

MOBILE FOOD FACILITY OFFICIAL INSPECTION REPORT

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Date: _____ Page 1 of _____
Time In: _____ Time Out: _____
REHS Specialist (Initial): _____

Business Name: _____		Site Address of Inspection: _____	
DMV Plate # PE	Record ID # FA PR SR	Annual Permit Issued: ☐ Y ☐ N Current Decal # () _____ Interim Permit Exp Date: _____ Note: Permit and Placard must be displayed in clear view when in Alameda County	Inspection Type: ☐ Structural ☐ Consult ☐ Operational ☐ Complaint ☐ Follow-up ☐ Other:

See reverse side for the code sections and general requirements that correspond to each violation listed below
Major violations pose threats to public health and must be corrected immediately. Non-compliance may warrant closure of the facility

OUT = Out of Compliance	COS = Corrected on-site	PTS = Points	PTS Lost = Points lost	
MAJOR VIOLATIONS				
DEMONSTRATION OF KNOWLEDGE	OUT	COS	PTS	PTS Lost
1. Demonstration of knowledge; food safety certification; food handler cards current	☐	☐	2	
Food Safety Cert Name: _____		Exp. Date: _____		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease procedures*	☐	☐	4	
3. No discharge from eyes, nose, and mouth	☐	☐	2	
4. Proper eating, tasting, drinking or tobacco use	☐	☐	2	
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly; RTE food handling*	☐	☐	4	
6. Adequate hand washing facilities supplied & accessible	☐	☐	2	
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures*	☐	☐	4/2	
8. PHF above 135°F destroyed at end of day. No cooling on MFF*	☐	☐	4	
9. Proper cooking time & temperatures*	☐	☐	4	
10. Proper reheating procedures for hot holding*	☐	☐	4	
PROTECTION FROM CONTAMINATION				
11. Food in good condition, safe and unadulterated*	☐	☐	4/2	
12. Food contact surfaces: clean and sanitized*	☐	☐	4/2	
FOOD FROM APPROVED SOURCES				
13. Food obtained from approved source*	☐	☐	4	
14. Compliance with shell stock tags, condition, display	☐	☐	2	
15. Compliance with Gulf Oyster Regulations	☐	☐	2	
CONFORMANCE WITH APPROVED PROCEDURES				
16. Compliance with variance, specialized process, & HACCP Plan	☐	☐	4/2	
CONSUMER ADVISORY				
17. Consumer advisory provided for raw or undercooked foods and foods with ½ % alcohol	☐	☐	2	
WATER/ HOT WATER				
18. Hot and cold water available* Adequate pressure ☐ Y ☐ N	☐	☐	4/2	
LIQUID WASTE DISPOSAL				
19. Wastewater properly disposed	☐	☐	2	
VERMIN				
20. No rodents, insects, birds, or animals*	☐	☐	4/2	
MAJOR MFF REQUIREMENTS				
21. Approved and adequate Power Source* ; Plug-in Agreement on file	☐	☐	4/2	
22. Mechanical refrigeration provided*	☐	☐	4/2	
Other:	☐	☐		
APPROVED RETAIL PRACTICES				
PERSONAL CLEANLINESS				
23. Personal cleanliness and hair restraints			1	
GENERAL FOOD SAFETY REQUIREMENTS				
24. Approved thawing methods used, frozen food			1	
25. Safe food preparation			1	
26. Consumer self-service			1	
27. Food properly labeled & honestly presented			1	
28. Toxic substances/non-food items properly identified, stored, used			1	
EQUIPMENT/ UTENSILS/ LINENS				
29. Warewashing facilities: installed, maintained, used; test strips			1	
30. Thermometers provided and accurate			1	
31. Compliance with water heater requirements			1	
32. Equipment, utensil storage, seals and latches in good repair			1	
33. Wiping cloths: properly used and stored			1	
SIGNAGE & SUPERVISION REQUIREMENTS				
34. Food safety signs posted; last inspection report available			1	
35. Permanent and proper signage on outside of Facility			1	
36. Person in Charge			1	
PHYSICAL FACILITIES				
37. Approved & adequate ventilation and lighting; covers, shields			1	
38. Pass-thru windows & ceiling vent screens			1	
39. Hand washing sinks, Warewashing sinks			1	
40. Potable water and waste water tanks installed, gate valves adequate, proper use			1	
41. Equipment Construction Requirements/Utensils ANSI approved			1	
42. Proper, unobstructed height and width of occupied areas			1	
43. Location and operation of compressors			1	
44. Required Fire Suppression System provided			1	
GENERAL MFF REQUIREMENTS				
45. Compliance with commissary/com kitchen req's; Agmnt on file			1	
46. Cleaning and servicing; SOP's on file for unenclosed MFFs			1	
47. Restroom facilities within 200 ft (if stopped for > 1hr)			1	
48. Exterior and surrounding area sanitary			1	
49. Compliance with safety requirements ☐ First Aid Kit ☐ Fire Extinguisher (10BC min) ☐ 2nd exit Latches: ☐ fryer lid ☐ steam table			1	
COMPLIANCE & ENFORCEMENT				
50. Compliance with plan review requirements			1	
51. Certification from State Housing & Community Development (HCD) Ph: 916-255-2501			2	
Inspection Summary				
52. Facility operating with valid Health Permit*/Placard posted			4/2	
53. Food Impoundment or VCD				
54. Permit Suspension/Require Closure				
Inspection Total Score: _____ / _____				

*Denotes the violations that if left uncorrected will result in a point total of 26 points per violation **AND immediate closure**

Placard ☐ GREEN – Pass ☐ YELLOW – Conditional Pass; Follow-up Inspection Required by: ____/____/____ ☐ RED – Fail
CLOSED until released by this Agency

Note: A Re-inspection Fee will be charged at the second & subsequent follow-up inspection at \$_____ per inspection.

Received by (Signature) _____ Phone #: _____ Date: _____

This summary page lists the corresponding laws, regulations and general requirements for the violations listed on the front side of this form. The Department may cite additional sections as applicable. (Continued)

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties (113947). Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination(113947-113947.1). All employees handling food must have a food handler card (113948).
2. Employees with a communicable disease shall be excluded from the food facility/preparation of food. Gloves shall be worn if an employee has cuts, wounds, or rashes. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions (113949.2, 113949.4, 113949.5, 113975, 113950,113950.5, 113973(a)).
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens (113974).
4. No employees shall eat, drink, or smoke in any work area (113977).
5. Employees are required to wash their hands and change gloves: when beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. No bare-hand contact is permitted when handling Ready to Eat foods.(113952, 113953.3, 113953.4, 113961(b), 113968, 113973 (b-f)).
6. Hand washing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair (113953.2). Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment (113953, 113953.1, 114067(f)).
7. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F(113996, 113998, 114037, 114343(a)).[Note to inspectors: Mark 2 pts when food temps are between 42°F to 49°F or 131°F to 134°F; Mark 4 pts when food temps are between 50°F and 130°F]
8. All PHFs cooked or stored above 135°F must be destroyed at end of operating day (114305(d)).
9. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply (114004, 114008, 114010).
10. Any PHFs cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F(114004, 114014, 114016).
11. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health (113967, 113976, 113980, 113988, 113990, 114035, 114067(h), 114254.2, 114254.3).
12. All food contact surfaces of utensils and equipment shall be clean and sanitized (113984(d,e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141).
13. All food shall be obtained from an approved source (113980, 113982, 114021-114031, 114041).
14. Shell stock shall have complete certification tags and shall be properly stored and displayed (114039 – 114039.5).
15. Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations §13675, Cal Code Section 113707).
16. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1, 114417.6).
17. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than ½% alcohol may be served if the facility notifies the consumer (114012, 114093, 114093.1).
18. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195). Mark 4 pts: when water temp. at ware washing sink is < 120°F, Mark 2 pts: when water is available, but pressure is inadequate and/or when water at hand washing sink is less than 100°F.
19. All liquid waste must drain to an approved fully functioning sewage disposal system (114197, 114241(c)).
20. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, and flies (114259.1, 114259.3, 114259.4, 114259.5).
21. Sufficient electrical power shall be supplied at all times to power approved exhaust, lighting, electric water heaters and refrigeration units (114182).
22. MFFs that handle PHFs, except prepackaged frozen, whole fish and aquatic invertebrates, shall be equipped with refrigeration units as defined in Section 113885 (114301(c)).
23. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
24. Food shall be thawed under refrigeration; in microwave oven; during the cooking process; or in an approved commissary or commercial kitchen. (114018, 114020)
25. Adequate and suitable counter space shall be provided for all food preparation operations. All food shall be thawed, washed, sliced, and cooled within an approved fully enclosed food facility (113818(b)(7), 113984 (a, f), 113992)
26. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination (114063, 114065).
27. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation (114063(b)(2), 114087, 114088, 114089, 114089.1(a, b), 114090, 114093.1, 114094.5, 114377).
28. All poisonous substances, insecticides, detergents, bleaches and cleaning compounds shall be properly identified and stored separate from food, utensils, packing material and food-contact surfaces (114047, 114049, 114055, 114067 (h), 114254) Non-food items such as tires, automotive equipment and medicinal creams must be stored separate from food preparation and food storage (114319(a, b), 114254, 114254.1, 114254.2, 114254.3)
29. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment shall be provided to measure the applicable sanitization method (114067(f, g), 114099, 114099.3, 114099.5, 114107, 114125, 114309, 114313).
30. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines (114157, 114159).
31. MFFs permitted after July 1, 2007 must have water heater (min. 3 gal capacity or ½ gal. for restricted food prep) capable of heating water to a min. of 120°F for warewashing and 100°F for handwashing sink. (If built after January 1, 2014, min 4 gal hot water heater required.) (114325).
32. All food items, food contact surfaces, equipment and utensils must be handled and stored to protect from potential contamination; Equipment must be kept clean and in good repair. The mobile food facility, and all equipment and utensils shall be protected from potential contamination and kept clean, in good repair, and free of vermin. Employee entrance door must be self-closing and kept closed. (114175, 114303, 114119, 114178, 114185, 114185.2, 114185.4)
33. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer (114135, 114185.1, 114185.3 (d-e)).

This summary page lists the corresponding laws, regulations and general requirements for the violations listed on the front side of this form. The Department may cite additional sections as applicable. (Continued)

34. Handwashing signs shall be posted [on the MFF], directing attention to the need to thoroughly wash hands after using the restroom (113953.5). No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). A copy of the most recent inspection report available on request, posted notice saying such (113725.1, 114381 (e))
35. MFFs & MSUs must have Business name/name of the operator (min. 3 in. height), city, state, zip and name of permittee if different from the food facility name (min. 1 inch height) on both sides, in contrasting color with vehicle exterior to enable the consumer to identify and locate the business. (114299)
36. A Person in charge (PIC) shall be present at the food facility during all hours of operation. (113945, 113945.1, 113950(b), 113984.1, 114075)
37. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by HCD. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1, 114323(c)).
38. Pass-through window service openings shall be limited to 216 square inches each, and shall not be closer together than 18 inches, with at least a 16 mesh per square inch. Counter surface smooth and cleanable. Each opening shall have a solid or screened window, equipped with a self-closing device. (114259.2). A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. (114259, 114259.2)
39. MFFs permitted after January 1, 1997 that sell non-prepackaged food must have 9"x9"x5" easily accessible hand wash sink, separated from warewashing sink by metal splashguard of adequate size or by at least 24" and unenclosed facilities shall provide hand wash sink as integral part of the primary unit (114311, 114314). MFFs permitted after January 1, 1997 that cook, blend or otherwise prepare non-prepackaged food must have 3-compartment sink 12"x12"x 10" or large enough to accommodate the largest utensil with 2 integral drain boards with 1/8 in. per foot slope or 1/2 in. lip or rim to prevent spillage and for facilities where it's not required must have adequate supply of spare clean utensils and they must be washed and sanitized daily at approved commissary (114313, 114314).
40. MFFs handling nonprepackaged food shall have safe, durable, smooth and easily cleanable potable and waste water tanks, sloped to outlet for proper drainage and equipped with air vent overflow. Hoses for potable water must be safe, durable with smooth interior, protected from contamination at all times and colored differently from liquid waste lines and must have matching connecting devices. Potable water tank shall be enclosed from filling inlet to the discharge outlet and designed with an access port for inspection and cleaning or an approved written procedure for cleaning and sanitizing; shall have sufficient capacity (at least 5 gal exclusively for hand washing, 25 gal for food preparation and warewashing or 15 gal tank for limited food preparation; delivery system shall deliver at least 1 gal/min to each delivery basin) inlet not more than 3/4 in. and outlets equipped with proper inlet and outlet connection. Tanks shall be adequately serviced including removal and/or flushing (114205, 114207, 114209, 114211, 114213, 114215, 114217, 114219, 114221, 114223, 114225, 114227, 114229, 114231, 114233, 114235, 114238, 114239, 114240, 114241, 114242).
41. Food equipment must be smooth, readily accessible and easily cleanable; non-portable equipment shall be integral part of primary unit. All new and replacement gas and electrical appliance must be ANSI approved. Facilities handling PHFs shall provide mechanical refrigeration except for prepackaged frozen ready to eat foods, whole fish and whole aquatic invertebrates. Floors, walls and ceilings of MFFs shall be constructed impervious, smooth and cleanable. Floor surfaces shall provide employee safety from slipping. The juncture of the floor and wall shall be coved with a 3/8 inch minimum radius coving, with the floor surface extending up the wall at least four inches. Construction joints and seams must be tight and sealed, floors slip resistant at least 5ft. on all open sides where cooking is conducted. Mechanical exhaust ventilation and drip trays must be provided for equipment as required (114301). All utensils and equipment shall be fully operative and in good repair. Employee entrance doors must be self closing (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114167, 114169, 114177, 114182, 114301).
42. MFFs permitted after January 1, 1996 and that are occupied during normal operation must have min. 74 in. unobstructed floor to ceiling and 30 in. horizontal aisle space (114321).
43. Compressors that are not integral part of equipment must be in an enclosure completely separate from food preparation and food storage (114322).
44. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code (114149.1(a)). Cooking equipment that produces grease-laden vapors (such as, but not limited to, deep-fat fryers, ranges, griddles, broilers, woks, tilting skillets, and braising pans) and can be a source of ignition grease in the hood, grease removal device, or duct shall be protected by automatic fire-extinguishing equipment (CMC 513.1.1).
45. MFF must operate out of a commissary or in conjunction with a Mobile support unit (MSU) with exception of facilities that operate at community event and remain in a fixed position during food preparation and its hours of operation; must be stored in a location approved by the enforcement agency. MSU must operate out of a commissary (114295). Commissary must have adequate facilities for proper sanitary disposal of liquid and solid waste; must have adequate potable water and hot and cold water under pressure for cleaning MFFs; adequate facilities for storage of food, utensils and other supplies; must have an adequate electrical supply; and a servicing area, that is covered, sloped and drained as appropriate. For supporting MFFs conducting limited food preparation, the commissary must have adequate food preparation area. A separate permit shall be required for commissary and shall be inspected separately from MFFs it services (114326). MSU shall be approved by enforcement agency, be constructed and designed to appropriately service MFFs which they support; liquid waste must not be drained onto the street, sidewalk or premises; shall have approved equipment if used to transport potentially hazardous food. Food, utensils and supplies shall be protected from contamination and MSUs shall not be approved for warewashing (114327).
46. MFFs and MSUs must be cleaned and serviced daily (Servicing includes removing food and other items that may not be adequately protected on MFF or MSU) (114297(a, d)). Unenclosed MFFs handling non-prepackaged food must have approved written procedures for food handling, cleaning and sanitizing of food contact surfaces and utensils 114303(d)).
47. MFFs operating at a fixed location for more than 1 hour or that operate at a fixed location at a community event must have an approved and readily available restroom facility within 200 feet (114315(a)).
48. Exterior of MFF and area around it shall be kept in sanitary condition and must be cleaned as needed (114317).
49. MFFs must have fully stocked first aid kit, properly charged fire extinguisher (for facilities with open flames or heat sources only) and second exit (at least 24x36in); Gas fired appliances must have insulation and food equipment must be equipped or stored so as to prevent movement, spillage or breakage in event of a sudden stop, collision or overturn (114323(a, b, e, f, g)).
50. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility (114380).
51. All MFFs with occupiable space, gas appliance, electrical or plumbing system must be certified by Department of Housing & Community Development (114294(c)).
52. A food facility shall not be open for business without a valid permit. (114381 (a), 114387, 114390(c))
53. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair (114393).
54. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed (114405, 114409).