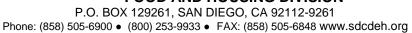


# County of San Diego

### DEPARTMENT OF ENVIRONMENTAL HEALTH **FOOD AND HOUSING DIVISION**





#### WRITTEN OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES

Facility Name:	:			Health Permit Number:					
Hours of	Time	Mon	Tue	Wed	Thur	Fri	Sat	Sun	
Operation:	Start:	□am	□am	□am	□am	□am	□am	□am	
	Start.	□pm	□pm	□pm	□pm	□pm	□pm	□pm	
	End:	□am	□am	□am	□am	□am	□am	□am	
		□pm	□pm	□pm	□pm	□pm	□pm	□pm	
Location of O	peration:	Street No. Stree	et Name		City:		<u>, CA</u> Z	ip:	
Business Owr	ner Name:					_Phone: (	)		
Fax: ( )			_ E-N	Mail:		@			
Mailing Addre	SS:	Stree	at Name	c	ity:	State	e: Zip: _		
Write below a		MENU DES	CRIPTION	-					
		ist of food and beverages mobile food facility menu		Where was this food purchased?		re will food prepared?	What method will be used to prepare this food?		
Indicate the		here you will	store food a	t the end of th	ne day.				
ood Stored at:	Street No.	Street Name		C	ity:		<u>, CA</u> Z	ip:	
Indicate the lo	cation wh	ere you will s	tore the food	d facility (MFF	) unit at the	end of the da	ay.		
FF Stored at:		Street Name		• `	•		•	ip:	
		e you will use							
Describe the	•								
Describe the	<u>'</u>								

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## WRITTEN OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES

Tank	Cleaning Method	Sanitizing Method	How often?
Potable Water	•		
Waste Water			
ame of busine	ess providing restroom facility duri	ng hours of operation:	
ness location:	Street No. Street Name	City:	,CA Zip:
		he mobile food facility. Please be sp	pecific on equipment's use
Equipment	ample - Equipment: Blender Int		
		· · · · · · · · · · · · · · · · · · ·	
escribe the pr	ocedures you will use to clean and	d sanitize food contact surfaces. eq	uipment and utensils durir
king hours and	ocedures you will use to clean and at the commissary.  During working h	d sanitize food contact surfaces, equations At	uipment and utensils durir
	d at the commissary.		
king hours and	d at the commissary.		
Clean  Sanitize  dicate the spe	During working hereific sanitizer or sanitizing method tact with a solution of 100 ppm (parts tact with a solution of 200 ppm available tact with a solution of 25 ppm available	d that you will use by checking the base per million) available chlorine for at least of the quaternary ammonium for at least of the property of the property ammonium for at least of t	oox below: ast 30 seconds. one minute.
Clean  Sanitize  dicate the spe	During working hereific sanitizer or sanitizing method tact with a solution of 100 ppm (parts tact with a solution of 200 ppm available tact with a solution of 25 ppm available the option you will use:	d that you will use by checking the beginning per million) available chlorine for at least colle iodine for at least one minute.	oox below: ast 30 seconds. one minute.
Clean  Sanitize  dicate the spee Content Check to Acknowledge and activities operating penue, San Diego	During working have cific sanitizer or sanitizing method tact with a solution of 100 ppm (parts tact with a solution of 200 ppm available tact with a solution of 25 ppm available option you will use: Commercial Commercia	d that you will use by checking the beginning per million) available chlorine for at least colle iodine for at least one minute.	the Commissary  Oox below: 1st 30 seconds. 2 one minute. 2 my own sanitizer solution  Iousing Division (FHD) within 7  1a.gov, in person at 5500 Overlar HD Mobile Food Inspection Pro
Clean  Sanitize  dicate the spending control Control Control Control Control Check to Acknowledgm  Acknowledgm  Inderstand and activities operating penue, San Diego illure to notify FHI erate this Mobile	During working have commissary.  During working have continuous processes and tact with a solution of 100 ppm (parts tact with a solution of 200 ppm available tact with a solution of 25 ppm available tact with a solution of 25 ppm available option you will use:  Commercial C	d that you will use by checking the best per million) available chlorine for at least oble iodine for at least one minute. The pre-mixed solution or I will prepare the procedures, I must notify the Food and H-505-6848, E-mail: <a href="mailto:fhdpermits@sdcounty.ca29261">fhdpermits@sdcounty.ca29261</a> , San Diego, CA 92112-9261, Attn: Fl	the Commissary  Oox below: ast 30 seconds. One minute.  It may own sanitizer solution  It with the many own sanitizer solution  It with the many own sanitizer solution of the Health Permit issued to many own sanitizer solution.

## **MOBILE FOOD FACILITY OPERATING PROCEDURES**

#### SOURCE OF MENU AND PREPARATION METHODS

oblie tood facility menu	Where was this food purchased?	Where will the food be prepared?		
UNPACKAGED FOOD		COMMISSARY	ON SITE	
	of food and beverages obile food facility menu UNPACKAGED FOOD	UNPACKAGED FOOD  IN THE TOTAL CONTROL OF THE TOTAL	UNPACKAGED FOOD  COMMISSARY  COMMISSARY	