

MOBILE FOOD FACILITY (MFF) STANDARD OPERATING PROCEDURES

Required for all unenclosed MFFs (carts), optional for trucks/trailers

Name of MFF: _____

1. Foods served from the MFF will be prepared at the following location:

(Check all that apply)

- At commissary only — **REQUIRED FOR CARTS** (other than hot dogs, tamales, and corn on the cob)
- Inside the MFF and/or at commissary (TRUCKS/TRAILERS)
- At an approved food facility (if different from commissary, then provide Environmental Health Permit Number: _____)
- No food preparation, pre-packaged food only.

2. Indicate the location where you will store food at the end of the day:

- Commissary
- Other (describe) _____

3. Hot held food will be discarded at the end of the day at (NO COOLING OF FOOD PERMITTED ON MFF):

- Commissary
- Other (describe) _____
- N/A for pre-packaged food only

4. Indicate the location where you will store/park the MFF at the end of the day/overnight:

- Commissary
- Other (describe) _____

5. Indicate the specific sanitizer or sanitizing method that you will use at an approved warewashing sink by checking the box below:

- Contact with a solution of 100 ppm available chlorine for at least 30 seconds
- Contact with a solution of 200 ppm available quaternary ammonium for at least one minute.
- Other (describe) _____
- N/A for pre-packaged food only

6. All foods served from the MFF is purchased at and provided from an:

- Approved source (not an unpermitted home kitchen)
- Other (describe) _____

7. Where do you dispose of the dirty water from your waste tank(s) and obtain potable water for your clean water tank(s)?

- Commissary
- Other (describe)
- N/A for pre-packaged food only



8. Where do you wash your MFF vehicle?

- Commissary
- Other (describe) _____

9. Type of business operation (check all that apply):

- Drive a route (stops less than 1-hour)
- Operate in one location (stop longer than one hour)
- Operate at events (temporary events/catering/special events)
- Other (describe) _____

10. Where will you obtain ice?

- Commissary
- Other (describe)
- No ice will be used

11. How will the refrigerators be powered on the MFF when it is in-service and away from the commissary?

- Generator
- Electrical Outlet (complete Electrical Outlet Agreement)
- Other (describe) _____
- No refrigerated unit(s)

Acknowledgement:

I understand and agree that if I make changes to my operating procedures, I must notify County of Sonoma Environmental Health within 7 days. Revised operating procedures may be provided to EH@sonoma-county.org or mailed to 625 5th St. Santa Rosa, CA 95404, Attn: Mobile Food Program. Failure to notify Environmental Health of any changes may result in administrative action.

Authorized Signature: _____ Date: _____

Print Name: _____ Title: _____