



**HOW TO OBTAIN A HEALTH PERMIT
 FOR
 COMPACT MOBILE FOOD OPERATIONS**

Purpose: The purpose of this document is to assist customers in the procedures for obtaining a health permit for Compact Mobile Food Operation (CMFO).

Definition: A CMFO is a mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other nonmotorized conveyance that can be approved to sell packaged food or conduct limited food preparation.

COMPACT MOBILE FOOD OPERATION CATEGORIES	EXAMPLES
<p>Prepackaged potentially hazardous food (hot/cold holding of potentially hazardous foods)</p>	<ul style="list-style-type: none"> • Prepackaged tamales • Prepackaged burritos • Prepackaged ice cream (dairy) • Frozen Prepackaged Meat
<p>Nonprepackaged food and conducting limited food preparation (hot/cold holding, dispensing and portioning, slicing/chopping on a heated surface)</p>	<ul style="list-style-type: none"> • Blending of smoothies • Dispensing beverage drinks • Snow cones and shaved ice • Popping and portioning popcorn • Hot holding corn on the cob, steamed or boiled hot dogs • Cutting or slicing of fruits
<p>Nonprepackaged food and conducting limited food preparation with raw meat, raw poultry or raw fish (hot/cold holding, dispensing and portioning, slicing/chopping on a heated surface)</p>	<ul style="list-style-type: none"> • Grilled cheese steak sandwich to order • Cooking meat tacos to order • Frying eggrolls to order

Overview of Structural/Operational Requirements for a CMFO

REQUIREMENTS	Prepackaged potentially hazardous food	Limited food preparation (hot/cold holding, dispensing and portioning, slicing/chopping)	Limited food preparation with raw meat, raw poultry or raw fish
Overhead Protection	Required	Required	Required
Food Compartment	Required	Required	Required
Food From Approved Source	Required	Required	Required
Integral Equipment	Required	Required	Required
Mechanical Refrigeration	Required if cold holding potentially hazardous foods	Required if potentially hazardous foods are held or handled on the CMFO	Required
Hot Holding Unit	Required if hot holding potentially hazardous food, must be capable of hot holding at or above 135°F	Required if hot holding potentially hazardous food, must be capable of hot holding at or above 135°F	Required if hot holding potentially hazardous food, must be capable of hot holding at or above 135°F
Raw meats and vegetables that require cooking during service may only be cooked to order			
Potentially hazardous food cooked and properly cooled at an approved commissary may be reheated on the CMFO for hot holding			
Potentially hazardous food that is prepared on or served from a CMFO shall be disposed of at the end of each operating day			
Handwashing Sink	Not Required	Required warm water not required	Required
Three-Compartment Warewashing Sink	Not Required	Not required if adequate utensils are stored on the CMFO	Required
Commissary	Required	Required	Required
Potable water tanks, capacity: at least 5 gallons of water shall be provided exclusively for handwashing.			
Potable Water Tank (Sec. 114217)	Not Required	Required 5 gal. handwash	Required 20 gal. = 15 gal. warewash + 5 gal. handwash

Waste Water Tank (Sec. 114240)	Not Required	MFF without warewashing sink: 7.5 gallons	Food compartment/Limited food preparation: 30 gallons total = 7.5 gallon + 22.5 gallon
Waste water tanks, capacity: shall have a minimum capacity that is 50% greater than the potable water tank.			
Water Heater	Not Required	Not Required	Handwashing sink - a water heater with minimum 0.5-gallon capacity or an instantaneous heater is required and must be capable of supplying a minimum of 100°F running water. Warewashing sink - a minimum 4-gallon capacity water heater is required and must be capable of supplying a minimum of 120°F running water. <i>NOTE: Steam table reservoirs cannot be used as a water heater.</i>
Food safety certificate	Not Required	Not Required	Not Required
Food handler card	Required if handling open food at approved commissary	Required	Required
Health Permit	Required	Required	Required
Access to restrooms	Required When operating at a single location for longer than one hour	Required When operating at a single location for longer than one hour	Required When operating at a single location for longer than one hour
A restroom within 200 feet is not required if the CMFO is operated by two or more people			
The CMFO must have the business name in letters of at least 3 inches in a location that is clearly visible to the customer. The city, state, zip code, and name of the operator must be present in letters of at least 1 inch in size. The letters must be of a color that contrasts with the background.			

Limited Food Preparation Definition

- Heating, frying, baking, roasting, popping, shaving of ice, blending steaming or boiling of hot dogs, or assembly of nonprepackaged food
- Dispensing and portioning of non-potentially hazardous food or dispensing and portioning for immediate service to a customer of food that has been held at the required temperatures
- Slicing and chopping of non-potentially hazardous food or produce that has been washed at an approved facility
- 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 prepared at an approved permanent food facility

Alternative Commissaries

A site evaluation may be required to prepare food from a location that is not listed on the approved commissary list (i.e., restaurant, permitted school, permitted church kitchen, permitted community center).

Private Home Storage

In order to obtain approval for the storage of a CMFO within a home, the residential home will be evaluated to ensure that the proposed storage safeguards public health.

Operating CMFO in Conjunction with a CFO

In order to operate a CMFO in conjunction with a Cottage Food Operation (CFO), an operating permit for each CMFO is required. As a condition of the permit, an evaluation of the permitted CFO will be required to ensure that additional food preparation and storage of the CMFO can be safely supported within the residential home.