

EXTENSIVE/MODERATE FOOD PREPARATION MOBILE FOOD FACILITY TRUCK/TRAILER PLAN SUBMITTAL CHECKLIST

Mobile Food Facility Name: _____

SR#: _____

	Items Submitting:	<i>SUBMIT PLANS AND OBTAIN APPROVAL BEFORE ANY CHANGES</i>
	<i>Provide completed checklist with plans. Any item marked "N/A" must be explained on plans and/or checklist.</i>	
	PDF of plans OR 2 sets of paper plans, drawn to scale	
	Drawings show all 4 sides, top view, and plumbing diagram	
	One copy of each technical specification sheet (user manual) for all MFF equipment, indicating manufacturer, make and model number(s) <i>(ex: generator, refrigerators, sinks, cooking equipment, etc.)</i>	
	Plan check application completed and a copy of the menu	
	HCD insignia number: (if applicable) _____ <i>Housing and Community Development (HCD) telephone number: 916-255-2532. Must have by time of inspection.</i>	
Plumbing:		
<i>All associated plumbing shall be shown on plans. Refer to plumbing diagram example attachment.</i>		
	Potable water tank inlet	
	Waste water tank drain valve	
	Overflow lines for both potable and wastewater tanks <i>Water tank vent shall terminate in a downward direction with covered screen</i>	
	Number of gallons of potable and wastewater tanks	
	Number of gallons of ice bin(s) (if any) <i>if no ice bin, state on plans or put "N/A"</i>	
	Include water heater type and size on plans <i>Handwashing sink only - ½ gallon minimum Hand washing and warewashing sink - 4 gallon minimum</i>	
	Dimensions of 3-compartment sink with dual drain boards shown <i>Acceptable: (12x12x10 or 10x14x10)</i>	
	Dimensions of hand sink <i>Acceptable: (9x9x5) (6" splash guard, if necessary)</i>	
	Steam table is fitted with discharge valve if filled with water	
Equipment:		
<i>Each piece of food service equipment shall be shown on plans with specification sheets (user manuals).</i>		
	All food equipment is ANSI approved for sanitation (NSF, ETL-S, UL-EPH, SA-S)	
	Deep fryers and steam tables, equipped with latching lids	
	Type of floor material stated on plans <i>Floor/wall juncture with 3/8 inch coving extending up wall 4-inch minimum.</i>	
	Power source shown on plans. Generator attached to mobile, accessible from outside	
Miscellaneous Items:		
<i>To be shown on plans</i>		
	Location of first aid kit	
	Location of fire extinguisher <i>10 BC-rated</i>	
	Self-closing door(s)	
	Emergency exit door <i>must be located on opposite side of main exit door; at least 24" x 36"</i>	
	Unobstructed height requirement <i>(if occupiable: 74" Height, 30" aisle width)</i>	
	Identification—name of business with city, state, zip code of commissary on two sides <i>Business name: 3 inches high in contrasting color. Commissary city/state/zip code: 1 inch high in contrasting color.</i>	
Food Preparation:		
<i>To be shown on plans only if truck/trailer is preparing food</i>		
	Mechanical ventilation for gas cooking equipment with 6-inch overhang	
	Size and location of any pass-through window <i>Size: no more than 216 sq. inches and no less than 18 inches apart. 16 mesh per sq. inch screen require</i>	