



General Requirements Checklist—Food Carts

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Health Permit:

- ✓ A valid Health Permit posted in a conspicuous location on the food cart.
- ✓ A current decal sticker posted on the food cart.
- ✓ Current San Bernardino County food handlers card for all employees handling food on the cart.

Food:

- ✓ Only food preparation approved during Plan Check process is allowed to be conducted on the food cart.
- ✓ All food is defrosted, washed, peeled, sliced, or chopped at a commissary, unless chopped on a heated cooking surface during the cooking process.
- ✓ Only steamed/boiled hot dogs, tamales in the original inedible wrapper, and roasting corn on the cob can be held on the cart at or above 135°F for serving. All other potentially hazardous food (PHF) must be cooked per individual customer order.
- ✓ Except as indicated above, all PHF must be held at or below 41°F in an approved mechanical refrigeration unit.
- ✓ PHF held at or above 135°F is discarded at the end of the operating day.
- ✓ Food handling is done inside the approved food compartment.
- ✓ All food is bought from an approved supplier and is not adulterated, contaminated, and/or spoiled.
- ✓ Food is only stored on the cart and not on the ground.
- ✓ An accurate thermometer is placed in all refrigeration units.
- ✓ The operational procedures for food handling, cleaning, and sanitizing of equipment and utensils have been approved by the DEHS and are available on the cart.

Cleaning/Sanitizing:

- ✓ A three-compartment warewashing sink is required on the cart or auxiliary unit to wash, rinse, and sanitize utensils when open foods are prepared.
Note: A warewashing sink is not required on the cart if:
 - ✓ The cart handles steamed/boiled hot dogs or non-PHF that requires only heating, baking, popping, portioning, bulk dispensing, assembly or shaving of ice; and
 - ✓ The cart has an adequate supply of spare utensils; and
 - ✓ All utensils are washed and sanitized at the commissary at least daily.
- ✓ A cart that prepares only PHF beverages for immediate service per customer order must have a three-compartment sink or other warewashing sink as approved by the DEHS to wash, rinse, and sanitize utensils.
- ✓ The three-compartment warewashing sink has hot (100°F) and cold running water.
- ✓ A cart with a warewashing sink has overhead protection comprised of approved smooth and washable materials.
- ✓ All PHF food contact surfaces are cleaned and sanitized throughout the day at least every four hours.
- ✓ All potable water tanks are flushed and sanitized.

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Handwashing/Use of Gloves:

- ✓ Employees wash their hands in a handwashing sink with soap and warm (100°F-108°F) running water for 10 to 15 seconds, before handling food and after visiting the toilet.
- ✓ A cart with open food has a handwashing sink either on the cart or on an approved auxiliary unit.
- ✓ Employees with cuts, rashes, artificial nails, nail polish, and/or rings are wearing gloves.

Restroom Facilities:

- ✓ A cart doing business at one location for more than one hour must operate within 200 feet of an approved restroom. ¹
- ✓ The restroom has warm water (100°F-108°F), soap, and single use paper towels.

Waste:

- ✓ An adequate number of easily cleanable trash containers are provided.
- ✓ The exterior and surrounding area is kept clean and free of trash.

Commissary:

- ✓ The cart operates in conjunction with a commissary.
- ✓ The cart is cleaned and serviced daily at the commissary or by an approved mobile support unit.
- ✓ All wastewater generated by the cart is emptied at an approved commissary or other approved facility.

¹ As measured from the food cart to the entrance of the structure in which the restroom facilities are located.

If you have questions regarding further requirements for MFFs, please visit our website at <http://www.sbcounty.gov/dph/dehs> or contact us at (800) 442.2283.