



DEPARTMENT OF ENVIRONMENTAL HEALTH County of Riverside

INFORMATIONAL BULLETIN NO. 41-07-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

PREPACKAGED MOBILE FOOD FACILITIES

This bulletin will assist a potential vendor with information on how to obtain a health permit and how to properly operate a prepackaged Mobile Food Facility (MFF). This bulletin does not pertain to non-prepackaged MFF's. Refer to the "Non-prepackaged Mobile Food Facility Guidelines" for those requirements.

The Department Of Environmental Health classifies prepackaged MFF's into two distinct groups:

- The first group includes any prepackaged MFF that holds hot prepackaged food and/or places food items on or in ice bins. This group should refer to the "Prepackaged Mobile Food Facility Guidelines" for rules and construction for these types of operations.
- The second group comprises MFF's that sell whole uncut produce and/or frozen ready-to-eat products. These types of operations should refer to this document for general requirements.

MFF Permitting Checklist for whole uncut produce and/or frozen ready-to-eat products:

- [] Provide proper identification on at least two public sides of your MFF if motorized and one side if non-motorized. Signage shall have all the following elements:
 - a. Business name (DBA) and first and last name of owner (unless the name is the same as the business name) at least 3 inches in height.
 - b. City, State, Zip Code at least 1 inch in height.
 - c. All numbers and letters need to be in contrasting color to the MFF exterior, so that they can be easily viewed.
 - d. Signage must be permanently affixed to the MFF.
- [] Make sure that your MFF is constructed in such a way that all surfaces, compartments, walls, construction joints, etc. are smooth, durable, non-absorbent, easily accessible, and easily cleanable. Unfinished wooden surfaces are not approved.
- [] Obtain a signed "Commissary Agreement Letter" from an approved commissary. MFF's are required by law to report to an approved commissary DAILY for storage, cleaning and servicing operations. Bring the signed letter with you to the inspection appointment.
- [] Make sure that all food equipment, including the MFF itself, is commercial grade, constructed of non-toxic materials, and is easily cleanable. All equipment must be permanently attached to the MFF. Contact this department for approval of any custom built equipment prior to construction.
- [] Contact the Department office nearest you for inspection days, times and fees

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – www.rivcoeh.org

Daily Business Practices Checklist:

- All food displayed, sold, or offered for sale from MFF's must be pre-packaged at a permitted facility. **FOODS PRODUCED OR STORED AT HOME ARE NOT APPROVED.**
- Foods can only be stored, displayed, and sold from the approved MFF, no tables or other such items are acceptable.
- During transportation and storage, foods and food contact surfaces must be protected from possible contamination.
- Any food left over at the end of the day must be stored at the commissary along with the MFF.
- Always operate within 200 feet of a restroom.

*Document available in an alternate format upon request.