



Public Information

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

Requirements for Mobile Food Facilities (MFF) - Type 1 Prepackaged, Non-Potentially Hazardous Food and Produce

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 – Type 1 to the 3-hour “G” parking area located off Telephone Road near the Hall of Administration in the County Government Center Complex. The public service counter of the Environmental Health Division (EHD) is located on the third floor of the Hall of Administration. Inspections are conducted between the hours of 8:00-9:00 AM and 3:00-4:30 PM Monday - Friday. No appointment is necessary. This MFF – Type 1 permit is limited to the retail sale of uncut produce and pre-packaged non-potentially hazardous foods, not requiring refrigeration, **ONLY**. The permit fee, along with the following list of documents, must be presented at the time of permit inspection for review and processing:

1. DMV Registration
2. Driver License
3. MFF Route Information Sheet – available from our website at <https://www.vcrma.org/mobile-food-facilities>
4. Food source
5. Applicable Business Permit

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

1. Identify the MFF with the name of the business, city, state, and zip code of the permit holder; and if the permit holder's name is different from the name of the business, also provide the name of the permit holder.
 - a. Lettering shall be permanently indicated on the exterior of both sides of the MFF and be clearly visible and legible to consumers.
 - 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 permit holder 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 products not sold by the end of the operating day shall be stored at an approved commissary, or within an approved, enclosed, vermin-proof MFF.
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. Equipment shall be constructed of durable nontoxic materials and maintained in good repair.
5. All food offered for sale shall be obtained from an approved source. No food prepared or stored in a private home may be sold, unless that food is prepared by an approved registered or permitted cottage food operation. All food packages must be properly labeled in English.
6. The MFF shall operate within 200 feet of approved and readily-available toilet and hand wash facilities if the MFF is stopped to conduct business for more than a one-hour period.
7. 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.