



# MOBILE FOOD FACILITY PERMITS

	<u>Menu</u>	<u>Structural Requirements</u>	<u>Documents Required</u>
<b>Prepackaged Food</b> <b>PE 1634</b> <b>\$184</b>	<ul style="list-style-type: none"> <li>NO food preparation</li> <li>NO open food</li> <li>Prepackaged food ONLY</li> <li>food items may be factory sealed or prepackaged at the commissary</li> <li>All prepackaged food must have proper labeling</li> <li>Prepackaged food may be shelf stable or <b>PHF</b></li> </ul>	<ul style="list-style-type: none"> <li>Cart, Trailer, or food Truck</li> <li>Mechanical Refrigeration/ hot holding unit (if <b>PHF</b> prepackaged food on menu)</li> <li>HCD insignia is required for trailer or truck if operator stands up inside</li> <li>Name of business, name of mobile operator, City, State, Zip Code on customer side of trailer/cart, or on both sides if it is a motorized vehicle</li> </ul>	<ul style="list-style-type: none"> <li>Signed commissary form</li> <li>Signed restroom form (if stopping for more than 1 hour in any one location)</li> <li>Vehicle registration if trailer or truck</li> <li>Completed Mobile Food Facility Route Sheet</li> </ul>
<b>Limited Food Preparation</b> <b>PE 1636</b> <b>\$258</b>	<ul style="list-style-type: none"> <li>Preparation of <b>non-PHF</b> food such as churros, popcorn, cotton candy, and shaved ice</li> <li>Hot holding of tamales in their original inedible wrapper</li> <li>Reheating and assembly of steamed/boiled hotdogs (no grilling/ bacon wrapped hotdogs)</li> <li>Only <b>non-PHF</b> condiments allowed for hotdog carts such as: ketchup, mustard, relish, mayo (NO chili, cheese, or onions)</li> </ul>	<ul style="list-style-type: none"> <li>Cart, Trailer, or food Truck</li> <li>Mechanical Refrigeration/ hot holding unit (if <b>PHF</b> food on menu)</li> <li>All food preparation must be done inside a food compartment</li> <li>HCD insignia is required for trailer or truck if operator stands up inside</li> <li>Handwash sink required equipped with soap and towel dispensers</li> <li>Water heater</li> <li>Fresh water tank</li> <li>Wastewater tank</li> <li>Name of business, name of mobile operator, City, State, Zip Code on customer side of trailer/cart, or on both sides if it is a motorized vehicle</li> </ul>	<ul style="list-style-type: none"> <li>Signed commissary form</li> <li>Signed restroom form (if stopping for more than 1 hour in any one location)</li> <li>Written Operational Procedure form</li> <li>Food handler Card if handling only <b>non-PHF</b> food <b>OR</b> Food Manager Safety Certificate if handling <b>PHF</b> food</li> <li>Vehicle registration if trailer or truck</li> <li>Completed Mobile Food Facility Route Sheet</li> </ul>
<b>Full Food Preparation</b> <b>PE 1635</b> <b>\$441</b>	<p>Preparation of any/all <b>PHF</b> food including:</p> <ul style="list-style-type: none"> <li>Washing</li> <li>Rinsing</li> <li>Slicing</li> <li>Cooling</li> <li>Frying</li> <li>Hot Holding</li> <li>Chopping</li> <li>Thawing</li> <li>Cooking</li> <li>Reheating</li> <li>Grilling</li> </ul> <p>non-prepackaged food</p> <p>Examples: burgers, sandwiches, tacos/burritos, frito boats, tostilocos, baked potatoes, roasted corn, aguas frescas</p>	<ul style="list-style-type: none"> <li>Fully enclosed trailer or food Truck</li> <li>Mechanical Refrigeration and/or hot holding unit</li> <li>HCD insignia</li> <li>Service window limited to 216 square inches and must be self-closing</li> <li>Mechanical Exhaust Ventilation</li> <li>3-compartment sink with 2 integral drainboards</li> <li>Handwash sink equipped with soap and towel dispensers</li> <li>Water heater</li> <li>Fresh water tank</li> <li>Wastewater tank</li> <li>Name of business, name of mobile operator, City, State, Zip Code on customer side of trailer, or on both sides if it is a motorized vehicle</li> </ul>	<ul style="list-style-type: none"> <li>Signed commissary form</li> <li>Signed restroom form (if stopping for more than 1 hour in any one location)</li> <li>Written Operational Procedure form</li> <li>Route</li> <li>Food Manager Safety Certificate</li> <li>Vehicle registration</li> <li>Completed Mobile Food Facility Route Sheet</li> </ul>

\*PHF=Potentially Hazardous Food (Food requiring refrigeration or hot holding)

\*All equipment (sinks, refrigerators etc.) must be NSF/ANSI certified

NOTE: THIS IS NOT A FULLY INCLUSIVE LIST.

PLEASE REFER TO THE TULARE COUNTY MOBILE FOOD FACILITY PLAN CHECK GUIDELINES FOR A FULL LIST OF REQUIREMENTS.

\*Fees above reflect the current fee schedule for 2022. Contact Tulare County Environmental Health for the most up to date fee schedule. Revised 7/20/2022