



County of Santa Cruz

HEALTH SERVICES AGENCY

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ENVIRONMENTAL HEALTH

www.co.santa-cruz.ca.us/eh/ehhome.htm

Limited Food Preparation Cart Requirements

The list below covers the general requirements for a limited food preparation cart. You may refer to the California Retail Food Code (CRFC) for details on these requirements. Additional equipment and tank capacities may be required based on menu and mode of service. Refer to guidelines for catering trucks and trailers if you will be occupying the unit.

1. Provide owner identification on the consumer side of the mobile food facility as follows:
 - a. Business name or name of operator in at least 3-inch letters
 - b. City, State and Zip code in at least 1-inch letters
 - c. Name of permittee (if different from the business name) in at least 1-inch letters.
 - d. All letters shall be of a contrasting color to the mobile food facility.
2. The cart shall operate in conjunction with an approved commissary. Complete the **Commissary Verification** form.
3. Cart equipment including interiors of cabinet units and compartments shall be designed and made of materials that result in smooth and easily cleanable surfaces.
4. Construction joints and seams shall be tightly fitted and sealed to be easily cleanable.
5. Non-portable equipment shall be an integral part of the primary unit (exception: handwashing and warewashing facilities may be on an approved auxiliary conveyance maintained immediately adjacent to the primary unit.)
6. Provide an approved mechanical refrigeration unit. Refrigeration unit means a mechanical unit that extracts heat through liquefaction and evaporation of a fluid by a compressor, flame, or thermoelectric device, and includes a mechanical thermostatic control device that regulates refrigerated blown air into an enclosed area at or below the minimum required food storage temperature....
7. Provide written operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils. Complete the **Mobile Food Facility Written Operational Procedures** form.

8. Provide counter space for food handling on the cart.
9. All prepackaged foods must be properly labeled and be from an approved source.
10. Provide a handwashing station that is separate from a 3-compartment warewashing sink that has the following:
 - a. The hand sink shall have minimum dimensions of 9 inches by 9 inches in length and width and five inches in depth.
 - b. The hand sink shall be easily accessible by food employees.
 - c. The handwashing sink shall be separated from the warewashing sink by either 24 inches or a metal splashguard with a height of at least 6 inches that extends from the front edge of the warewashing sink drainboard to the back edge of the drainboard with the corners of the barrier to be rounded.
 - d. Permanently attached dispensers for paper towels and liquid soap.
11. Provide warewashing facilities conforming to one of the following:
 - a. A three-compartment sink with two integral metal drainboards.
 - b. A one-compartment sink with at least one integral metal drainboard, an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated, and a three compartment sink with two integral metal drainboards in reasonable proximity to, and readily accessible for use by, food employees at all times.

The dimensions of each compartment shall be large enough to accommodate the largest utensil to be washed and either of the following:

 - a. At least 12 inches wide, 12 inches long and 10 inches deep.
 - b. At least 10 inches wide, 14 inches long and 10 inches deep.

Each drainboard shall be at least the size of one of the sink compartments, have a slope of one-eighth inch per foot toward the sink compartment, and fabricated with a minimum of one-half inch lip or rim to prevent the draining liquid from spilling onto the floor.
12. Provide a water heater or instantaneous heater capable of heating water to a minimum of 120°F and interconnected to a potable water supply. A minimum water heater capacity of four gallons shall be provided.
13. Provide a potable water tank with a minimum capacity of 20 gallons plus additional water needed for food preparation. Refer to the CRFC for design and cleaning criteria for potable water tanks.
14. Provide a wastewater tank with a minimum capacity that is 50% greater than the capacity of the potable water tank. Refer to the CRFC for design and cleaning criteria for wastewater tanks. A minimum capacity of 30 gallons is required.
15. Food or utensils must be stored in a cabinet or compartment that is separate from poisonous and toxic chemicals such as cleaners and sanitizers.
16. Provide a first aid kit.