



MOBILE FOOD PLAN CHECK REVIEW FORM

County of Monterey, Environmental Health Bureau
 1270 Natividad Rd, Salinas, CA 93906
 (831) 755-4505 FAX (831) 755--4880
 www.mtyhd.org/eh

DBA _____

Date (MM/DD/YY)

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 SITE ADDRESS

Project Number:

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 BUSINESS OWNER ADDRESS

Permit Number:

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- Plans Approved Plans Require Corrections

		IN=IN COMPLIANCE	OUT=MAKE CORRECTION ON PLANS	N/A=NOT APPLICABLE
IN	OUT	Plan Submission		
				Application Complete
				Two Sets of Plans
				Easily Readable Plans 1/4 inch = 1 foot
				Drawings Show all Four Sides of Vehicle
				Submission of SSOP (IF Mobile Support Unit is Used or Single Site Operation)/
				Submission of Proposed Commissary Letter
				Site Plan For Single Site Mobile Food Facility
				Restroom Use letter Provided (Not to Exceed 200 Feet)
				Menu
IN	OUT	Construction Plan		
				Equipment Shown on Plans
				Approved (NSF, ANSI, ITS, ETL, EPH) / Mechanical Refrigeration Shown on Plans
				Surfaces Approved / Joints Tightly Fitted and Sealed
				4" inch Gap of Unobstructed Space for Cleaning Between Bottom of Equipment and Surface
				All Non-portable Equipment Must Be on Primary Mobile Food Facility
IN	OUT	N/A	Electrical	
				Electrical Components / Electrical Diagram Shown
				Meet Underwriter's Laboratory Standards
				Light Fixtures Bulbs Covered and Complete Enclosed or Shatter Proof
				Adequate Electrical Supply
				Source of Electrical Supply Described on Plans
				Occupied Mobile Food Facility That Has 110 volts electrical must have HCD
IN	OUT	N/A	Water / Waste Water Tank Showed (Required for Open Food / Food Handling at Mobile Food Facilities)	
				Labeled Properly
				Food Grade Material / ANSI Approved
				Adequately Vented / Screen with 16 Mesh Screen
				5 Gallons Minimum for Hand Wash Sink
				15 Gallons of Water Minimum (Limited Food Preparation) / 25 Gallons of Water Minimum
				Portable Water Tanks (less than 10 gallons / 80lbs or less
				Liquid Hoses Are Not The Same Color As Waster Water Hoses
				Capacity of Wastewater Tank (1.5 times or 150% of Product of Water + 33% of Total Ice Bin + 15% Water liquid)
				Discharge Valve on Steam Table
				Plumbing Components Shown / Meet Current Plumbing Code / Water Connection 5 Feet Above Ground

IN	OUT	Hand Wash Sink (Required for Open Food / Food Handling at Mobile Food Facilities)	
			Size 9X9X5 inches in Depth
			Approved Location on Unit
			Mixing Faucet for Cold and Hot Running Water
			Single Use Soap and Towel Dispenser
			Hot water Supplied at 100°F to 108°F
			One Half Gallon Water Heater for Hand Wash Sink (If Only Hand Sink Is Required)
			6" Inch Splash Guard If Next To Warewashing Sink / Space is Greater Than 24" Inches
IN	OUT	N/A	Ware Wash Sink (Required for Open Potentially Hazardous Food Preparation) Limited Food Preparation is (Cooked/Blended/Prepared)
			Three Compartment Sink With Sink Size of 12X12X10 inches OR 10X14X10 inches
			Drain Board Same Size As A One Compartment Sink With A Minimum One Inch Lip Or Rim / Slope 1/8 inch
			Mixing Faucet For Cold and Hot Running Water
			Hot Water At Least To 120°F / 3 Gallon Minimum Capacity for Hot Water Heater
			Limited Food Preparation SSOP Provided / Sufficient Number Of Utensils / Exempt
IN	OUT	N/A	Ventilation
			Mechanical Ventilation Provided For Equipment That Produces Odors, Smoke, Steam, Grease, Heat and Vapors
			Installed and Maintained Per Uniform Mechanical Code / Housing and Community Development HCD
			Adequate Cooking Equipment, Hood, Duct, Fans, Fire Suppression System
IN	OUT	N/A	Safety Requirements
			Pressurized Cylinders Secured / Properly Vented 10 inches / Certification On Device / ANSI Approval
			Propane Located Outside The Mobile Food Facility
			First Aid Kit Provided
			Utensils Stored and Secured On Mobile Food Facility
			Positive Closing lids On Deep Fryers
			Coffee Urns Installed In An Compartment To Prevent Spillage / Metal Protective Device Installed On Glass Level Sight Glass
			Housing Community Development HCD Compliance For Liquefied Petroleum Equipment
			10-BC Rated Fire Extinguisher Provided / Mounted / Accessible
			Gas Fired Appliances Properly Insulated In A Manner To Prevent Excessive Heat Build Up and Injury
IN	OUT	N/A	Occupied Mobile Food Facilities Requirements
			Height of 74 Inches/ Walkway of 30 Inches Wide
			Maximum Food Service Openings of 216 Square Inches / 16 Mesh Screen Used For Pass Through Window / Self Closing Entrances and Screens
			Cove Floor With Radius of 3/8 Inch / Extends Up Wall 4 inches
			Floors / Walls / Countertops Made of Approved Material
			Secondary emergency exit labeled, "SAFETY EXIT", w/ an unobstructed passage of at least 24"x36"
IN	OUT	Exterior Requirements (Signage)	
		Permanent lettering that is: 3" inch for Business Name / 1" inch for Owner's Name,City, State, Zip Affixed to Both Sides / No Smoking Signs	

Reviewed by: _____

Date: _____

1. Correct all "OUT" box sections on plans and resubmit to Department of Environmental Health. A fee may be applied to review corrected plans.
2. Changes to equipment layout, menu, or application must be submitted for approval. Changes made without approval will null and void plan approval.
3. Obtain all applicable agencies permits and approvals.
4. The operational Health Permit may be applied for after the preliminary inspection. New business owners are encouraged to be present at the time of the final inspection.
5. Owners and/or operators must pass an approved and accredited Food Safety Certification course. Proof of successful completion of this course is to be furnished at the final inspection.
6. At the time when the final inspection is requested, the facility shall have all utilities operational and all refrigeration shall have an ambient air temperature of 38°F or below and shall be equipped with a thermometer accurate to +/- 2°F in the warmest section of the unit. All equipment is to be in place and functional.
7. Occupied Mobile Food Facilities provided with utilities must have Housing and Community Development HCD placard or insignia on vehicle or trailer.
8. Seal all cracks, gaps and crevices in counters, cabinets, around metal flashing, sink backsplashes, around pipes and conduits with silicone sealant.

CALL _____ AT LEAST 5 WORKING DAYS IN ADVANCE TO SCHEDULE PRELIMINARY AND FINAL INSPECTIONS. A FINAL INSPECTION SHALL BE CONDUCTED AND AN ENVIRONMENTAL HEALTH PERMIT SHALL BE ISSUED PRIOR TO OPENING AND OPERATING THIS MOBILE FOOD FACILITY.