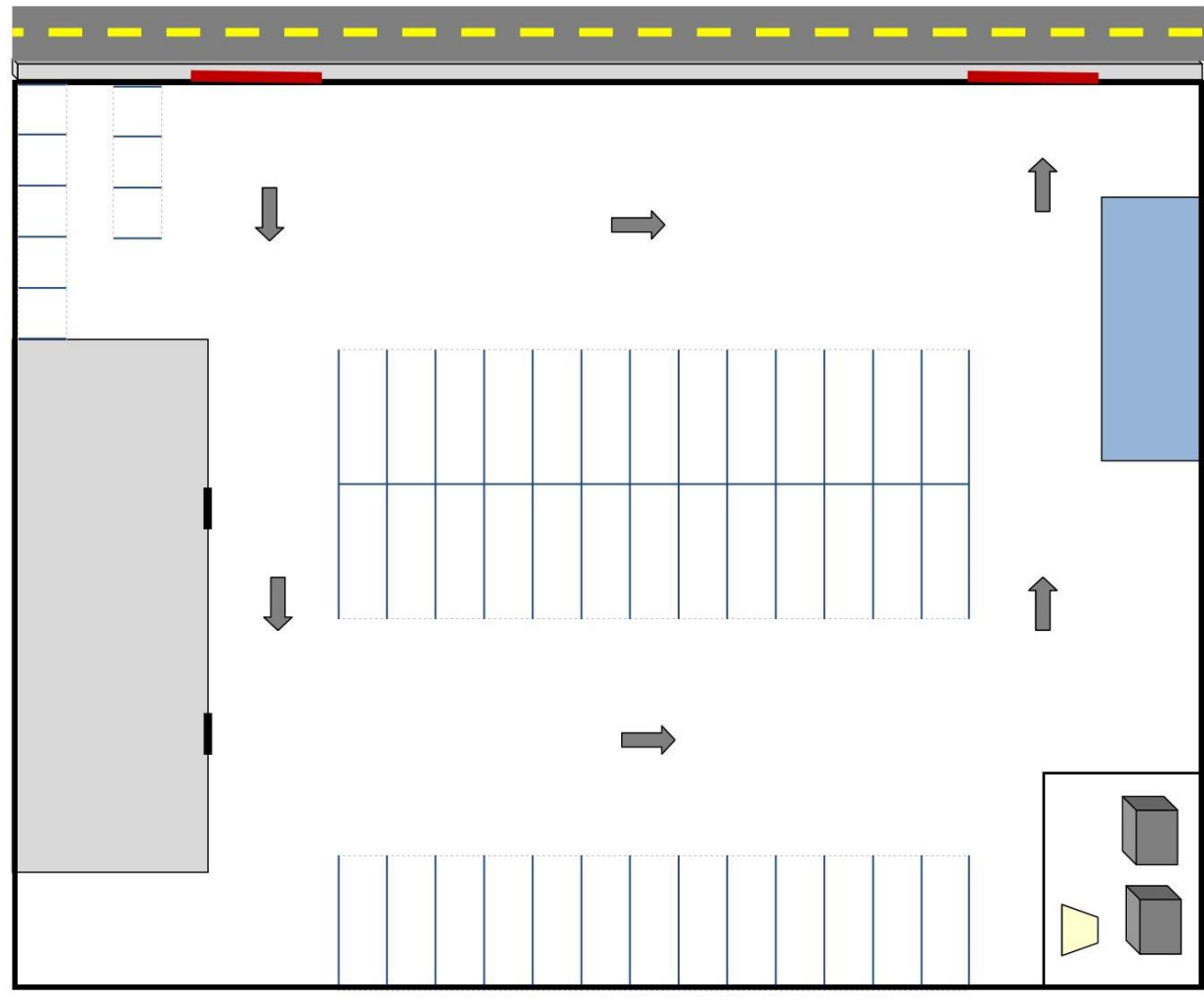




Construction Guidelines for Category 4 and 5 Mobile Food Facility Commissaries



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These guidelines establish the requirements for construction of commissaries that support categories 4 and 5 Mobile Food Facility (MFF) operations. Commissaries, at a minimum, must provide food storage, space for food processing, a safe and approved source of freshwater, an approved area for dumping waste tanks, an area for vehicle cleaning, and an area for storing the MFF.

Before starting to construct, enlarge, alter, or convert any building to use as a commissary or making changes to an existing commissary, plans must be reviewed and approved by Riverside County's Environmental Health plan check program. Three sets of detailed plans (minimum scale: 1/4 inch = 1 foot) and equipment specifications must be submitted for review and be approved before starting work. The type of MFF supported will dictate the requirements for the commissary. For the typical non-prepackaged category 4 or 5 MFF commissary, the following is required:

General Construction and Equipment Requirements

1. Business Plan:

- a) Submit a business plan that details the scope of the operation (i.e., how many non-prepackaged trucks, packaged trucks, carts, hot trucks, cold trucks, etc. will be serviced at the commissary). Specify what utilities and services will be provided (i.e., electrical hook-ups, ice provided, bulk propane available for use, dump stations, fresh water filling stations, full kitchen facilities, etc.).

2. Plot Plan:

- a) Show the location of the commissary and all parking spaces. The number of parking spaces must be identified. Identify all utility locations (i.e., cart wash area, trash area, sewer, grease interceptor, clarifier, electric pedestals, potable water connections, etc.).
- b) Adequate facilities shall be provided for the sanitary disposal of liquid waste. Provide a letter from the local sanitary sewer district for separator/clarifier/grease interceptor clearance or installation.

3. MFF Vehicle Cleaning and Storage:

- a) Provide one wash bay for every ten (10) vehicles (wash bays are not required for prepackaged food carts or trucks).
- b) Adequate facilities for the disposal of liquid waste from the MFF to the sanitary sewer shall be provided. The waste water is to be conveyed by gravity flow without the use of pumps.
- c) Potable water shall be available to fill the fresh water tanks. Faucets are to be constructed, located and maintained in a manner that provides protection from contamination. Potable water lines shall be kept 12 inches off the floor and shall be fitted with a food grade hose. Approved "quick disconnect" style connections must be available for filling of freshwater tanks. "V-thread", garden hose style connections cannot be used to fill freshwater tanks.

- d) Areas servicing the MFF shall have overhead protection. Areas used only for the loading, filling of water, or the discharge of sewage and other liquid waste through the use of a closed system of hoses shall not require overhead protection. Hoses shall be color coded to distinguish potable water hoses from wastewater hoses. Potable water hoses are to be green with white lettering designating them for potable water. Wastewater hoses are to be yellow with black lettering distinguishing them for wastewater (2013 Cal UPC, Section 601.2)
- e) Servicing areas used for cleaning shall be sloped and drained into an approved waste water system.
- f) Adequate electrical outlets shall be provided for the MFFs that require electrical service.
- g) MFF vehicles shall be stored at their commissary when not in operation. Adequate parking spaces for all of the MFFs based out of the commissary must be provided. These facilities are to be constructed and operated in compliance with applicable, building, zoning, sewer and storm water codes for the jurisdiction in which they operate.
- h) MFFs shall be cleaned and serviced at least once per day at the commissary.

4. Garbage and Trash Area:

- a) Adequate facilities shall be provided for the handling and disposal of garbage and refuse originating from the MFFs and commissary. An area shall be provided for the storage and cleaning of the garbage and trash containers.
- b) The interior walls, floor, and ceiling of this area shall be constructed of smooth, impervious and easily cleanable materials (wooden slats, porous block or brick are not acceptable).
- c) The area shall be properly drained so as not to create a nuisance with standing water.
- d) Provide an adequate number of grease bins and dumpsters with lids.

5. Restrooms:

- a) Provide one restroom for each sex up to the first 25 parking spaces. For each additional 25 parking spaces an additional restroom shall be provided for each sex (2013 Cal UPC – Recreational Vehicle Guidelines Part E-M).
- b) Restrooms must be accessible at all times and must be located within 200 feet of the parking lot for vehicle storage.
- c) Single service wall mounted soap and paper towel dispensers are required at each hand sink.
- d) Restrooms must be provided with a self-closing door, adequate ventilation, and lighting.

Requirements For Interior Food Preparation, Food Storage, and Utensil Wash Areas

1. Floors:

- a) All floor surfaces shall be easily cleanable, durable, smooth, and impervious to water, grease, and acid.
- b) Floor surfaces shall be of an approved type that continues up the wall at least 4 inches and incorporate an integral 3/8 inch radial cove base for all areas where:
 - i. Food is packaged, dispensed, or stored.
 - ii. Utensils are washed.
 - iii. Janitorial facilities are located.
 - iv. Restrooms.
- c) Additionally, rooms where carts and trucks are washed must have an approved floor that slopes to a floor drain.

2. Walls:

- a) Walls in all areas where food is packaged, dispensed, or stored shall be durable, smooth, non-absorbent, and easily cleanable. Additionally, walls in wet areas shall have an easily cleanable and water resistant finish that extends up the wall at least 8 feet.

3. Ceiling:

- a) Ceiling surfaces shall be durable, smooth, non-absorbent, and easily cleanable.

4. Floor Sinks:

- a) All liquid condensate waste shall be drained indirectly into an approved floor sink.
- b) Floor sinks must be installed flush with the floor finish.
- c) Floor sinks must be readily accessible for cleaning.
- d) Floor sinks are not permitted inside walk-in units.
- e) All liquid wastes from any utensil washing sinks or food preparation sinks must drain indirectly to a floor sink.
- f) All waste lines to floor sinks must have at least a 1 inch air gap above the floor sink.

5. Water:

- a) The water supply must be potable and from an approved source.
- b) A commercial grade hot water heater must be installed of adequate size and capacity (as determined by this Department). The minimum capacity is 100 gallons.
- c) All sinks shall be provided with hot and cold water from a mixing faucet.
- d) The water supply must be a minimum 20 psi with a minimum flow of 2 gallons per minute at an outlet. The water pressure shall not exceed 80 psi (2013 Cal UPC – Recreational Vehicle Guidelines Part E60.0).
- e) Proper backflow prevention devices are required to be installed as needed.

6. Equipment:

- a) All food service equipment shall meet or have equivalent sanitation standards certified by an ANSI accredited testing agency (i.e. NSF, ETL Sanitation, CSA, etc.).
- b) All floor mounted equipment and shelving shall be placed on 6 inch high round metal legs, casters, or be completely sealed in position on a four inch high coved base.
- c) Counter top equipment must be provided with 4 inch high legs unless equipment can be readily moved (80 pounds or less) by an employee for cleaning.
- d) The production of ice for public consumption shall be done indoors.
- e) Food preparation facilities to support the scope of the food processing performed on the MFF shall be provided in an enclosed area. For example, food washing sinks for service of raw produce, worktables for food processing equipment, and hood exhaust ventilation systems for cooking equipment.

7. Refrigeration Units/ Freezers:

- a) All refrigeration units shall be specifically constructed and certified for commercial use and shall be certified by an ANSI accredited testing agency (i.e. NSF, ETL Sanitation, CSA, etc.)
- b) Units must be located within the approved food commissary.
- c) Walk-in refrigeration units shall open into the food commissary facility and not open to the exterior of the food facility.

8. Hand Washing Sinks:

- a) Hand sinks shall be provided in food preparation and utensil washing areas.
- b) Single service wall mounted soap and paper towel dispensers are required at each sink.
- c) Provide a minimum 6 inch high stainless steel splash guard to separate hand sink from other equipment and preparation areas.

9. Food Preparation Sinks:

- a) Provide a minimum of one food preparation sink as required for every 10 non-prepackaged vehicles. Food preparation sinks must have at least one compartment a minimum of 18"x18"x12" deep with a minimum of one integral drain board at least 18"x18".

10. Utensil/ Equipment Washing:

- a) An approved three compartment stainless steel sink with dual integral drain boards certified to current ANSI certified standards must be installed. The minimum compartment size shall be at least 18"x18"x12" deep with minimum 18"x18" drain boards. One sink must be located inside the commissary.
- b) Provide an additional three compartment sink per every 10 vehicles. The three compartment sinks must be accessible and in an area protected from the elements.

11. Food Storage:

- a) For non-prepackaged food vehicles, provide adequate back up dry storage shelving; minimum three tiers high and 18 inch wide per tier.
- b) Food storage areas must have approved finishes.

12. Lighting:

- a) Adequate lighting must be provided throughout the facility for proper maintenance.
- b) Light fixtures must be shatter proof in areas where food is being prepared, stored, and washed.

13. Janitorial/ Cart Wash Facilities:

- a) The vehicle wash area must have overhead protection.
- b) The wash area must be curbed.
- c) Provide approved finishes.
- d) Provide a floor basin style mop sink.

If you have any questions regarding these guidelines or the plan check process contact your local plan checker at one of our area offices listed at the bottom of page 1 of this guide. For additional information on MFFs or food safety, visit our website at www.rivcoeh.org.