



Public Information

County of Ventura • Resource Management Agency • Environmental Health
800 S. Victoria Ave., Ventura CA 93009 • 805 654-2813 • www.vcrma.org/envhealth

Mobile Food Facility (MFF), Type 2

Plan Check Guidelines to an Ice Cream Truck

Limitations: Limited to the sale of prepackaged ice cream and prepackaged nonpotentially hazardous foods such as ice cream, chips, candies, canned sodas and bottled water.

Consultation:

An MFF Type 2 ice cream truck that is **not powered** by a generator shall undergo a consultation inspection from a Ventura County MFF Plan Check Specialist to determine if the MFF meets criteria in accordance with the California Retail Food Code requirements. The MFF must meet all construction inspection requirements and a consultation fee must be paid on the day of the consultation. The Permit to Operate fee is due upon issuance of the permit. Contact an MFF Plan Check Specialist to schedule a consultation appointment. Submit two sets of plans. No plan check fee is required.

Plan Check:

An MFF Type 2 ice cream truck that is powered by a generator must meet all the construction requirements and must also have a certification insignia issued by the California Department of Housing and Community Development (HCD). Plan check is required for these types of MFFs. Submit two sets of plans with the plan check fee to the Environmental Health Division.

Construction Requirements:

1. Identify the MFF with the name of the facility, city, state, zip code of the permit holder; and if the permit holder's name is different from the name of the facility, also provide the name of the permittee.
 - a. Lettering shall be permanently indicated on the exterior of both sides of the MFF, be clearly visible, and legible to patrons.
 - b. The letters of the **name** shall be at least **3 inches high** and shall be in a contrasting color with the MFF.
 - c. Letters and numbers for the city, zip code, and the name of the permit holder shall be at least **1 inch high**.
2. All surfaces within the MFF:
 - a. Shall be smooth, readily accessible, and easily cleanable.
 - b. No unfinished wooden surfaces permitted.
 - c. All construction joints must be tightly fitted and sealed.

3. All food-related equipment shall be certified for sanitation by an American National Standards Institute (ANSI) accredited certification program (i.e., NSF, UL, ETL). All refrigeration units shall be self-evaporative.
4. All food and food contact surfaces must be protected from contamination during transport, storage and operation; and maintained in a clean and sanitary manner. Single-use utensils shall be individually wrapped or dispensed in a sanitary manner. Equipment shall be constructed of durable nontoxic materials and maintained in good repair.
5. The MFF shall operate out of a commissary and return at the end of the operating day for cleaning, sanitizing, servicing and storage. Non-potentially hazardous food shall be stored at an approved commissary, or within an approved fully enclosed vermin proof MFF. A letter of verification from the commissary must be provided to the Division prior to issuance of a health permit and permit renewal.
6. An MFF that is occupied during normal business operations shall have a clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space.
7. Floors, walls, and ceilings shall be impervious, smooth, and easily cleanable.
8. Food storage compartments shall be large enough to accommodate expected food volumes.
9. Food service openings are not required to have screens.
10. Electrical power supply may be provided to power accessories or appliances.
11. If the MFF is powered by a generator, the MFF must have a certification insignia issued by the California Department of Housing and Community Development (HCD). For more information, contact HCD at (951) 782-4420.
12. A first-aid kit shall be provided and located in a convenient area in an enclosed case.

Operation:

- If the MFF is at a location for more than one hour, ensure that it is located within 200 feet of an approved restroom. A Toilet Facilities Authorization Form must be provided to the Environmental Health Division.
- Ice cream trucks must return to a commissary at the end of each operating day.
- Maintain a copy of the inspection report in the MFF.
- All food offered for sale shall be obtained from an approved source. No food prepared or stored in a private home may be sold. All food packages must be properly labeled in English.
- Packaged ice cream must be maintained in frozen state. Provide accurate thermometers for all refrigeration units.
- Preparation of food is prohibited.
- Handling of unpackaged food is prohibited.

Plan Submittal:

- Two sets of plans shall be submitted for new or remodeled MFF.
- Plans must be complete, drawn to scale, easily readable, and showing all four sides, including the top view of the MFF.
- Provide a list of menu items to be sold.

Other Operational Requirements:

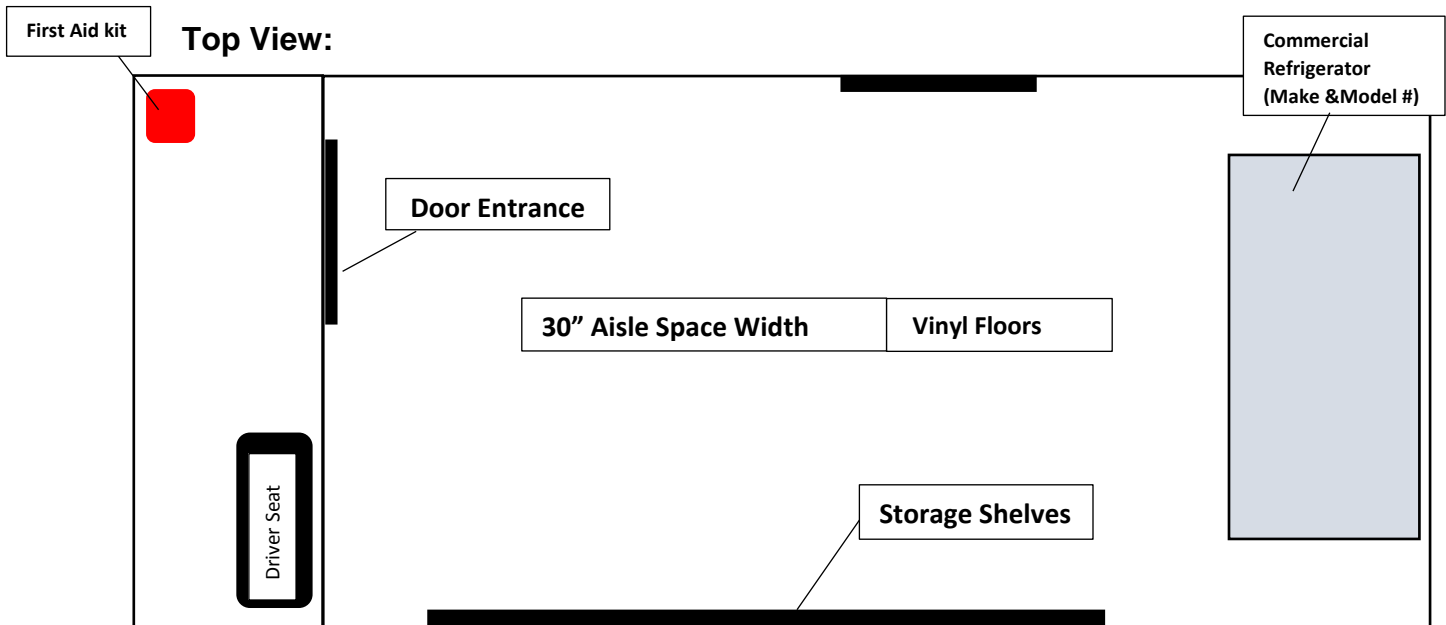
1. Route Sheet
2. Toilet Facilities Authorization (if you are operating at a location for more than one hour)
3. Commissary Letter

Plan Submittal Check List:

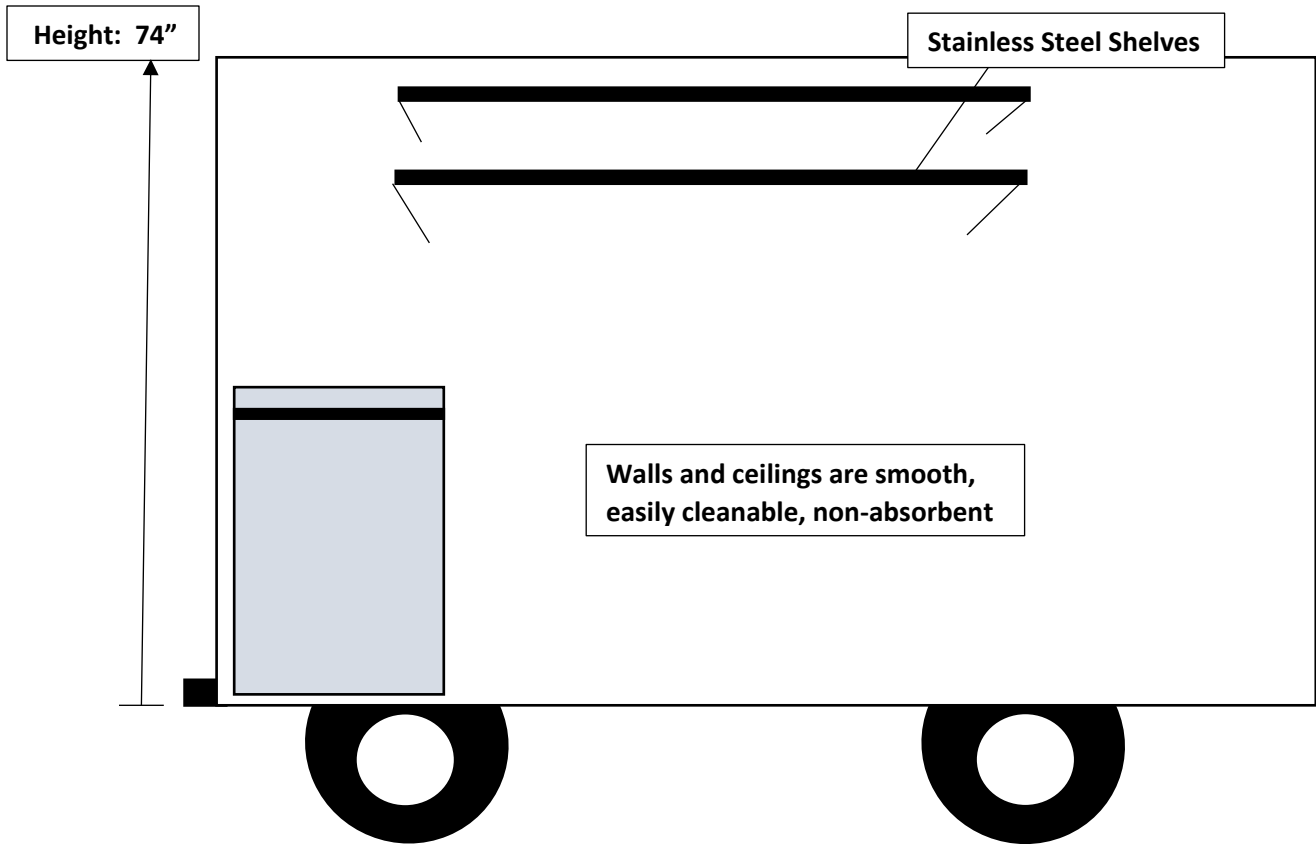
The items highlighted in red are requirements that must be illustrated on the plans. The items highlighted in blue will be checked during the construction inspection.

Sample Drawing: *MFF Type 2 Ice Cream Truck with a generator*

Y	N	N/A	Item
			Menu
			2 sets of plans, drawn to scale
			Drawing showing all 4 sides with top view
			Each piece of food service equipment and placement
			Specifications of equipment indicating manufacturer make & model #
			Finish schedule of food contact surfaces, countertops, food compartments (no unfinished wooden surface)
			Finish schedule of floor surfaces- _____
			All other component details: <input type="checkbox"/> shelves <input type="checkbox"/> storage areas
			If occupiable: Unobstructed height: <input type="checkbox"/> 74" Aisle space width: <input type="checkbox"/> 30"
			Power source _____
			First-aid kit
			Identification-name of facility, city, state, zip code of the permit holder <i>Lettering of business name: 3 inches high in contrasting color with MFF</i> <i>Lettering of city, zip, permit holder: 1 inch high</i>
			HCD (For MFFs that are occupiable and powered by a generator)
			Commissary letter



Side View 1:



Side View #2:

