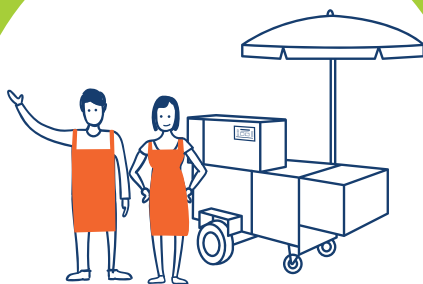


WHAT COMPACT MOBILE FOOD VENDORS SHOULD KNOW!



This guide aims to help you safely and legally operate your mobile food vending unit, ensuring the safety of your staff and customers by preventing foodborne illnesses and avoiding common violations.

Table of Contents

- I.** Introduction _____ 1
- II.** Inspection _____ 1
- III.** Notice of Violation _____ 1
- IV.** What You Should Know about Your Health Permit and Decal __ 2
- V.** Equipment and Size Requirements _____ 6
- VI.** Service and Storage Facilities _____ 9
- VII.** Daily Practice: Traveling to Your Vending Location _____ 15
- VIII.** How to set up your compact mobile food vending unit _____ 16
- IX.** What is limited food preparation? _____ 18
- X.** How to Safely Prepare, Hold and Serve Food _____ 19
- XI.** Shutting Down Your Vending Operation for the Day _____ 25

Please note that this guide applies to non-motorized mobile food vendors in City of Long Beach. We value your input and want this to be a useful resource. If you have any questions or feedback, please contact 562-570-4132 or email Environmentalhealth@longbeach.gov

Long Beach Department of Health and Human Services extends its gratitude to the New York City Health Department for graciously granting permission for the utilization of their booklet.

I. Introduction

It's important to follow all regulations and laws when operating your compact mobile food vending unit. The California Health and Safety Code defines a Compact Mobile Food Operation (CMFO) as a mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other non-motorized conveyance. The Code also specifies the food safety requirements for running Compact Mobile Food Operation businesses.

This guide offers the basics. For more details, consult with health department staff to provide you with individual assistance.

II. Inspections

The Health Department is required to inspect mobile food vending units at least once a year to make sure they are complying with the law. Inspections are also conducted:

- For permit issuance and renewals
- In response to complaints or other reports of violations
- To follow up on noted violations for compliance

At the end of the inspection, the inspector will give the mobile food vendor a report of any violations observed. All violations must be corrected immediately.

III. Notice of Violation

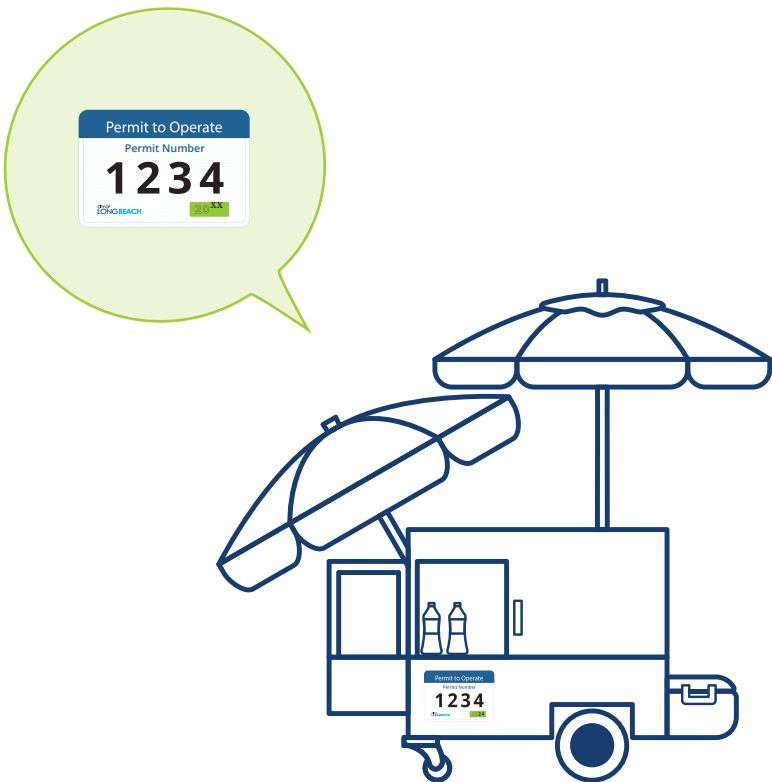
If you have unresolved violations, you may receive a Notice of Violation, which:

- Notifies the permit holder of the opportunity to attend a hearing at the health department
- Provides information on how to respond to the Notice of Violation
- Informs the permit holder that he or she may submit evidence to challenge the Health Department's findings, provide a defense and/ or show compliance

NOTE: You can be charged up to 3 times cost of the permit fee in lieu of administrative fine for non-compliance

IV. What You Should Know About Your Permit and Decal

- Licenses, permits and decals cannot be sold, rented or given to another person.
- Vendors must always carry a current permit.
- To sell food, a compact mobile food vending unit must have a current decal on it.



Who is allowed to vend?

Only compact mobile food operators who have a current health permit may sell food or drinks. The compact mobile food vending unit must have a current decal posted in a readily visible location.

What does the permit holder have to do?

- Permit holders must responsibly operate and supervise their compact mobile food unit at all times
- Permit holders are responsible for correcting all violations, including those performed by an employee.
- Permit holders are responsible for paying any fines.



Glossary:

Cold Holding Unit – Mechanical refrigeration equipment used to keep foods being stored or held for service at or below 41 degrees F.

Hand Wash Sink – A sink used only for washing your hands. You may not use this sink for cleaning utensils or preparing food.

Hot Holding Unit – Equipment used to keep foods being stored or held for service at or above 135 degrees F. Hot-holding equipment includes steam tables or food warmers. Cooking equipment such as a grill or oven is not hot-holding equipment.

Overhead Structure – A structure such as an overhang, roof, canopy, umbrella or similar device that protects the food and equipment on the mobile food vending unit from contamination.

Potable Water – Water that is safe to drink. Compact mobile food operations that prepare food are required to have potable water for washing hands and cleaning food and cooking tools. Units that do not prepare food, such as whole fruits and vegetables, do not require potable water.

Thermometers – Equipment that measures the temperature of the food and the cold and hot-holding equipment, including thermometers and thermocouples. Thermometers used for food must be able to measure the temperature ranges for the types of foods prepared and served on the mobile food unit. Thermometers must be used in cold-holding units and be placed in the warmest part of cold holding to measure the temperature. Thermometers used to measure the temperature of food in hot-holding equipment must be placed to measure the temperature in the coolest part of such equipment.

Three-Compartment Sink – A warewashing sink that is equipped with at least three basins to wash, rinse and sanitize your cooking tools.

Ventilation – Mechanical equipment, usually a hood with an electric fan and removable grease filters, used to prevent grease, steam, smoke, odors and fumes from collecting inside, outside or on the mobile food vending unit and contaminating food or causing a nuisance.

Wastewater Tank – A metal or plastic tank for storing wastewater from your food operation. The tank must be durable, corrosion resistant and nonabsorbent, with a smooth and easily cleanable surface. It must have 50 percent more capacity than the potable water supply tank.

Water Supply Tank – A tank for storing potable water for your mobile food unit. The tank must be made of metal, food-grade plastic or other materials that are durable, corrosion resistant and nonabsorbent. It must have a smooth and easily cleanable surface.

V. Equipment and Size Requirements



When your CMFO was issued a decal, it met the below requirements to safely operate and serve food.

Equipment needed for different types of food preparation:

For unpackaged food with limited food preparation such as fried or grilled sausages, poultry, fish, shish kebabs, hamburgers, tacos, burritos, eggs and gyros:

- Potable water (water that is safe to drink)
- Sinks for washing cooking tools
- Hand wash sink
- Wastewater tank
- Overhead structure
- Ventilation
- Hot holding unit
- Cold holding unit
- Thermometers

Prepackaged frozen desserts, prepackaged sandwiches, and prepackaged and pre-sliced fruit and vegetables:

- Overhead structure (e.g., overhang or umbrella)
- Cold holding unit
- Hot holding unit
- Thermometers

Boiled frankfurters or sausages and knishes:

- Potable water (water that is safe to drink)
- Wastewater tank
- Thermometers
- May need ventilation
- Overhead structure (e.g., overhang or umbrella)
- Cold holding unit
- Hot holding unit
- Hand Sink

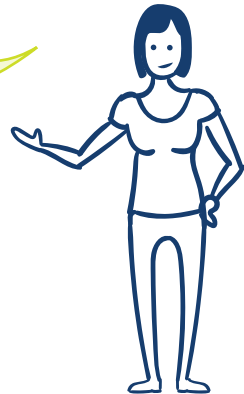
Sandwiches, cut fruits, vegetable salads, breads, bagels or rolls buttered or topped with cream cheese, smoothies and ice cream:

- Potable water (water that is safe to drink)
- Hand wash sink
- Wastewater tank
- Overhead structure (e.g., overhang or umbrella)
- Cold holding
- Hot holding
- Thermometers

Brewed coffee or tea, donuts, pastries, bagels or rolls buttered, popcorn, cotton candy, plain or candied nuts, soft pretzels and chestnuts

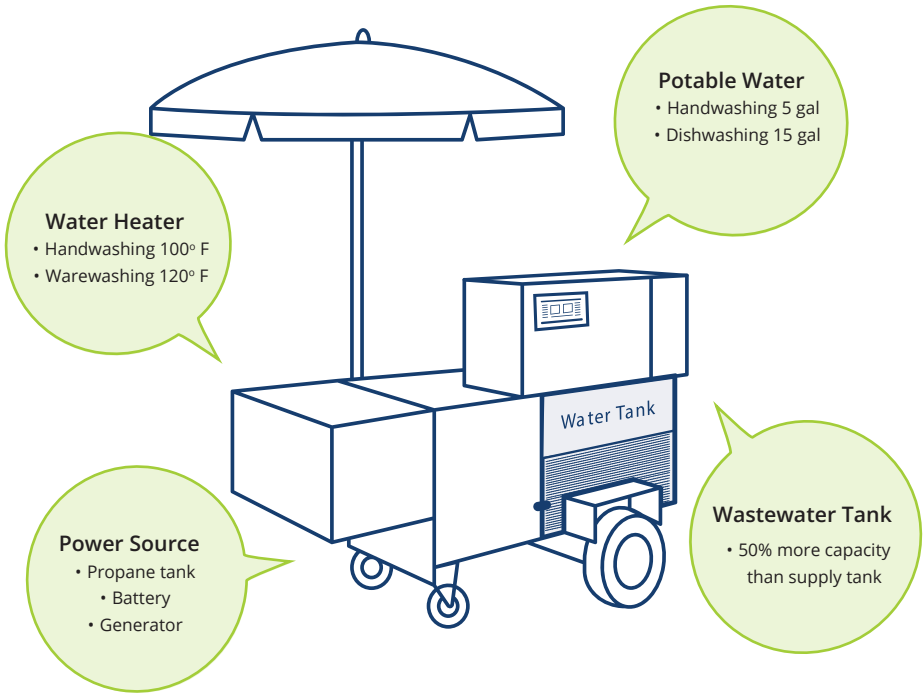
- Potable water (water that is safe to drink)
- Wastewater tank
- May need hand wash sink
- Overhead structure (e.g., overhang or umbrella)

REMEMBER: Vendors may not change equipment in their vending unit after the final plan check (e.g., the size, adding accessories, etc.). If you make a change to your unit, you must be reinspected immediately.



Other requirements your compact mobile food vending unit may need:

All components such as attachments and overhead structure must be a part of the compact mobile food vending unit. Only a trash bin can be set up separately next to the vending unit.



If you prepare perishable food on a vending unit, you must have:

- A tank for potable water that holds at least **20 gallons**.
- A wastewater tank that holds **50 percent** more liquid than the potable water tank.

For example:

- For hand washing sink: minimum 5 gal potable water and 7.5 gal for wastewater tank.
- For warewashing sink: minimum 15 gal potable water and 22.5 gal for wastewater tank.

VI. Service and Storage Facilities

Commissaries:

Commissaries are places where you store, set up and clean your unit. Commissaries must be approved and permitted by the Health Department in their jurisdiction.

All commissaries should provide the following:



Cleaning and sanitizing equipment, including sinks



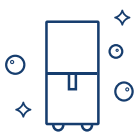
Potable water (water that is safe to drink)



Equipment for the disposal of liquid grease



Storage space for vending units.



Separate and enclosed areas for washing mobile food vending units



Food preparation areas and supplies



Food and utensil storage equipment



Propane storage space



Daily log

Commissaries and other approved facilities, must keep daily records of vendor use. These records must identify vending units by permit or decal number. Records must include the date and time the facilities were used and for what purpose.

What you should do at your commissary:



- You must store your compact mobile food vending unit at a commissary or alternative approved facility. You may NOT store your vending unit at home, unless you receive an endorsement from the health department.
- You must clean and service your food vending unit at least once every day. This must be done at the commissary or at another place approved by the health department.
- You must prepare your food at a commissary using the commissary's food preparation facilities. All foods, including ice, must be purchased from sources that comply with federal, State and City laws.

Remember: Only prepare food that your permit allows.

- To get a list of permitted commissaries, visit our website:
<https://lbcity.info/2e8>

Before leaving the commissary for vending,
remember to:



Completely fill your fresh water tank for food prep, hand washing and utensil washing.



Check the generator to keep food cold if mechanical refrigeration is used



Stock enough soap and paper towels for use at your hand wash sink.



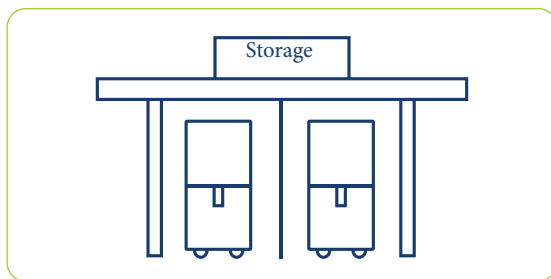
Store enough clean utensils for the day unless you have a 3-compartment sink on your unit for warewashing.



Empty your liquid waste tank.



Get your propane.



Instead of a commissary, you can use an alternative location for your compact mobile unit storage. Alternative locations for storage of compact mobile food units must receive an endorsement from the Health Department.

- No food may be stored at an endorsed alternative location
- Cleaning mobile food vending units and removing waste are not allowed at an endorsed alternative location. You must bring your unit to the commissary in order to clean and wash it as well as throw away garbage and waste.



To learn more about endorsement of your home or alternative location, contact the health department at 562-570-4132 or email Environmentalhealth@longbeach.gov

Alternative service and storage facility:

Owners of units that sell only prepackaged food or whole fruits and vegetables may request an alternative service and storage facility, such as a private garage. Permit holders of these types of units must apply to the Health Department to obtain endorsement for an alternative facility.



Each alternative service and storage facility may store up two pushcarts



The facility must provide potable water (water that is safe to drink).

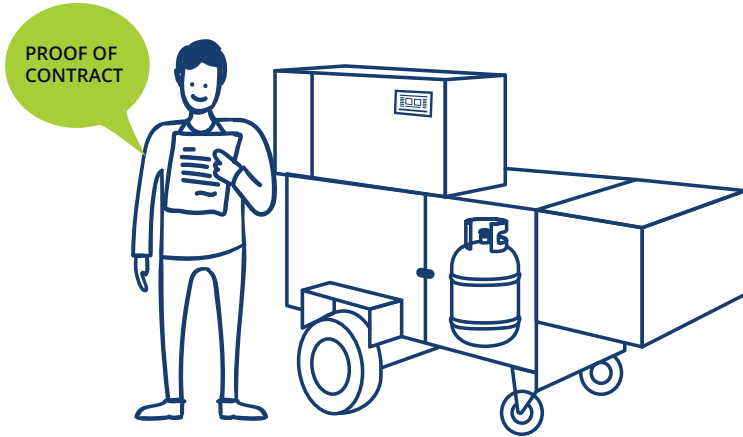


The facility must be vermin-free.



The facility may not be used to prepare or store food.

VII. Daily Practice: Traveling to Your Vending Location



- Before leaving the commissary, make sure you have proof of where you bought your food and have your commissary contract letter readily available.
- All items must be securely attached and stored on your cart or transporting vehicle while traveling to your location.
- Propane tanks must be disconnected and safely stored in your cart or truck while traveling. Propane tanks are only connected when you arrive at your location.
- You may not cook, heat water or conduct any other food preparation while traveling to your location.

VIII. How to Set Up Your Compact Mobile Food Vending Unit:



- **Do not block the sidewalk** with your equipment or supplies when setting up your unit.
- Store all non-food items inside, under or above your unit.
- Do not store anything next to your unit on the sidewalk **except a garbage container**.
- **Do not** add any equipment parts to your unit that were not approved during your pre-permit inspection.
- **Do not** set up tables and chairs for customers.
- **Protect food** from contamination, including dust and dirt, flying insects, birds, other animals and people.



Important: Do not leave your cart or truck on the street overnight or leave it unattended at any time while food is in the unit.

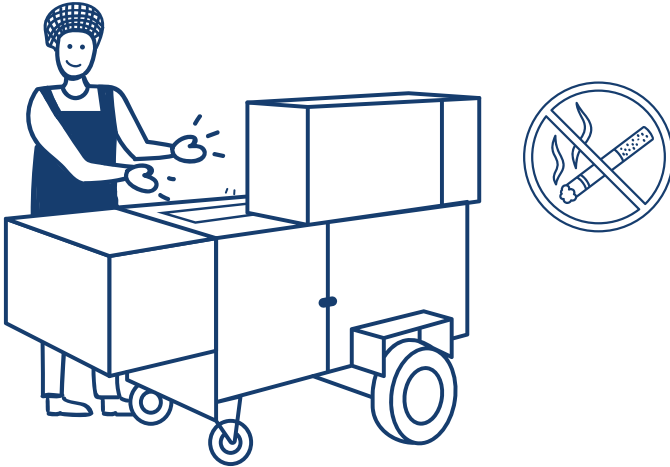
IX. What is Limited Food Preparation?

Compact mobile food vendors have limitations in food preparation from their unit. Limited food preparation means food preparation that is restricted to one or more of the following:

- Heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of non-prepackaged food.
- Dispensing and portioning of non-potentially hazardous food or dispensing and portioning for immediate service to a customer of food that has been temperature controlled until immediately prior to portioning or dispensing.
- Holding, portioning, and dispensing of any foods that are prepared for satellite food service by the onsite permanent food facility or prepackaged by another approved source.
- Holding, portioning, and dispensing of any foods that are prepared by a catering operation.
- Slicing and chopping of non-potentially hazardous food or produce that has been washed at an approved facility or slicing and chopping of food on a heated cooking surface during the cooking process.
- Cooking and seasoning to order.
- Juicing or preparing beverages that are for immediate service, in response to an individual consumer order, that do not contain frozen milk products.
- Hot and cold holding of food that has been prepared at an approved permanent food facility.
- Reheating of food that has been previously prepared at an approved permanent food facility and held at required temperatures.

X. How to Safely Prepare, Hold and Serve Food

Personal hygiene is very important.
Follow these guidelines:



- You must be fully clothed at all times.
- You must wear a hair cover that hides your hair completely, for example: a hat, scarf or hairnet.
- You must wash your hands before preparing or serving any food.
- You must wash your hands after: using the bathroom; sneezing; smoking; touching your hair, body or clothing; handling money; cleaning your cart, handling garbage and preparing raw food and meat.
- Do not smoke while vending.

To avoid spreading illness to your customers, follow these rules:



Make sure to cook potentially hazardous foods to the proper temperatures. These foods include hot dogs, sausages, gyros, fried chicken, empanadas, rice and cooked vegetables.



Poultry 165 degrees F or higher
Pork 150 degrees F or higher
Ground meat 158 degrees F or higher
Eggs/egg products 145 degrees F or higher
All other foods 135 degrees F or higher



Store cold food, such as raw meat, dairy, salads and other ready-to-eat foods, at or below 41 degrees F.



Never touch ready-to-eat foods with bare hands. Always use a barrier to serve ready-to-eat food, such as tongs, gloves or deli paper.



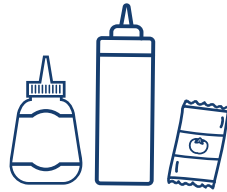
If your food is already prepared and packaged in a container, bag or wrapper, you do not need to use a serving barrier.

* “Potentially hazardous foods” are those that can grow bacteria and make people sick if they are not cooked to or kept at the right temperature.

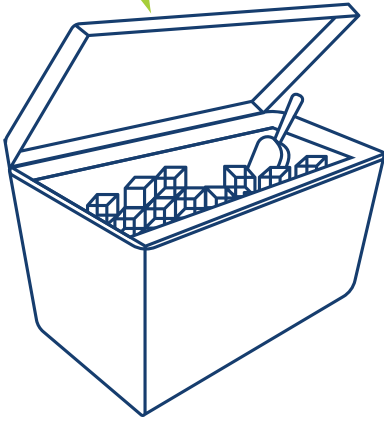
- Don't cross-contaminate; use separate utensils for raw and cooked food. Raw animal foods, such as meat, poultry, seafood, eggs and unpasteurized milk products, can contain germs that cause disease. These germs can pass from food, hands, utensils and food preparation surfaces to other foods.



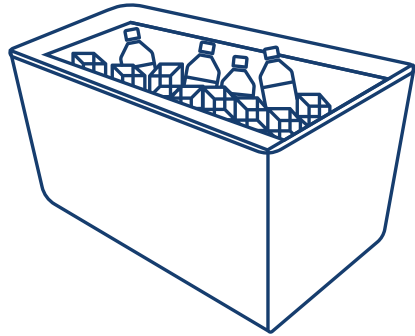
- Use separate utensils for raw and cooked food.
- Use a thermometer to check your hot and cold food temperatures at least every two hours.
- Condiments must be served in individual packets or directly from a container.



Ice used for drinking



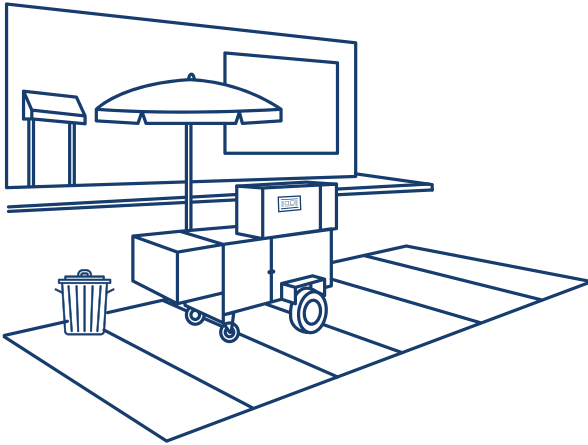
Iced used for storing drinks



Ice and ice-storage units

- All ice must come from approved sources.
- Ice used for drinking or eating must be stored in a clean, easily cleanable closed container made of approved food-grade materials.
- All ice must be dispensed using an ice scoop that has a handle long enough to prevent bare-handed contact.
- Scoops may be stored in the ice with the handle up and out of the ice.
- Scoops may also be stored on a clean surface protected from contaminants, including dust and dirt, flying insects, birds, other animals and people.
- Ice used to keep drinks cold may not be used in drinks or food. Coolant ice is not safe for eating or drinking.
- Packaged foods, including drinks, may be stored in ice. Melting ice must be drained to reduce the potential for contamination.

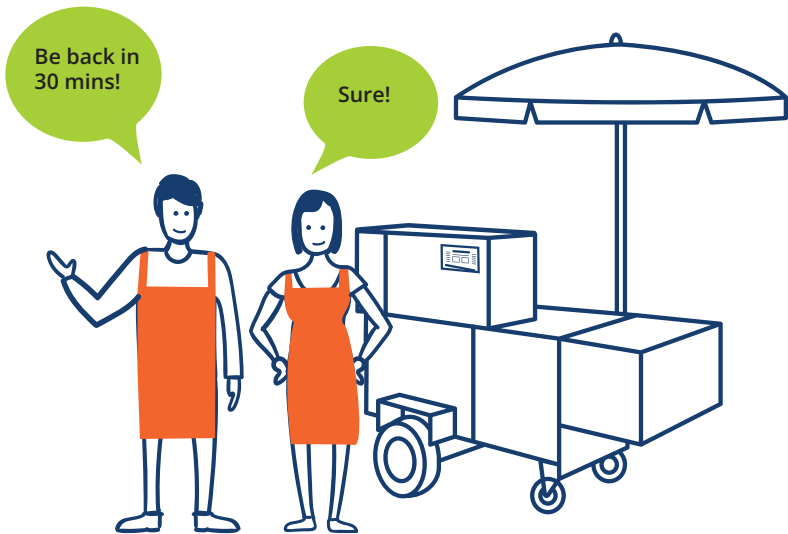
Other guidelines for operating your mobile food vending unit:



- Keep the area right around your cart or truck clean and litter free. If any spills or messes occur near your unit, clean them immediately!
- Garbage and liquid waste should not be thrown away on public streets or sidewalks or in a public trash can.
- When you need more fresh water or supplies, go back to the commissary.
- At the commissary you can resupply fresh water, resupply food items, wash utensils, empty wastewater and dispose of garbage and grease.

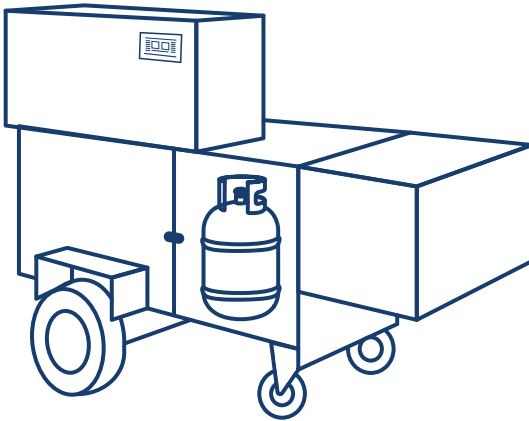
If you need to leave your unit to use the bathroom or get supplies from a local store, please do one of the following:

- Have another permitted vendor operate your vending unit until you return.
- Have a permitted person remain with your vending unit but make sure to:
 - Shut down your cooking equipment.
 - Properly and securely store all food.
 - Close and lock your unit so no one tampers with it.
 - Return within 30 minutes.



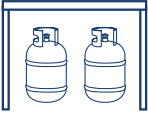
XI. Shutting Down Your Vending Operation for the Day

When you close your unit for the day:



- Store cooking grease in leak-proof containers and throw the grease away at the commissary.
- Make sure all food being returned to the commissary is stored properly and protected to avoid contamination. For example:
 - All leftover cooked food must be discarded at the end of the operating day.
 - All uncooked, perishable food must be kept at or below 41 degrees F.
 - All cold food must be stored at or below 41 degrees F.
- Store your propane tank(s) securely in or on your unit during transportation.

Return your unit to the commissary and remember:



Do not leave any propane tanks on your unit. Return all propane tanks to the commissary's propane storage area.



Do not leave any food on your unit. Return all foods to dry or refrigerated storage.



Clean all utensils and cookware using the commissary's dishwashing facilities.



Store all non-food supplies (including utensils and cookware) securely to avoid contamination.



Clean the inside and outside of your unit using the commissary's facilities.



Put garbage and liquid waste in the commissary's waste-disposal facilities.

Mobile Food Vending: Keep Your Customers Safe and Avoid Common Violations

Keep Clean and Wash Hands

- Wear clean clothes and change aprons or other outer garments when they get dirty or contaminated with raw meat.
- Wear a hat or other head covering that keeps your hair off your face and out of the way.
- If you prepare and cook raw or other perishable foods, make sure the hand wash sink is working and that soap and paper towels or napkins are nearby.

Hold Food at the Proper Temperatures

- Keep cold food below 41 degrees F and keep hot food above 135 degrees F.
- Review Health Department rules for temperature-holding requirements.
- Be sure equipment used to hold hot and cold food is working properly.
- Use thermometers to monitor the temperature of foods in hot or cold holding units often.

Protect Food from Contamination

- Keep food covered until served.
- Keep food separated by temperature and type. Avoid cross-contamination by storing raw perishable foods (e.g., raw poultry) separately from ready-to-eat items (e.g., salad mix).

Maintain All Non-Food Surfaces

- Review Health Department rules on acceptable non-food materials; surfaces should be smooth, hard, non-absorbent and easily cleanable.
- Keep all surfaces clean and in good condition (i.e., no holes, cracks or openings).

Get Your Food Handling Card

- Make sure everyone on the unit has a valid food handler card if handling unpackaged food.
- You have 30 days from date of health permit approval to get your food handler card.

Display the Compact Mobile Food Vending Permit and Decal

- Check that the unit has a current valid permit readily available for inspection.
- Make sure the unit has a current valid decal attached to the outside of the unit where customers can see it.

Meet Other City Department Requirements

- In addition to compliance with the State of California Health and Safety Code, sidewalk food vendors are obligated to adhere to additional municipal requirements established by the city.
- For inquiries regarding obtaining a city business license and sidewalk vending permit, please contact: (562) 570-6211 or email: FM-SIDEWALKVENDING@LONGBEACH.GOV
- For regulations concerning city public areas, please direct your inquiries to the Public Works Department.

OTHER QUESTIONS OR CONCERNS?

Call the Health Department at

562-570-4132







Department of Health and Human Services
Bureau of Environmental Health
562.570.4132
www.longbeach.gov/EH