



Can a Restaurant be a Commissary for a Mobile Food Facility?

INFORMATIONAL BULLETIN NO. 96-17-DES



All annually permitted mobile food facilities (MFFs) in Riverside County are required under state law (California Retail Food Code Section 114295) to store and service their MFF at a commissary or other approved location. This approved location must be able to provide the necessary facilities to properly service and support the MFF. This bulletin shall serve as a guideline for using a restaurant as an approved commissary location.

For a restaurant to be considered as an approved commissary location, contact a plan check specialist in your local area Environmental Health office to schedule an on-site evaluation. The on-site evaluation will be conducted to determine if the restaurant can provide all necessary amenities to service the MFF. Use of a restaurant as a MFF commissary will only be approved for open food MFF. All such requests will be considered on a case-by-case basis and will require detailed written operational procedures which are subject to approval by this Department, the local water district, and any other local agencies having jurisdiction in that particular geographical area.

What does the restaurant need to provide the mobile food facility?

- Full access to the restaurant for the MFF operator and his/her employees.
- Adequate and approved facilities for the sanitary disposal of all waste, including used/spent oils, garbage and refuse originating from the MFF.
- Approved facilities and procedures for the flush cleaning of the MFF interior and washing of the MFF exterior.
- A sanitary method of filling up the freshwater tanks. The freshwater connection must be a dedicated “quick-disconnect” type of potable water connection that only the MFF operator uses and is protected from contamination when not in use (i.e. “lockbox”). The connection must be in a sanitary location and installed at least 12 inches off the floor.



“Lockbox”



“Quick-Disconnect”

- Parking space for the MFF with an approved, dedicated electrical hook-up providing power to the MFF when it is not in use.
- Restaurant must be in good standing and have adequate space to support the additional operation as determined by this Department. This space includes, but is not limited to, storage, preparation, and cleaning.