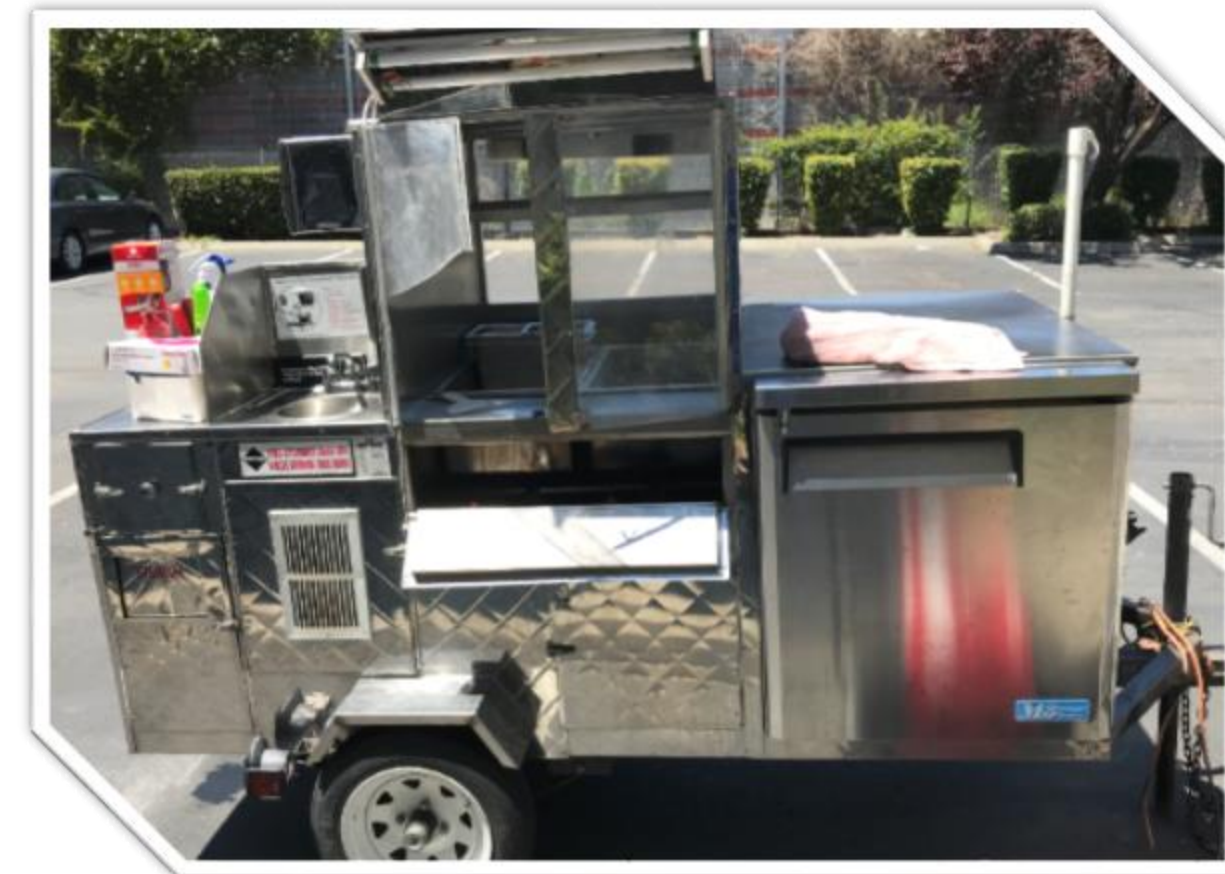
Limited Food Preparation – Not Allowed

1. Slicing and chopping PHF, unless on heated cooking surface
2. Thawing
3. Cooling cooked PHF
4. Grinding raw ingredients or PHF
5. Washing foods
6. Cooking PHF for later use
7. Handling, manufacturing, freezing, processing, or packaging milk, milk products, or products resembling milk products

These become **Full Preparation** and require a full enclosed permit



Examples of CMFOs



CMFO Requirements

1

Pre-packaged,
non-potentially hazardous
food, more than 25 ft



2

Pre-packaged,
potentially hazardous food



3

Limited Food Preparation
(no raw meat)



4

Limited Food Preparation
(with raw meat)



REQUIREMENTS

Access to commissary
Food is from an approved source
Overhead protection
Proper food storage

- Mechanical refrigeration/Hot holding unit
- Unsold food discarded at end of day

- 3 compartment sink (not required with extra utensils)
- Handwash sink

- 3 compartment sink
- Handwash sink (with hot water)

Food Handler Card

Warewashing & Handwashing



Handwashing Sink

- Required when handling open foods

Warewashing Sink

- Required if handling open foods *unless* vendor can maintain adequate supply of spare utensils
- Required if handling raw meat, poultry or fish

Hot Water

- Only required if handling raw meat, poultry or fish
- Must measure at least 100° F

Warewashing & Handwashing Sinks



Require potable water and wastewater tanks

Potable Water Tank Size

- Handwashing sink must hold at least 5 gallons of water
- Warewashing (3-compartment) sink must hold at least 15 gallons of potable water

Wastewater Tank Size

- Must be 1.5 times the size of potable water tank

Permitting Process – Start with Plan Review

1



Plan Review
Application

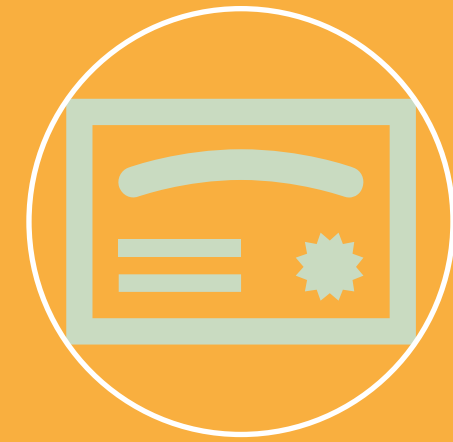
2



MFF Permit
Application



Inspection




Permit
Issued




MFF Plan Review

Plan review verifies specific requirements for construction of an MFF unit

An MFF unit must be approved before a health permit can be issued

**CONTRA COSTA ENVIRONMENTAL HEALTH DIVISION**
2120 DIAMOND BOULEVARD, SUITE 100
CONCORD, CA 94520
(925) 608-5500 (925) 608-5502 FAX
<http://cchealth.org/eh/>



Mobile Food Facility (MFF) Construction Checklist

- Ice Bin Size
Volume: _____ Length: _____ Width: _____ Depth: _____
- Tanks shall be vented to flow. Vents must terminate in a downward direction and covered with 16-mesh or equivalent. Waste water tanks must have a valve that allows complete draining of the unit.
- Tanks must be cleanable and labeled according to use.
- Water heater must deliver a minimum of 1 gallon per minute and have a minimum capacity of 4 gallons. Unenclosed carts that handle hot dogs, tamales in original, inedible wrappers and non-prepackaged, non-potentially hazardous foods (ex: shaved ice) only, requires a ½ gallon hot water heater capacity for handwashing purposes only.
Type: _____
- Hand wash sink (standard size is 9" x 9" x 5" depth)
Length: _____ Width: _____ Depth: _____
Size in gallons: _____
- The ware washing sink must have 3 compartments and 2 drainboards (standard size is 12" x 12" x 10" deep or 10" x 14" x 10" deep). The ware washing sink must accommodate the largest utensil used in the mobile. The drain boards must be the same size of the compartments. Indicate the size of each compartment here:
Length: _____ Width: _____ Depth: _____
- Potable water plumbing and fill lines. Potable water equipment must be constructed of food grade materials as approved by an American National Standards Institute (ANSI) accredited testing organization for drinking water.
- Waste water disposal plumbing, valves and backflow prevention devices. Waste water hoses shall not be the same color as potable water hoses. Ice bins must drain into a waste tank. Waste tanks must be valved to prevent waste water from falling onto the ground.

Equipment

- All equipment must be commercial grade and meet ANSI standards or equivalent (e.g., NSF, ETL, UL-Sanitation).
- Mechanical refrigeration shall meet current ANSI standards. **Ice plate refrigerators are not approved for holding of potentially hazardous food.**
- Food preparation tables, surfaces, and equipment must be NSF or equivalent. All electrical appliances shall meet applicable UL standards for electrical safety. Provide specification sheets on all equipment.
- Equipment must be spaced apart or sealed together for ease of cleaning. There shall be a minimum of 4" of unobstructed space beneath equipment or on the sides of adjacent equipment. All floor mounted equipment must be sealed to the floor or raised at least 6" off the floor.
- Compressor units that are not an integral part of food equipment, auxiliary engines, generators, and similar equipment shall be installed in an area that is completely separated from food preparation and food storage and that is accessible from outside the unit for proper cleaning and maintenance.

Ventilation

- Commercial mechanical ventilation over cooking equipment and associated fire suppression system (must meet California Mechanical Code requirements) is required.
- A 6-inch hood overhang (front and side) shall be provided over all equipment under the hood.

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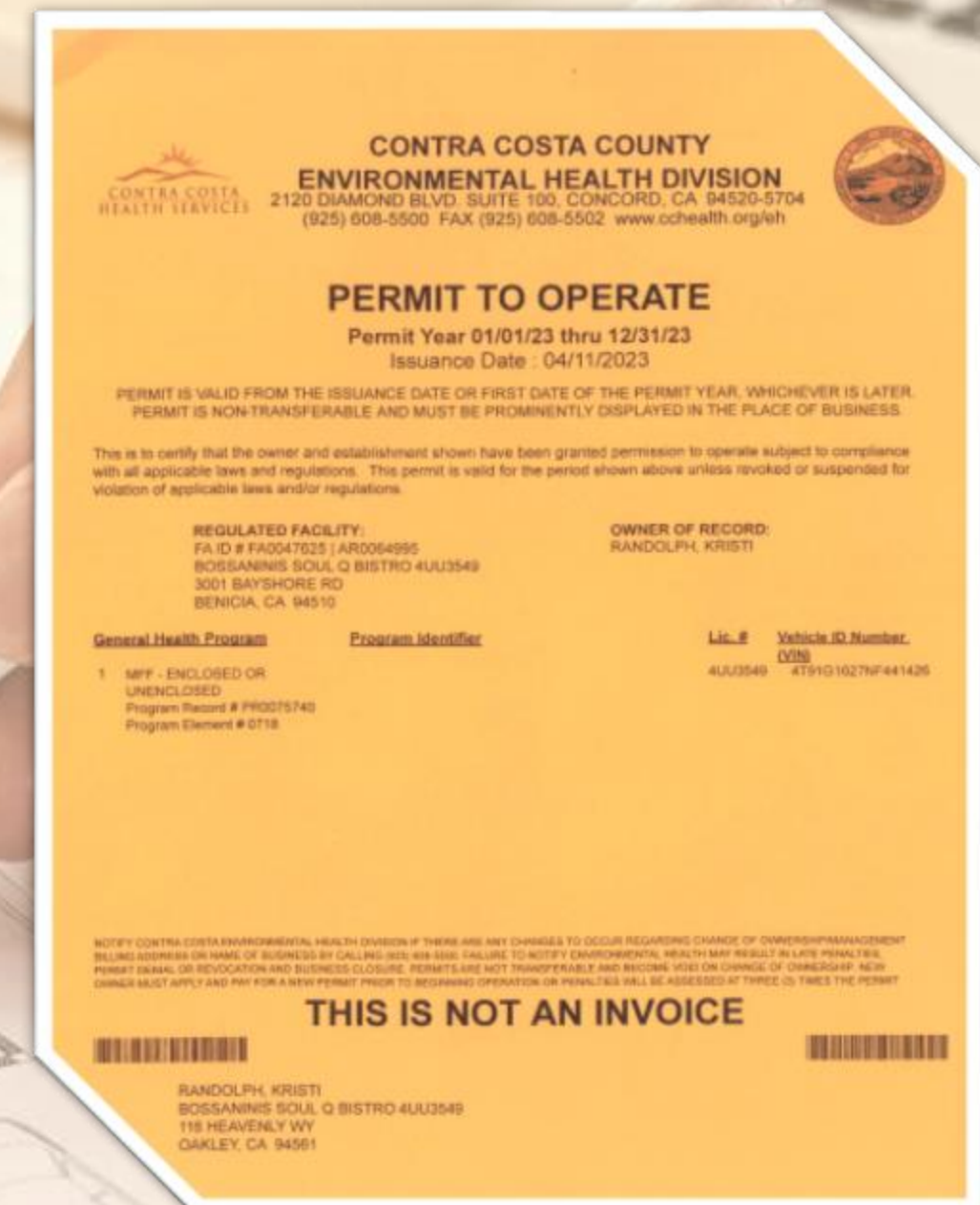
When is a Plan Review Required?

Plan Review Required if...

1. Buying or building a new mobile food unit
2. Remodeling an existing MFF unit

Plan Review NOT Required if...

1. Buying a used previously permitted (by another CA county in the past) MFF unit
 - Must provide proof
2. Selling the following food items:
 - Pre-packaged ice cream (push carts or vehicles)
 - Whole Produce only
 - Pre-packaged non-PHF only



MFF Plan Check Process

1. Submit plans to Contra Costa County Environmental Health for review

2. Include required documents

- 1. Floor Plan** – Drawings of MFF unit with location of all equipment
- 2. Finish Schedule** – Material used for construction
- 3. Equipment Schedule** – Equipment specifications (make, model, etc.)
- 4. Plumbing Plans** – Drawing showing plumbing, water tanks, water heater etc.
- 5. Menu/Type of Food**

Plan Check for a CMFO - Examples

Menu

LIST OF MENU/ITEMS BEING SOLD

Espresso, Lattes, Acai Bowl, Fruit Smoothies, Prepackaged Nutrition Bars, and Wh.

Finish Schedule

FINISH MATERIALS

*Raw wood not permitted to be used as exterior CMFO material

LOCATION/EQUIPMENT	MATERIAL
Exterior of CMFO	Stainless Steel
Interior of CMFO	Stainless Steel/ Fiberglass Reinforced Panel (FRP)
Food Storage Area	FRP
Food Preparation Compartment	N/A
Other:	Exterior Vinyl Trim

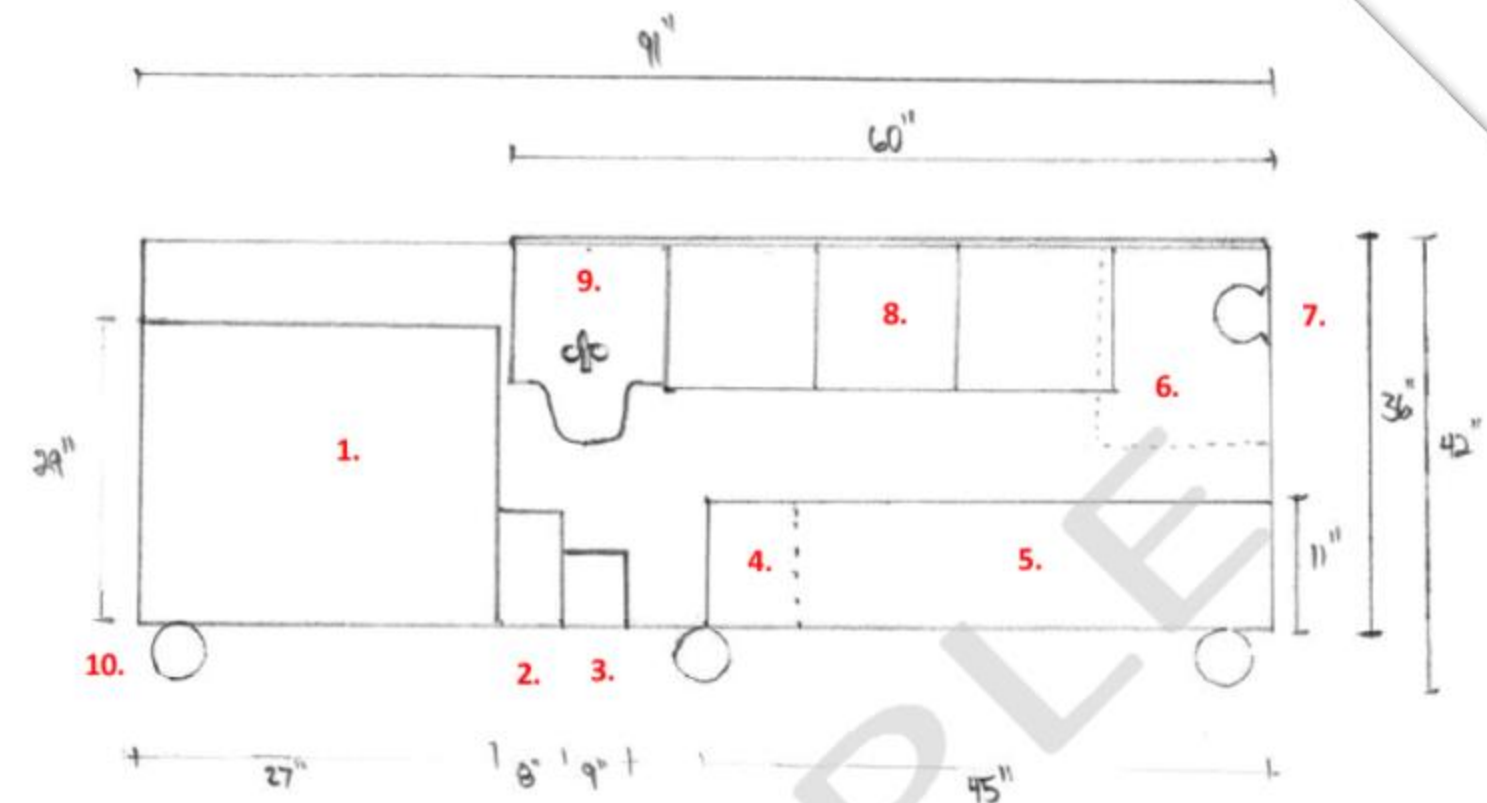
Equipment Schedule

FOOD SERVICE EQUIPMENT LIST

EQUIPMENT	MANUFACTURER	MODEL
Espresso Machine	Nuova Simonelli	Appia Life Compact2
Blender	Vita Mix	36019-ABAB
Undercounter Refrigerator	Bev-Air	UCR27HC
Coffee Brewer	Bunn	Axiom DV APS
Air Pots	Bunn	32130.000
Acrylic Prepackaged Food Display	Custom	Custom
Bin with 2 Piece Lid	Moli International	BIB-1118-D 13"
Dispenser	San Janmar	S30TBK
Dispenser	Bobrick	B-2620

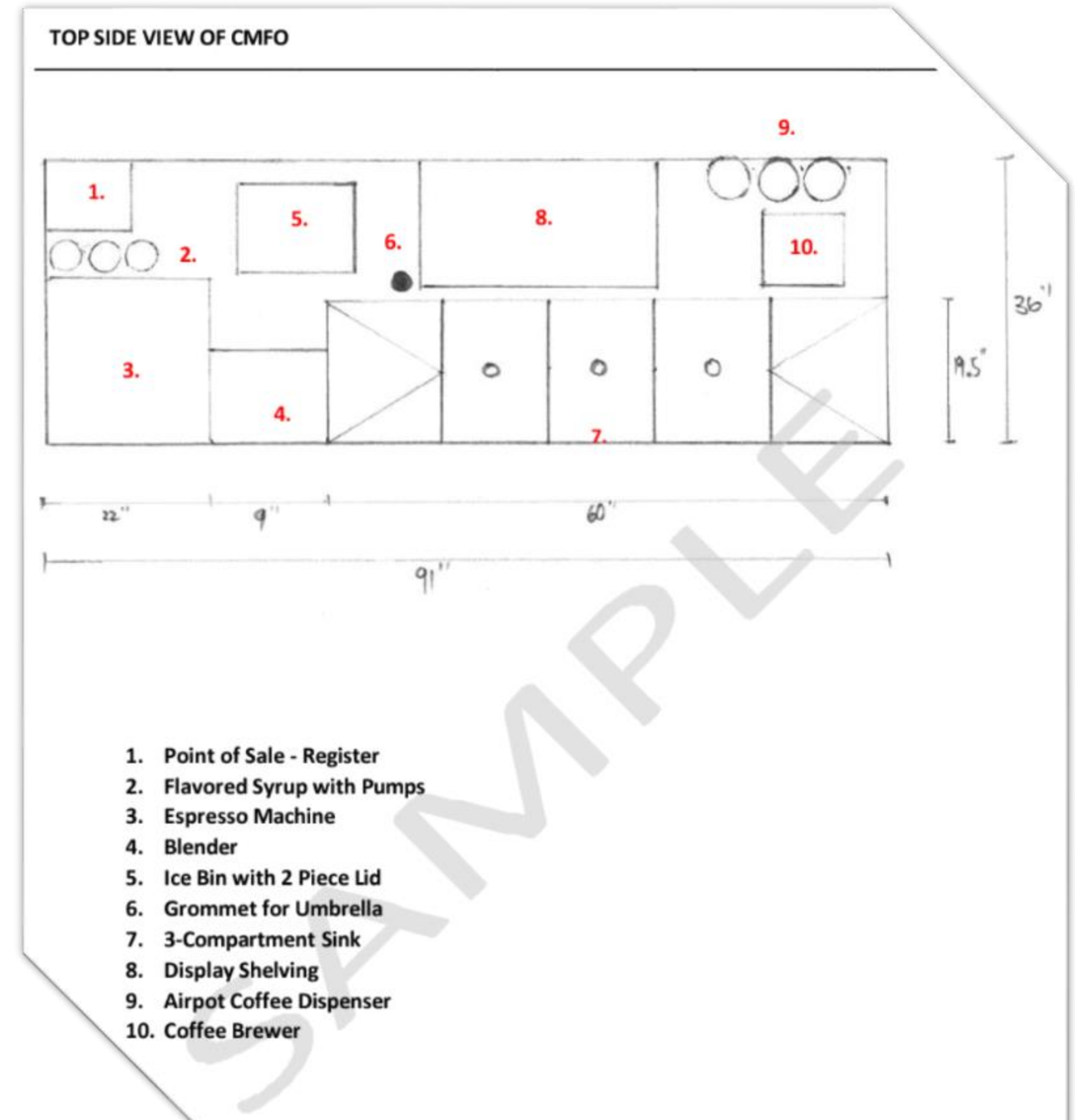
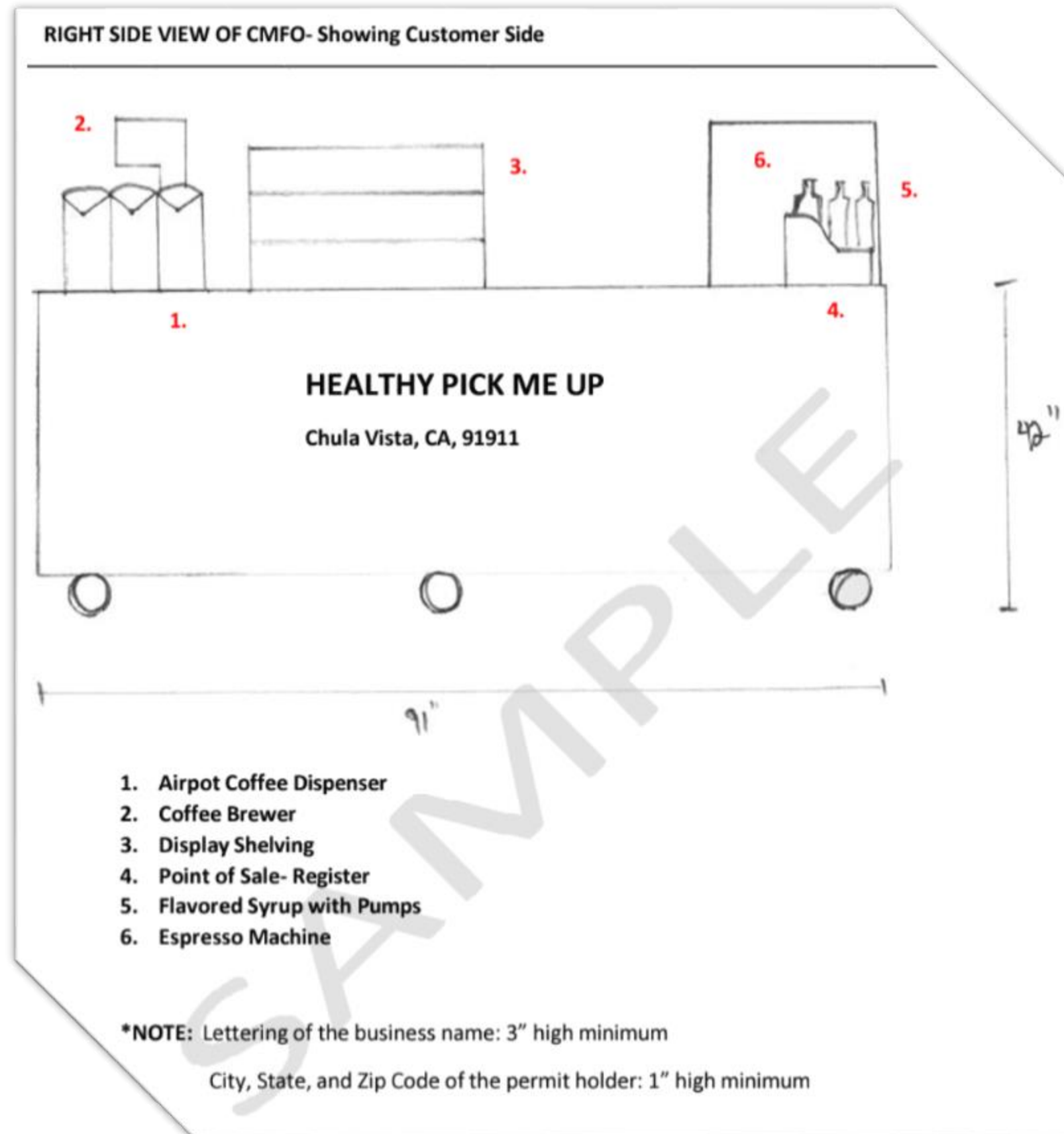
Floor Plan (blueprints)

LEFT SIDE VIEW OF CMFO- Internal View Showing Equipment Placement



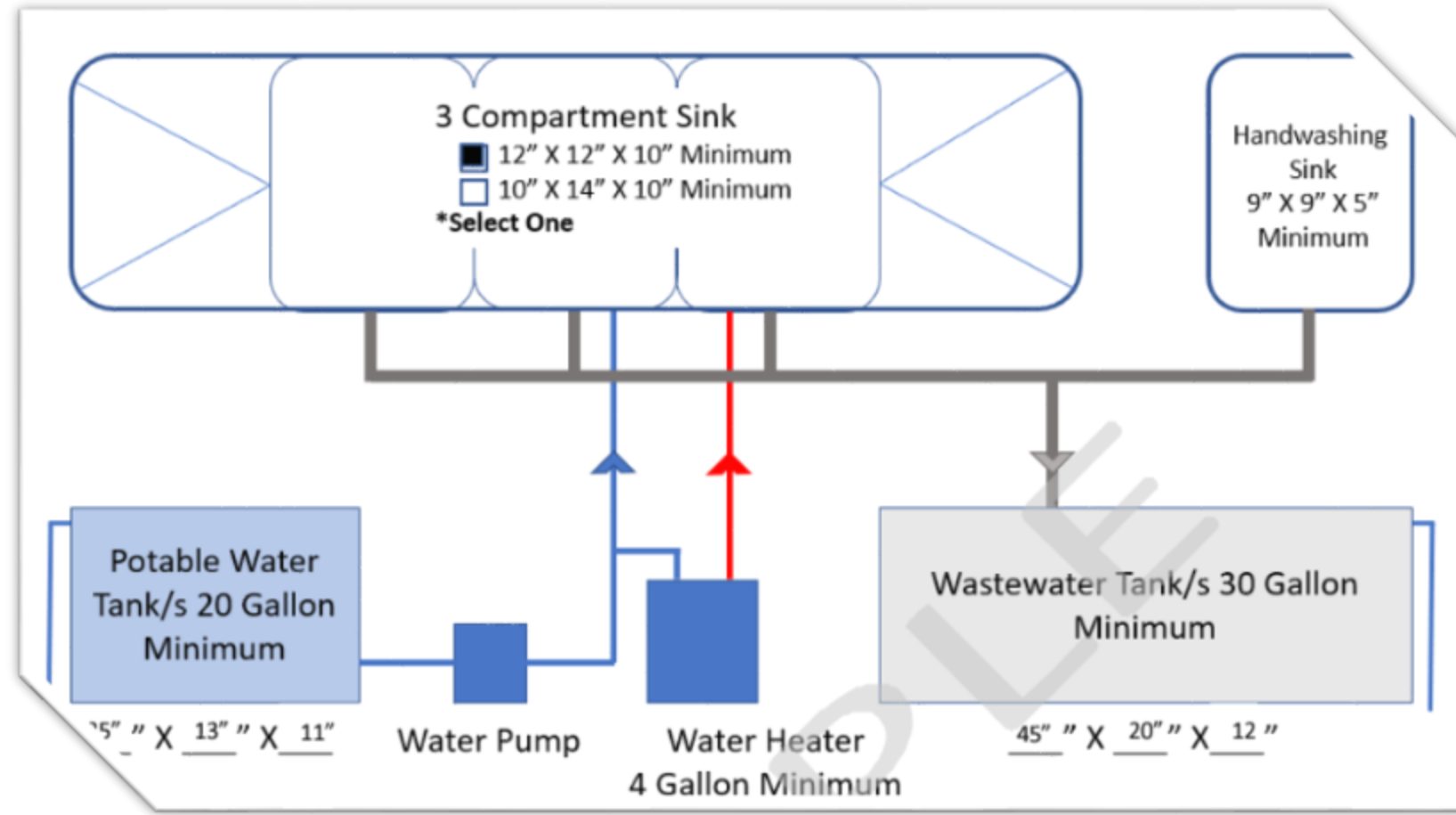
1. Refrigerator
2. Battery, 12V 277 Amps
3. Inverter
4. 40 Gallon Wastewater Tank
5. 20 Gallon Tank Potable Water Tank
6. 6 Gallon Water Heater
7. Water Pump
8. 3-Compartment Sink
9. Handwashing Sink with Soap and Paper Towel Dispenser
10. 6" Swivel Casters

Floor Plan (blueprints)



Floor Plan (blueprints)

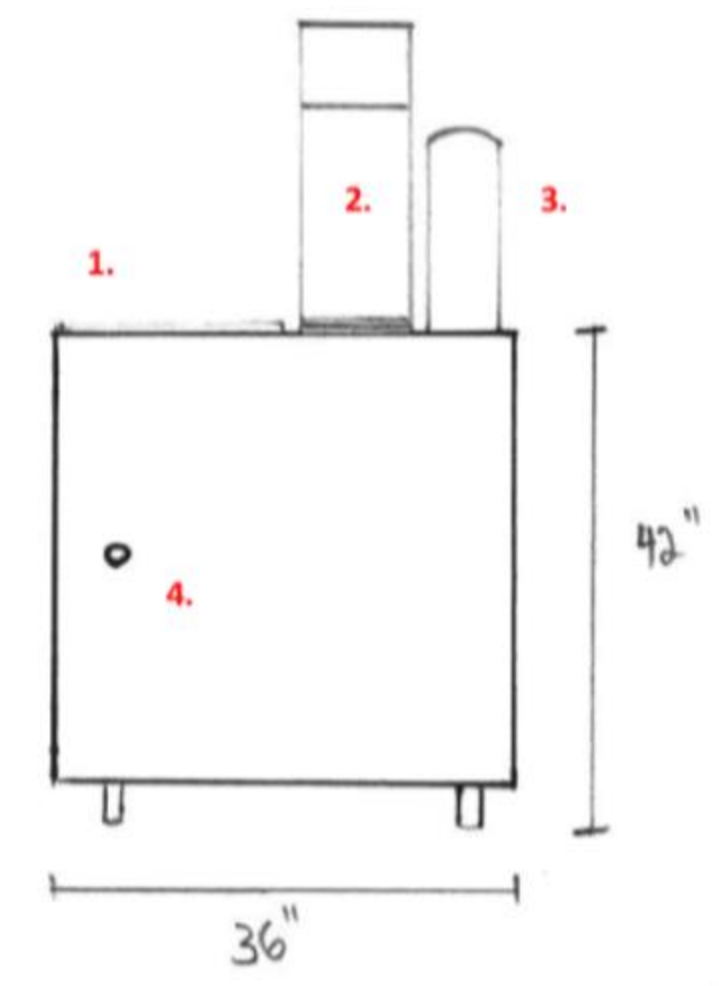
Plumbing Plan



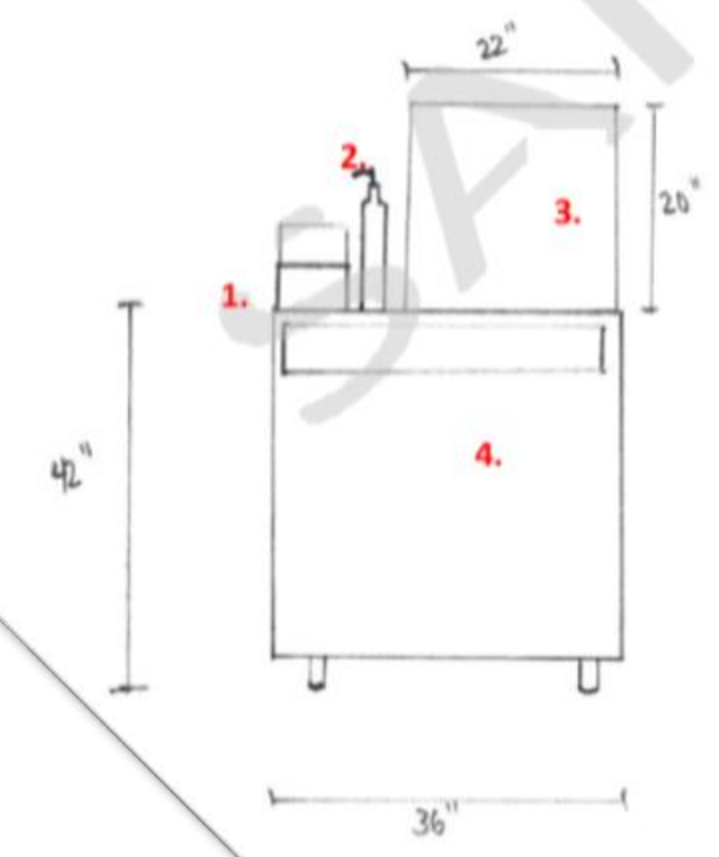
WATER PUMP MANUFACTURER AND MODEL: Pentair Shurflo 2088-594-144

WATER HEATER MANUFACTURER AND MODEL: EEMax MiniTank EMT 6

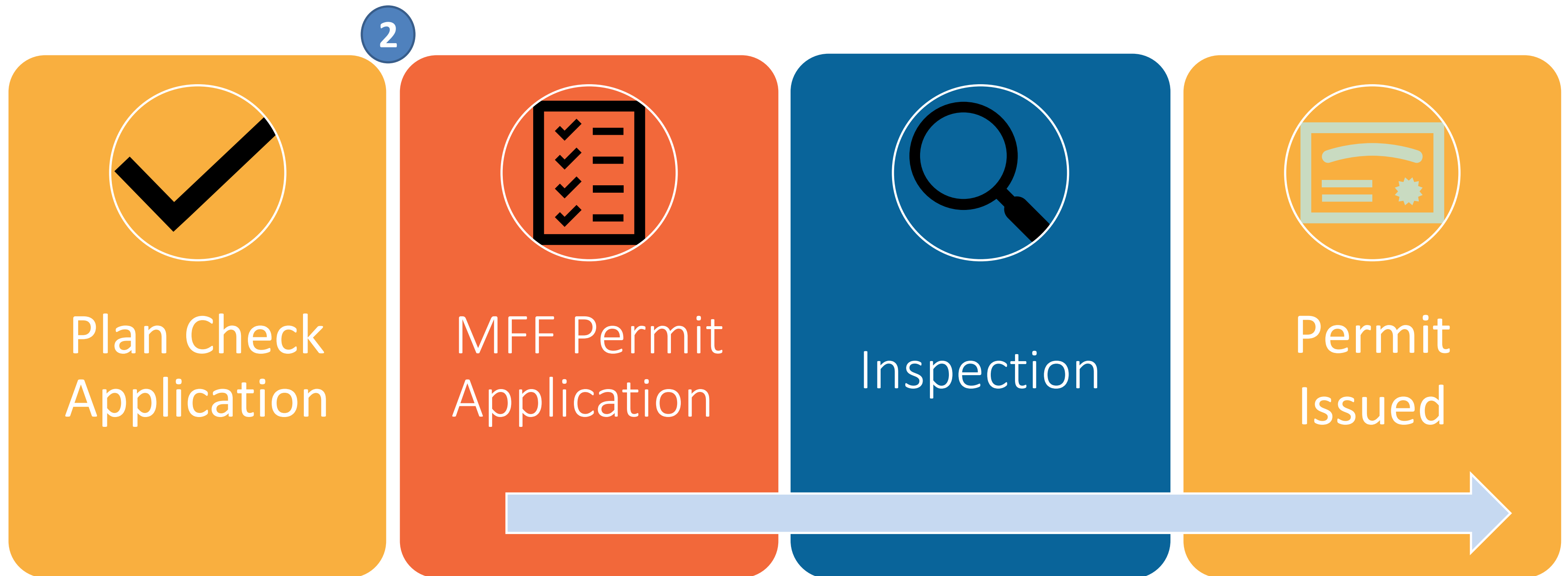
LEFT END FROM CUSTOMER SIDE VIEW OF CMFO



RIGHT END FROM CUSTOMER SIDE VIEW OF CMFO



Permitting Process – Apply for a Permit to Operate



Permitting Application Process

What do I need before applying for a Permit?

Commissary → Signed Form

Other Agency Approvals → Operating at a fixed location
(if applicable) Parking
Wastewater disposal

Documents → Photo Identification
DMV registration, if applicable

Commissary

Main Commissary: Business location that provides all services available for different MFFs

Restaurant/Production Kitchen: A permitted kitchen specifically for MFF

Home Commissary: Overnight storage for CMFO's (only for specific type of vendors)

Commissary Services

- Commercial Cooking Kitchen
- Food/Equipment Dry Storage
- Refrigerated/Frozen Food Storage
- Warewashing Area
- Potable Water Supply
- Overnight MFF Parkin/Storage
- Liquid Waste Disposal
- Electrical Hook Up
- Grease/Oil Disposal
- Garbage and Refuse Disposal

Home Commissary



Home Commissary Evaluation

- Evaluation required to store a CMFO at home
- **Can only store pre-packaged non-PHF, whole fruit and whole vegetables**
- Limit of 2 CMFOs per home

- ✓ Overhead protection, enclosed space or cart cover
- ✓ Prevent unapproved access to CMFO
- ✓ Prevent vermin shelter or infestation
- ✓ Approved flooring in storage area
- ✓ Operator can access CMFO at any time

Permit Application

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2120 DIAMOND BOULEVARD, SUITE 100, CONCORD, CA 94520
(925) 608-5500 - (925) 608-5502 FAX
<http://cchealth.org/eh/>
retailfood@cchealth.org

MOBILE FOOD FACILITY (MFF) PERMIT TO OPERATE APPLICATION

ALL FEES MUST BE PAID BEFORE INSPECTION. PAYMENT ALONE DOES NOT GUARANTEE THE RIGHT TO OPERATE.
FOR PERMIT COST PLEASE REFER TO THE CURRENT FEE SCHEDULE: <https://cchealth.org/eh/docs/pdf/fees.pdf>

Select One: New MFF MFF Renewal Change of Ownership (for an existing MFF)

A. PROGRAM DESCRIPTION

Unlimited Food Preparation Unit (PE 0718) Pre-packaged Non-PHF Vehicle (greater than 25 sq feet) (PE 0738)
 Limited Food Preparation Unit (PE 0708) Whole Uncut Produce (greater than 25 sq feet) (PE 0740)
 Pre-packaged Ice Cream Vehicle (PE 0728) Mobile Support Unit (PE 0745)
 Pre-packaged/Ice Cream Push Carts Auxiliary Conveyance Unit (PE 0746)
 1-4 carts (PE 701) 5-10 carts (PE 702) 11 or more (PE 703) Additional Operating Unit (PE 0747)
Total # of units: _____

B. OWNER INFORMATION

Type of Ownership: Individual Co-Owner LLC INC. LP LLP Veteran/Non-Profit*
(Attach certificate of LP, LLP, Articles of Incorporation or Organization) *requires copy of DD-214 or proof of Non-Profit status

Owner Name (Last Name, First Name or Corporation) _____ Primary Phone _____
Owner Address _____ City/State/Zip _____
Drivers License - ID Number _____ Drivers License - Exp Date _____ Alternate Phone _____
Name of Business (DBA) _____ Business Phone Number _____ Business Email (for electronic correspondence) _____
Type of MFF Unit: MFF Motorized Truck Trailer Vehicle (e.g. van, pickup truck) Pushcart/Stand
License Plate Number _____ Vehicle Identification Number (VIN) _____ HCD Insienia Number _____
Primary Commissary Name _____ Commissary Address _____ City/State/Zip _____
Billing Name (Last Name, First Name/Corporation) _____ Primary Phone _____
Billing Address _____ City/State/Zip _____

C. BUSINESS INFORMATION

TERMS AND CONDITIONS

I understand that failure to make the required corrections and/or repeat violations may result in re-inspection fees charged to my operations. Additional legal action (s) may be taken against my operations by Contra Costa Environmental Health (CCEH). I understand that failure to comply with the requirements of the California Retail Food Code may result in my operating permit being suspended and/or revoked.

The undersigned hereby applies for a Permit to Operate in Contra Costa County and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures needed to ensure compliance. Payment of the required fees and late penalties, if any, to secure a valid permit is required before commencing or continuing operations. Failure to do so may result in a misdemeanor citation, permit suspension/revocation proceedings, and/or closure. Notify Contra Costa Environmental Health of any change in the type of business activity, name, billing address, or ownership by calling the number above. (PERMITS AND FEES ARE NOT TRANSFERABLE)

Your permit to operate expires at the end of each calendar year. Your MFF must be inspected and receive a permit to operate. An MFF operating without a valid permit may be assessed a penalty of three times the permit fee.

Print Owner/Operator: _____ Signature: _____ Date: _____

OFFICE USE ONLY

PR #	AR #	XR	RECEIVED BY
AMOUNT PAID \$	<input type="checkbox"/> CARD <input type="checkbox"/> CASH	DATE RECEIVED	REHS
	<input type="checkbox"/> CHECK#		

REVISED: 10/2022

- Submit application
- Application is processed
- Inspector will call to schedule inspection
- For application form, visit cchealth.org/eh/food/#mobile

<https://cchealth.org/eh/food/pdf/MFF-app-packet.pdf>

What to expect during the permit year

- Permit Inspection (annual)
- Routine Inspection (1/year)
- Apply for permit renewal by December



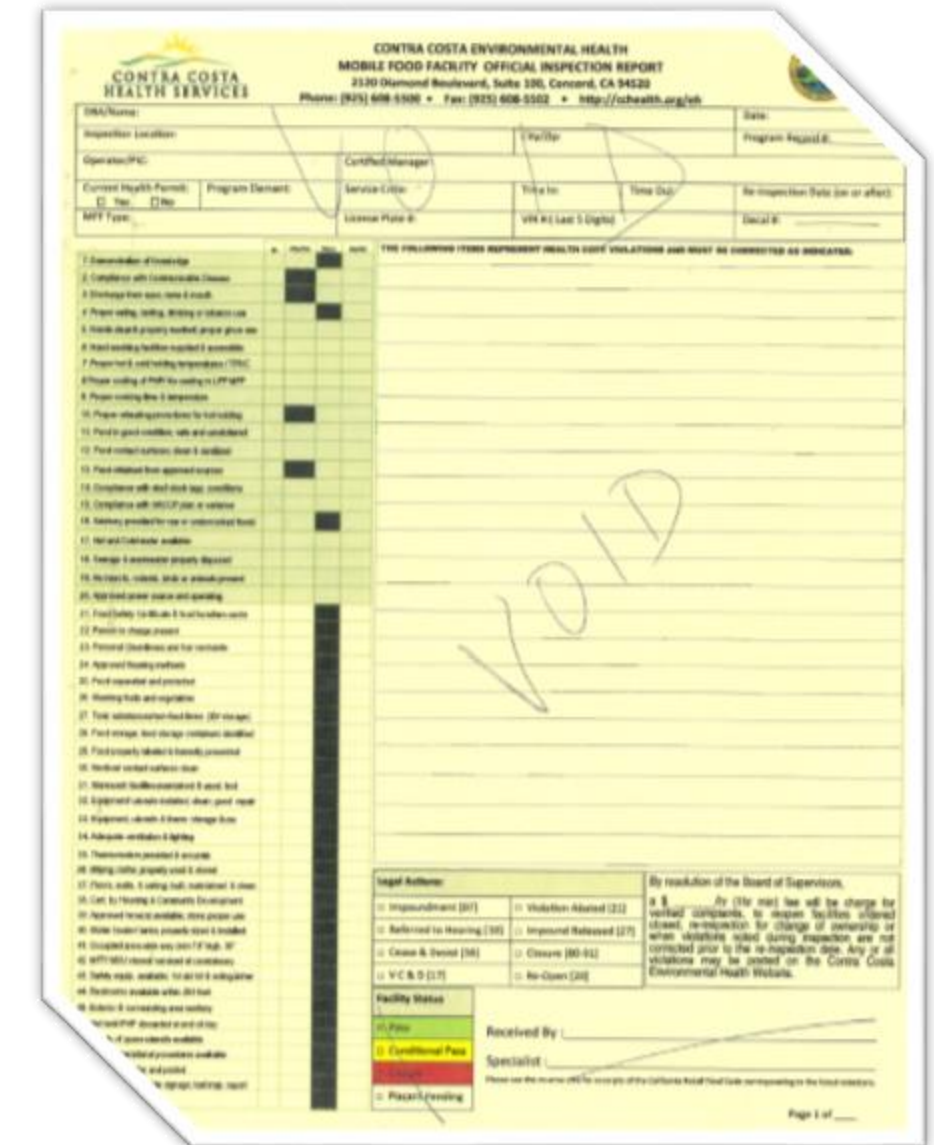
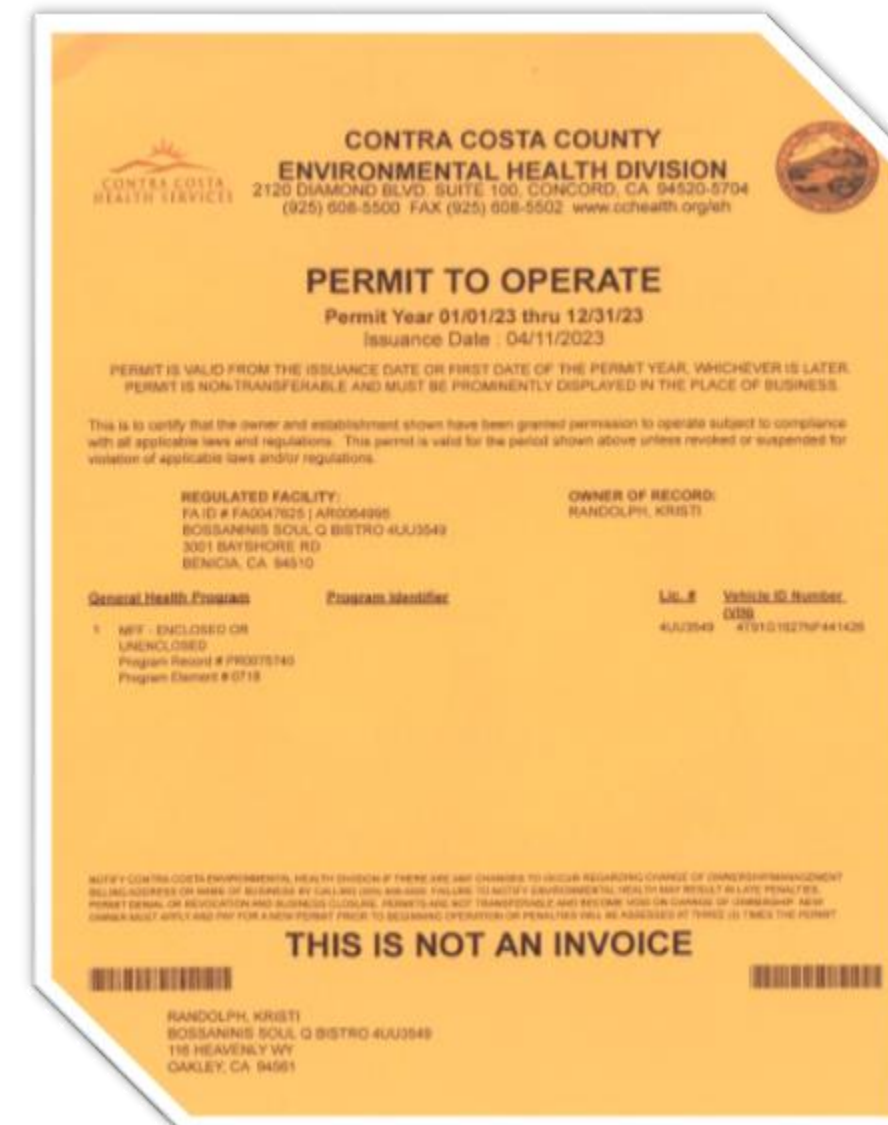
MFF Inspections

Permit Inspection

- Structural inspection of MFF unit

Routine Inspection

- Unannounced while actively operating
- Evaluate critical risk factors



Operating Requirements

Location

Follow cities' requirements

- Incorporated (city/town) vs. unincorporated (county)

Location cannot:

- Endanger pedestrian safety
- Obstruct parking and traffic regulations

Hours

Follow cities' requirements

En Route: moving locations after 1-2 hours of operating

Fixed Location: operating in same location for more than 1-2 hours

Unincorporated:

- Can't operate 8 p.m. - 6:30 a.m.
- Maximum operation time:
 - Motorized - 1 hour
 - **Non-motorized - 2 hours**

Restrooms

- Enclosed mobile food units must operate within 200 feet of a restroom if operating for more than 1 hour in a fixed location
- CMFOs are exempt if operated by more than 1 employee

Full Preparation MFF

- More structural requirements than CMFOs
- Contact us for more information
 - Review Constructions Checklist
 - Set up in-person consultation



Contra Costa Environmental Health Website

<https://cchealth.org/eh/food/#mobile>

How to schedule a consultation

CONTRA COSTA
HEALTH



cchealth.org

Thank You

Contra Costa Environmental Health
2120 Diamond Blvd., Ste. 100
Concord

Mobile Food Program Inspectors:

Jessica Collado
Kareem Mohsen

(925) 608-5500

Retail.food@cchealth.org

cchealth.org/eh