

County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY

P.O. BOX 129261, SAN DIEGO, CA 92112-9261 Phone: (858) 505-6900 • Fax: (858) 999-8920 • www.sdcdehq.org

STANDARD OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES

Hours of	Time	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Operation:	Start:	□am	□am	□am	□am	□am	□am	□am
		□ pm □ am	□pm □am	□pm □am	□ pm □ am	□pm □am	□pm □am	□pm □am
	End:	□ pm	□pm	□pm	□pm	□pm	□pm	□pm
Location of C	peration:	Street No. Street	at Name		City:		, CA _Zi	p:
		Sileet No. Silee				_Phone: ()	
Fax: ()			E-M	lail:				
		Stree						
	·	MENU DES	CRIPTION	(use additiona		ge 3, if neces	ssary)	
	the mobile	food facility mer	nu	Wh	Where was this food		Where will the food be prepar	
FOOD ITEM	EM	UNPACKAGED PREPACKAGED FOOD FOOD		GED	purchased?		COMMISSARY	ON SITE
Indicate the	location w	here you will	store food at	the end of th C	e day.		, CA Zij	O:
ood Stored at:	Street No.	Street Name		C	ity:			p:
ood Stored at:	Street No.	Street Name nere you will st	tore the food	C facility (MFF	ity:) unit at the e	end of the d	ay.	
ood Stored at:	Street No.	Street Name	tore the food	C facility (MFF	ity:) unit at the e	end of the d	ay.	
ood Stored at: Indicate the left FF Stored at:	Street No. Ocation wh	Street Name nere you will st	tore the food	C facility (MFF C	ity:) unit at the e ity:	end of the d	ay. <u>, CA</u> Zi _l	p:
ood Stored at: Indicate the left FF Stored at:	Street No. Ocation wh	Street Name nere you will St	tore the food	C facility (MFF C	ity:) unit at the e ity:	end of the d	ay. <u>, CA</u> Zi _l	p:

2.

STANDARD OPERATIONAL PROCEDURES FOR MOBILE FOOD FACILITIES

Tank	Cleaning Method	Sanitizing Method	How often?
Potable Water			
Waste Water			
ame of husines	s providing restroom facility during h	nours of operation:	
	reet No. Street Name		, CA Zip:
St	reet No. Street Name		
	nd utensils that will be used on the r		specific on equipment's use
inction. For exa	mple: Equipment: Blender Intend	ded use: Make Smoothies	
Equipment	Intended use in mobile for	od facility	
loscribo the proc	codurae you will use to clean and er	enitize food contact surfaces, or	guipment and utancile durin
	cedures you will use to clean and sa	anitize food contact surfaces, ed	quipment and utensils durin
			quipment and utensils durin
	at the commissary.		
king hours and a	at the commissary.		
king hours and a	at the commissary.		
Clean Sanitize	at the commissary. During working hou	rs A	At the Commissary
Clean Sanitize	During working hou	at you will use by checking the	At the Commissary box below:
Clean Sanitize ndicate the speci	During working hour file sanitizer or sanitizing method the ct with a solution of 100 ppm (parts per ct with a solution of 200 ppm available of the commissary.	at you will use by checking the million) available chlorine for at leaguaternary ammonium for at least	box below: ast 30 seconds. one minute.
Clean Sanitize Addicate the speci Contactor Contactor Check the	During working hour buring working a solution of 100 ppm (parts per ct with a solution of 200 ppm available of poption you will use: Commercial presents the commercial pres	at you will use by checking the million) available chlorine for at leaguaternary ammonium for at least	box below: ast 30 seconds. one minute.
Clean Sanitize Indicate the specion Contact Check the Acknowledgme	During working hour buring working hour buring working working hour buring working wor	at you will use by checking the million) available chlorine for at lead quaternary ammonium for at least re-mixed solution or □ I will prepare	box below: ast 30 seconds. one minute. e my own sanitizer solution
Clean Sanitize Acknowledgme	During working hour ific sanitizer or sanitizing method the ct with a solution of 100 ppm (parts per ct with a solution of 200 ppm available of option you will use: Commercial properties that if I make changes to my operating properties are that I make changes to my operating properties are that I make changes to my operating properties are that I make changes to my operating properties are that I make changes to my operating properties are that I make changes to my operating properties are that I make changes to my operating	at you will use by checking the million) available chlorine for at least quaternary ammonium for at least re-mixed solution or I will prepare rocedures, I must notify the Food, Wa	box below: ast 30 seconds. one minute. e my own sanitizer solution tter, and Housing Division (FWHD
Clean Sanitize Cloan Contact Contact Check the Acknowledgme and agree within 7 days. Revised 500 Overland Avenue	During working hour fific sanitizer or sanitizing method that the ct with a solution of 100 ppm (parts per ct with a solution of 200 ppm available of option you will use: Commercial properties of the commercial prope	at you will use by checking the million) available chlorine for at lead quaternary ammonium for at least re-mixed solution or I will prepare rocedures, I must notify the Food, Way Fax: (858) 999-8920, E-mail: fhdperr P.O. Box 129261, San Diego, CA 921	box below: ast 30 seconds. one minute. e my own sanitizer solution tter, and Housing Division (FWHD mits@sdcounty.ca.gov, in person 112-9261, Attn: FWHD Mobile For
Clean Sanitize Clean Contact Contact Check the Acknowledgme Inderstand and agree thin 7 days. Revised Too Overland Avenus Spection Program. F	During working hour ific sanitizer or sanitizing method the ct with a solution of 100 ppm (parts per ct with a solution of 200 ppm available of option you will use: Commercial properties to my operating properting procedures may be provided by the commercial procedures may be provided by	at you will use by checking the million) available chlorine for at lead quaternary ammonium for at least re-mixed solution or I will prepare rocedures, I must notify the Food, Way Fax: (858) 999-8920, E-mail: fhdperr P.O. Box 129261, San Diego, CA 921	box below: ast 30 seconds. one minute. e my own sanitizer solution tter, and Housing Division (FWHD mits@sdcounty.ca.gov, in person 112-9261, Attn: FWHD Mobile For
Clean Sanitize Clean Clean Contact Contact Check the Acknowledgme and agree thin 7 days. Revised 500 Overland Avenus spection Program. Fermit issued to me to	During working hour During working hour ific sanitizer or sanitizing method that the solution of 100 ppm (parts per ct with a solution of 200 ppm available of experion you will use: Commercial properties that if I make changes to my operating produced by the san Diego, CA 92123 or by U.S. Mail to Failure to notify FWHD of any changes may	at you will use by checking the million) available chlorine for at lead quaternary ammonium for at least re-mixed solution or I will prepare rocedures, I must notify the Food, Way Fax: (858) 999-8920, E-mail: fhdperry P.O. Box 129261, San Diego, CA 921 or result in an administrative citation, sur	box below: ast 30 seconds. one minute. e my own sanitizer solution ter, and Housing Division (FWHD mits@sdcounty.ca.gov, in person 112-9261, Attn: FWHD Mobile For
Clean Sanitize Indicate the specion Contact Check the Acknowledgme Inderstand and agree Inderstand Avenual Spection Program. Formit issued to me to atthorized Signature:	During working hour buring and the country of the countr	at you will use by checking the million) available chlorine for at lead quaternary ammonium for at least re-mixed solution or I will prepare rocedures, I must notify the Food, Way Fax: (858) 999-8920, E-mail: fhdperry P.O. Box 129261, San Diego, CA 921 or result in an administrative citation, su	box below: ast 30 seconds. one minute. e my own sanitizer solution ter, and Housing Division (FWHD mits@sdcounty.ca.gov, in person 112-9261, Attn: FWHD Mobile For uspension or revocation of the He

MENU DESCRIPTION

(continued)

SOURCE OF MENU AND PREPARATION METHODS

te below a complete list of food and beverages that be offered on the mobile food facility menu ON TEM UNPACKAGED PREPACKAGED			Where was this food	Where will the food be prepared?		
FOOD ITEM	UNPACKAGED FOOD	PREPACKAGED purchased? FOOD		COMMISSARY	ON SITE	