



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION



CONSTRUCTION GUIDELINES FOR MOBILE FOOD FACILITY COMMISSARIES

The Food and Housing Division (FHD) of the Department of Environmental Health (DEH) is the local agency responsible for the oversight of operation and construction of retail food facilities. This guideline establishes requirements for the construction of commissaries that support Mobile Food Facility (MFF) operations by providing food storage and facilities for food processing and vehicle cleaning.

Before starting to construct, enlarge, alter or converting any building to use as a commissary, plans must be reviewed and approved by the DEH-FHD Plan Check program. Three sets of detailed plans and specifications must be submitted for review and approval before starting work in the project; plans must be completed in accordance with the instructions provided in the Food Facility Plan Check Process Guide. The guide is posted at: http://www.sdcountry.ca.gov/deh/food/pdf/publications_newconstguide887.pdf

CONSTRUCTION AND EQUIPMENT REQUIREMENTS

1) Floors:

- a) All floor surfaces shall be of easily cleanable construction, durable, smooth and impervious to water, grease, and acid.
- b) Floor surfaces shall be of an approved type that continues up the wall at least 4" in a seamless manner forming a 3/8" radius cove as an integral unit for all areas where:
 - i) Food is packaged, dispensed or stored
 - ii) Utensils are washed
 - iii) Janitorial facilities are located and in all restroomsAdditionally, rooms where carts are washed must have an approved floor that slopes to a floor drain.

2) Walls:

- a) Walls in all areas where food is packaged, dispensed or stored shall be durable, smooth and non-absorbent. Additionally, walls in wet areas shall also have an easily cleanable and washable finish.

3) Ceilings:

- a) Ceilings shall be durable, smooth and non-absorbent; easily cleanable; and easily washable.

4) Floor Sinks:

- a) All liquid condensate waste shall be drained indirectly into an approved floor sink.
- b) Floor sinks must be installed flush with finished flooring.
- c) Floor sinks must be readily accessible for cleaning.
- d) Floor sinks/floor drains are not permitted inside walk-in refrigeration units.

5) Water:

- a) The water supply shall be from an approved source.
- b) A water heater of adequate capacity (as determined by DEH-FHD) shall be installed.
- c) All sinks and hose bibs shall be provided with hot and cold water from a mixing faucet. Proper backflow prevention devices are required on all hose bibs and where needed.

CONSTRUCTION AND EQUIPMENT REQUIREMENTS

6) Equipment:

- a) All food service equipment shall meet or have equivalent sanitation standards certified by an ANSI accredited testing agency such as the National Sanitation Foundation (NSF), ETL, EPH or CSA-USA.
- b) All floor mounted equipment and shelving shall be placed on 6" high round metal legs, casters or completely sealed in position on a four (4) inch high covered base.
- c) The production of ice for public consumption shall be done indoors.
- d) Food preparation facilities to support the scope of the food processing performed on the MFF shall be provided. For example: food washing sinks for service of raw produce, worktables for food processing equipment and hood exhaust ventilation system for cooking equipment.

7) Refrigeration/Freezers:

- a) All refrigeration units shall be specifically constructed and certified for commercial use.
- b) Refrigeration equipment must be located in an approved area within the food commissary.
- c) Walk-in refrigeration units shall open into the food commissary facility and not open to the exterior of the food facility. Additionally, condensate waste shall drain into an approved floor sink or receptor.

8) Restrooms:

- a) Approved toilet and handwashing facilities shall be provided within each commissary.
- b) The floors, walls and ceiling shall have approved surfaces that are smooth, non-absorbent and easily cleanable.
- c) Single service soap and towel dispensers are required at each handwashing sink.
- d) Restrooms must be provided with tight fitting, self-closing doors, with adequate ventilation and lighting.

9) Utensil/Equipment Washing:

- a) An approved three-compartment stainless-steel sink with dual, integral drainboards, meeting current NSF standards must be installed.
- b) The minimum compartment size shall be at least 18" x 18" (or 16" x 20") and 12" deep with a minimum 18" x 18" (or 16" x 20") drainboards, but must be of an adequate size to accommodate the largest utensil or container.

10) Janitorial/Cart Wash Facilities:

- a) A room in which carts are washed and where wastewater is emptied from the holding tank must be provided where the floor slopes to a floor drain.
- b) An approved floor sink must be provided for the disposal of holding tank waste water.
- c) Hot and cold water (through a mixing faucet) with proper backflow device must be provided.
- d) Provide a separate area or cabinet for the storage of mops and brooms, cleaning equipment and supplies in this area.

11) Food Storage:

- a) Adequate and suitable floor space shall be provided for the storage of food, beverages and related products.
- b) For each MFF serviced from the commissary, an adequate amount of dry storage shelving for the scope of the MFF operation of food storage shelving must be provided.
- c) Approved shelving shall be a minimum of 3 tiers high and 18 inches deep.
- d) Food must be stored in an area completely separated from areas accessible to the public.

CONSTRUCTION AND EQUIPMENT REQUIREMENTS

12) Vermin/Lighting/Trash Enclosures:

- a) All buildings shall be constructed to exclude entry and harborage of insects and rodents.
- b) Adequate lighting shall be provided throughout the facility for proper maintenance.
- c) An approved area shall be provided for the storage and cleaning of garbage and trash containers.

13) MFF Vehicle Cleaning and Storage:

- a) Adequate facilities for the disposal of liquid waste from the MFF to the sanitary sewer shall be provided. The wastewater is to be conveyed by gravity flow without the use of pumps. This can be via a floor mounted mop sink positioned so it is accessible by the MFF.
- b) Potable water shall be available to fill the water supply tanks. Faucets are to be constructed, located and maintained so as to protect them from contamination.
- c) Hot and cold running water, under pressure, shall be available for cleaning of the MFF.
- d) Areas servicing the MFF shall have overhead protection. Areas used only for the loading of water or the discharge of sewage and other liquid waste through the use of a closed system of hoses do not require overhead protection. Color-code hoses to distinguish potable water hoses from wastewater hoses.
- e) Servicing areas used for cleaning shall be sloped and drained to an approved waste water system.
- f) Adequate electrical outlets shall be provided for the MFFs that require electrical service.
- g) MFFs vehicles shall be stored at their commissary when not in operation. Adequate parking spaces for all of the MFFs based out of the commissary must be provided. These facilities are to be constructed and operated in compliance with applicable, building, zoning, sewer and storm water codes for the jurisdiction they are operating in.
- h) MFFs shall be cleaned and serviced at least once per day at the commissary. For Limited Food MFFs, such as carts, an approved Mobile Support Unit that reports to the commissary daily may be utilized.

Questions regarding these guidelines and other requirements for MFF construction and operation may be directed to the DEH-FHD Plan Check Technical line at (858) 505-6659.