



## Environmental Health Division • Public Information

County of Ventura • Resource Management Agency • <http://www.ventura.org/rma/envhealth>  
800 S. Victoria Ave, Ventura, CA. 93009-1730 • 805 654-2813 • 805 654-2480 Fax

### Requirements for Mobile Food Facilities (MFF) - Type 2

#### Prepackaged Potentially Hazardous Food, Whole Fish and Whole Shellfish, or Dispensing of Non-Potentially Hazardous Beverages

Each MFF must obtain and display a valid Ventura County Health Permit in order to operate in Ventura County. To obtain a Health Permit, bring the MFF to Lot G, the 3-hour parking area located in the County Government Center Complex. The public service counter of the Environmental Health Division (EHD) is located on the third floor of the Administration building. Permit fees are due and accompanying forms are completed at the counter, prior to inspection. Inspections are conducted between the hours of 8:00-9:00 AM and 3:00-4:30 PM Monday-Friday. No appointment is necessary. For further information, contact EHD at 805/654-2813.

All of the following requirements must be completed prior to permit issuance:

1. Identify the MFF with the name of the facility, city, state, zip code of the permittee; and if the permittee'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, state, zip code, and the name of the permittee shall be at least 1-inch high.
2. All surfaces within the MFF shall be smooth, readily accessible and easily cleanable. No unfinished wooden surfaces are permitted. All construction joints must be tightly fitted and sealed.
3. All food, food contact surfaces, and utensils 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 and nontoxic materials and maintained in good repair.
4. 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.

5. Food condiments for customer self-service shall be prepackaged or dispensed from an approved dispenser.
6. The MFF shall operate within 200 feet of approved and readily available toilet and hand wash facilities.
7. Potentially hazardous foods shall be maintained at or below 41° F or held at 135° F or above. Provide accurate thermometers for all refrigeration and hot holding units.
8. Potentially hazardous foods held at or above 135° F shall be discarded at the end of each operating day.
9. The MFF shall operate out of a commissary and return at the end of the operating day for cleaning, sanitizing, servicing and storage. All potentially hazardous food products (except as specified in #8 above) not sold by the end of the operating day shall be stored at the commissary. 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 EHD prior to issuance of a health permit and permit renewal.**
10. An MFF utilizing ice for the storage or display of food or beverage shall provide a wastewater holding tank equal to a minimum of one-third of the volume of the ice cabinet to allow for ice melt. **The submission of plans for review and approval may be required for these MFF prior to permit issuance.**
11. All wastewater from the MFF shall be discharged to an approved wastewater receptor at the commissary or other approved facility.
12. All appliances shall be for commercial use and meet applicable standards. Gas-fired appliances shall meet applicable ANSI standards. Electrical appliances shall meet applicable standards of Underwriter Laboratory.
13. 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.

Note: If the occupied MFF has 110 volt electrical, plumbing, a gas appliance/equipment, or a mechanical generator or compressor, it must have a certification insignia issued by the California Department of Housing and Community Development (HCD). Contact HCD at 951/782-4420 for requirements to obtain certification.

**This permit is limited to the retail sale of prepackaged potentially hazardous and non-potentially hazardous foods, whole fish, aquatic invertebrates, and bulk dispensing of non-potentially hazardous beverages (e.g. coffee) only. Preparation of food is prohibited.**