



MOBILE FOOD FACILITY (MFF) STORAGE AGREEMENT

MFF Name: _____ **License Plate #:** _____

MFF Type: Occupied Truck/Trailer Unoccupied Trailer Cart Mobile Support Unit

STORAGE FACILITY TYPE: Commercial Facility Private Home (CMFOs only)

Facility Name _____ Facility Business Hours _____

Facility Address _____ City, State, Zip Code _____

Telephone Number _____ Email Address _____

I, _____, hereby certify that, _____,
 Facility Owner/Operator Mobile Food Facility Owner/Operator

doing business as _____, with vehicle license plate _____, has
 Mobile Food Facility Business Name License Plate #

unrestricted access to store the MFF vehicle indoors/outdoors (circle one) in the _____ at the above-mentioned address at any time. The MFF will be stored in a room/location

manner that protects the MFF operation from contamination. I understand that approval of this agreement by the department does not supersede local zoning requirements.

If the contract has been terminated or the mobile food facility fails to utilize the storage facilities as stated above, I will provide written notification to the County of Santa Clara, Department of Environmental Health, Consumer Protection Division.

 Signature (Storage Owner/Operator) Title

 Print Name (Storage Owner/Operator) Date

MOBILE FOOD FACILITY:

If the use of the storage facility is discontinued, I will notify DEH at (408)918-1908 or email dehmff@deh.sccgov.org to make the necessary changes. I understand the use of an unapproved facility for storage may lead to revocation of my permit to operate.

 Signature (Mobile Food Facility Owner/Operator) Title

 Print Name (Mobile Food Facility Owner/Operator) Date

FOR OFFICE USE ONLY		
Sr. Staff Initials:	Emp #	Date:
SRO	FAO	PRO



DEPARTMENT OF ENVIRONMENTAL HEALTH
CONSUMER PROTECTION DIVISION

1555 Berger Drive, Suite #300 ☐ San Jose, CA 95112
MFF Line: (408) 918-1908 ☐ Main Line: (408) 918-3400
Website: www.EHinfo.org/cpd ☐ Email: dehmff@deh.sccgov.org

MOBILE FOOD FACILITY (MFF) SELF-INSPECTION CHECKLIST

Permit decals are issued during the scheduled initial permit and annual permit renewal inspections. Vehicles are not permitted to operate without a valid permit. To schedule a permit renewal inspection, please submit the commissary agreement form(s), route sheet, and a copy of the menu and vehicle registration.

Please arrive on time for your inspection with all hot and cold holding equipment in operation. If you are 15 minutes late, you may be asked to reschedule. Failure to meet the requirements listed below may result in a delay in permit issuance. Please be prepared to wait in the event the inspection prior to your appointment runs longer than expected.

Your inspection is scheduled for: _____ Time: _____

MOBILE FOOD FACILITY Requirements:	
	Approved <i>active mechanical refrigeration capable</i> of maintaining cold foods 41°F or below at all times. Cold plates are not permitted in refrigerators storing potentially hazardous foods. Only freezers storing prepackaged frozen ready-to-eat foods are permitted to have cold plates.
	Hot holding equipment capable of maintaining hot foods at or above 135°F.
	Adequate supply of hot (120°F minimum) and cold running water of adequate pressure available at unobstructed and accessible 3-compartment sink.
	Adequate supply of warm (100°F minimum) and cold running water of adequate pressure available at unobstructed and accessible handwash sink.
	Soap and paper towels in dispensers at the handwash sink. A wall-mounted paper towel dispenser is required.
	Free of vermin infestation and free of dead insects/rodents/droppings.
	Approved sanitizer with appropriate test strips available for wiping cloths, food service utensils and equipment. Use chlorine (unscented bleach) or quaternary ammonium (QUAT). Wiping cloth sanitizing buckets/pails and a clean supply of wiping cloths.
	Accurate thermometers in all refrigeration units and hot holding/warming units.
	All food obtained, stored and prepared at an approved food facility. No food or equipment is to be prepared or stored at home.
	All drain lines free of leaks and connected to wastewater tank.
	Waste lines equipped with proper cap and valve assemblies.
	Protective screen (filter), cap and valve for water inlet.
	Mechanical ventilation equipment in good operating condition and equipped with approved baffle filters.
	All seams, holes, and gaps are sealed, smooth and easily cleanable.
	Cutting boards are smooth, durable, easily cleanable and non-absorbent.
	Identification is permanently affixed on the consumer side and letters/numbers are contrast with the background: <ul style="list-style-type: none">• Business name in text at least 3 inches in height• Permit Holder name (if different from business name) in text at least 1 inch in height• City, state and zip in text at least 1 inch in height *Motorized mobile food vehicles and mobile support units must have identification on both sides.