OVERSIGHT OF FOOD TRUCK OPERATIONS BY THE DEPARTMENT OF ENVIRONMENTAL HEALTH

Summary

The Santa Clara County Civil Grand Jury (Grand Jury) inquired into how Mobile Food Facilities ("Trucks") are overseen in the County of Santa Clara. The Grand Jury wanted to know how many Trucks operated, how they are inspected, how they are regulated, and how they are cleaned. The Grand Jury investigation focused on the oversight of food truck operations by the Department of Environmental Health (DEH).

The Grand Jury found that there are some 350 Trucks operating in Santa Clara County. For purposes of this report, a Mobile Food Facility is a fully enclosed truck manufactured and used for the purpose of preparing and serving food, or serving food at various locations. Trucks must first receive an insignia from the California State Department of Housing and Community Development (DHCD). Trucks are then inspected and granted permits by the County of Santa Clara Department of Environmental Health Consumer Protection Division (CPD). In order to obtain a permit, Trucks must have an agreement with a commissary, which is a facility that services the Trucks. Trucks must report to a commissary once a day for cleaning and servicing.

Environmental Health Specialists (EHS) conduct inspections of the Trucks to ensure a safe and wholesome food supply for the public. Since Trucks must operate in connection with a commissary, the commissaries are a good point of contact for the EHS. Although Trucks inform the CPD of their selected commissary at the time of inspection, it is difficult for the CPD to associate a Truck with a specific commissary after that time. The Grand Jury learned that some commissaries offer rental space on a daily basis, thus, it is difficult for the CPD to ascertain whether a given Truck uses the commissary on a daily basis as required or just periodically, which is prohibited. Further, if a given Truck is inspected randomly while in operation, the EHS does not record the commissary on the inspection report, thus, making it difficult to associate a given Truck (or multiple Trucks) with a particular commissary. Consequently, if the commissary that serviced the Trucks was the source the problem, it would be difficult to link the Truck(s) to the commissary.

The Grand Jury learned that—due to the mobile nature of the Trucks—it can also be difficult for an EHS to locate Trucks for random inspections. The County has been exploring tracking technologies for Trucks but has not implemented a tracking Some other jurisdictions have solved the problems associated with tracking Trucks by requiring Trucks to use global positioning systems or requiring that the Trucks lodge their daily schedule with the County so they can be located. The Grand Jury recommends that the County explore methods to track Trucks so it can ascertain whether Trucks are using the commissaries as required by law and so the EHS can more easily find the Trucks to conduct inspections.

Background

A "Mobile Food Facility" (referenced in this report as "Trucks") is a vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail.

Trucks must first obtain an insignia approved by the California State Department of Housing and Community Development (DHCD). Thereafter, Trucks are inspected and issued permits by the CPD (sticker affixed to back of each Truck).² The CPD classifies Trucks based upon their level of food preparation: (a) no food preparation, (b) limited food preparation, (c) full food preparation. The Grand Jury's investigation concentrated on Trucks with a full food preparation permit only. Trucks must have a permit from the county in which they operate but Trucks can carry permits from multiple California counties.

All Trucks engaged in food preparation must have a County health sticker (Permit), which in order to obtain a permit, the owner/operator must submit a permit application³ and certification statement from the owner/operator, a signed Commissary/Approved Facility (AF) Agreement between the commissary and the truck owner/operator; a copy of the Truck's vehicle registration; and a proposed menu. In addition to the Permit, there must be at least one person associated with the Truck that holds a current California State Food Safety Certificate (recertified every five years).4

No distinction is made in the permit process between the typically white "route" Trucks and the painted and adorned "wrap" Trucks. The white "route" Trucks are typically seen during the day visiting construction sites and commercial businesses without cafeteria facilities. They tend to follow the same itinerary (location and time schedule) each day. The "wrap" Trucks are typically seen at special events.

¹ ibid

Appendix B

³ Appendix H

⁴ California Retail Food Code Sections 113947.3, 113947.1

Truck owners/operators must report to a commissary once a day for cleaning and servicing options and must have a commissary agreement to do so.⁵ There are three⁶ major multi-Truck commissaries in Santa Clara County: Lee Bros. Food Service, 660 Gish Road, San Jose; George's Industrial Catering, 3295 Woodward Avenue, Santa Clara; and Johnson's Catering Supply, 1670 Rogers Avenue, San Jose. The CPD has oversight and enforcement powers over commissaries in Santa Clara County, just like other food facilities (restaurants, markets, bakeries, etc.). The Grand Jury was advised by CPD and commissary personnel that each commissary is inspected about twice a year. During the inspection, the EHS utilizes an Official Inspection Report (OIR) which lists the areas evaluated by CPD during the commissary inspection.⁷

The CPD also conducts initial and annual inspections of Trucks. The CPD schedules at least eight Truck inspections per week at 1550 Berger Drive, San Jose. Appendix D to this report contains a copy of the Mobile Food Facility Self Inspection Checklist (checklist) that is used by the Truck owner to prepare for the inspection. The EHS does a Truck inspection using the OIR.⁸ If the Truck is found to be in compliance, in possession of a DHCD insignia, has evidence of a signed Commissary Agreement⁹ for the Truck, and has paid a fee to CPD, an annual Permit is issued to be affixed to the back of the Truck.

Methodology

The Grand Jury interviewed representatives of the Department of Environmental Health, toured three commissaries, and reviewed various documents to understand the intent, processes, and implementation of rules and regulations for Trucks and commissaries.

Interviews:

- Current and former staff of the County Department of Environmental Health, including the Consumer Protection Division.
- Commissary personnel at Lee Bros Food Service, George's Industrial Catering, and Johnson's Catering Supply.
- Bay Area Mobile Food Vendors Association.

⁵ California Retail Food Code Sections 114295, 114297

⁶ Most Trucks operating in Santa Clara County are associated with the three commissaries, but it should be noted that fewer than 20 Trucks are associated with restaurants, also licensed as commissaries. This report does not address restaurant-based commissaries.

⁷ Appendix G

⁸ Appendix D

⁹ Appendix E

Visits:

Moveable Feast: Willow Glen Friday Dinner at the Curtner VTA Station at Canoas Garden Avenue in San Jose

Documents Reviewed:

See Appendix A

Discussion

The Discussion consists of five Sections:

- The Inspectors and the Inspection Process
- Initial Truck Inspections and Re-inspections
- Inspections of the Trucks in the Field
- The Commissaries
- Number of Trucks Commissaried

The Inspectors and the Inspection Process

The CPD has 55 Environmental Health Specialists (EHS) who function as inspectors. The County Department of Environmental Health's *Enforcement Policy and Procedures* guides inspectors when enforcement actions are required. The Grand Jury was given a copy of this Policy and Procedures. The policy states that there are 11 "critical hazard factors" which warrant close monitoring since they are major contributors to foodborne illness. These are:

- Food not kept free from contamination, adulteration, or spoilage (i.e. improper cooling of food in deep containers; cross contamination due to improper storage or preparation of raw foods; using dirty equipment in food preparation; obtaining food from unapproved sources).
- Improper temperature control of potentially hazardous foods.
- Unpackaged food served or returned from eating area; foods prepared, stored or handled from private homes.
- Employees preparing, serving or handling food or utensils in an unsanitary way.
- Failure to wash hands before commencing work after using toilet facilities.
- Failure to provide hot and cold running water, hand washing cleaner, and towels or hot-air blowers in dispensers, within or adjacent to toilet rooms.

- Failure to provide fully equipped hand washing facilities.
- Failure to construct, maintain, and/or operate a food facility free of vermin (i.e. cockroaches, flies, and rodents).
- Failure to keep food facility equipment and utensils clean and in good repair.
- Failure to properly clean and sanitize equipment and utensils.
- Failure to provide hot and cold running water in food facility.

The EHS documents the conditions observed when performing inspections of Trucks on the OIR.¹⁰ The EHS performing the inspection is instructed to neatly prepare the report, make the findings clear to the reader, convey the nature of the violations, state the corrective actions taken, and complete the report in the field.

As stated above, Trucks must operate in conjunction with a commissary. The OIR does not, however, contain the location of the commissary. The Grand Jury recommends that this be added to the OIR because the commissary is the single point of operation for multiple Trucks.

Some of the information contained in the OIR is transferred into an online search engine called Food Facility Inspections.¹¹ The Grand Jury noted that the written OIR currently has many more fields and categories than is contained in the database. The Grand Jury was advised that the CPD was updating its inspections database to broaden the database schema and provide all the inspectors with OIR tablet-based recording capabilities.¹² The recording process will use a drop down category method to record standard items as well as provide free form fields for inspector comments. This system should provide information to identify the Truck, the vehicle owner/operator and the commissary. The Grand Jury was further advised that CPD hopes to roll out this new OIR recording process in 2014.

The Santa Clara County Board of Supervisors (BOS) commissioned the DEH to inquire, over the next six to nine months, into the possibility of incorporating GPS (and/or other technology) into Trucks. One of the major hurdles was legal considerations for the use of such position tracking technologies where a privacy option was designed for "not in operation" Trucks. Tracking technology would allow for the on-line tracking of Trucks in operation. The study will also look at costs involved.

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¹⁰ Appendix G

http://www.sccinspections.org/onlineinsp/

¹² Database schema here refers to an information field type to hold the required information e.g., commissary name.

Initial Truck Inspections and Re-inspections

Initial Truck inspections and annual re-inspections are conducted at the CPD headquarters mostly on Tuesdays, with up to four morning inspections and four afternoon inspections. Other inspections can be arranged as needed by the Truck owner or as required by the CPD. This schedule allows for over 300 Truck inspections a year.

The Grand Jury observed the inspections of two Trucks. Both Trucks had their DHCD insignia.

The first Truck was an older vehicle undergoing a permit renewal inspection. The owner/operator had performed the Self Inspection Checklist to prepare for DEH inspection. 13 The basic construction of the Truck allowed for easy full wash down of the interior. Old Trucks are not required to follow some of the newer requirements like the ANSUL requirements (automated fire suppression equipment). 14 The owner/operator also had a signed commissary agreement. This Truck required an exterior gasoline generator for power. After a satisfactory inspection and fee payment, a County Health Department Permit was issued by the CPD to be placed on the Truck (dated sticker affixed to the left rear of the vehicle).

The second vehicle was a new model with all the Self Checklist Inspection requirements completed for newer vehicles, refrigeration, fans, interior hose down equipment, and inboard LPG power generation.¹⁵

The Grand Jury followed the inspection process for the vehicle identification on both Trucks. The Grand Jury verified that the California Department of Motor Vehicles (DMV) license plate number, vehicle identification number, and Truck construction number (insignia) was recorded by the CPD Inspector. 16 The license plate number was recorded on the written OIR. Only the owner/operator's name is then put into the online database but other information regarding the Truck, like the vehicle identification number, is not contained in the CPD database inspection report on the website. 17 The CPD is in the process of updating their inspection records technology as detailed above.

Inspections of the Trucks in the Field

The Grand Jury learned that it can be difficult for the inspectors to locate the Trucks in the field in order to conduct random inspections. The "route" trucks will often follow the same route each day but the "wrap" trucks may concentrate on special events, often in the evening hours. The Grand Jury was told that EHS sometimes used social media to find Truck locations.

¹³ Appendix D

¹⁴ ANSUL is a Company name – acronym derived from ANhydrous SULfur dioxide (SO2) used in fire suppression

¹⁵ LPG Liquid Propane Gas

¹⁶ State of California Department of Housing and Community Development MFF construction number.

¹⁷ www.ehinfo.org then tab "Inspection Reports for: Restaurants, Groceries and other Food Facilities" to search for individual MFF inspection reports.

The CPD could use tracking technology to confirm the overnight location of the Trucks at commissaries to make finding Trucks for inspections more efficient. It should be noted that surrounding counties have implemented tracking technologies. Alameda County is currently studying electronic tracking for their Trucks and San Francisco County requires Trucks to submit its route and stopping schedules. As an additional benefit to the Trucks, tracking technology could be used as the basis for mobile applications for customers to find a Truck's location.

Further, it is important for the OIR to identify the commissary associated with the Truck for the purposes of linking any OIR to both Truck and commissary. For example, any compromise of the commissary water supply would be passed onto all Trucks during replenishment operations but the OIR would not include the commissary so the connection could not be easily made.

The Commissaries

By law, full food service Trucks must operate in conjunction with a commissary or another approved facility.¹⁸ Every Truck is required to be based at a commissary or another approved facility, to return every night and be thoroughly cleaned after removing any food that needs refrigeration. 19 Trucks enter into commissary agreements. The commissaries have Truck parking slot rental agreements that specify overnight rates and additional fees for the other services listed above. Trucks can also purchase food from the commissaries. The Grand Jury found by interview of commissary personnel that these commissary agreements could be issued on a monthly, weekly or daily basis. The Grand Jury was also told that a signed Commissary Approved Facility (AF) agreement can be provided based on a single day's slot rental just prior to the annual Truck inspection.²⁰

The Grand Jury visited the three major commissaries in Santa Clara County. The commissary must provide space to wash out the Trucks and pre-treat the waste water before discharge into the county/city sewer system. The commissary also provides waste food disposal, fat and oil disposal, water, power, and ice. The commissaries issue Truck parking slot rental agreements that specify overnight rates and additional fees for the other services listed above. (Trucks cannot park anywhere else, such as on a city street or residence, and can only park overnight at a commissary.) Trucks can also purchase food from the commissaries.

Truck owner/operators are required by law to use a commissary daily to clean and service their trucks and park overnight.²¹ However, there is no way for an EHS to confirm if or where a given Truck was commissaried on a particular day. Trucks are required to have a commissary agreement during the initial and annual permit process.

¹⁸ California Retail Food Code Section 114295

¹⁹ California Retail Food Code Sections 114295 and 114297

²⁰ Appendix E

²¹ Appendix E

Thereafter, the commissary agreement requires that the Truck owner/operator advise CPD if it changes its commissary agreement. The Grand Jury learned that the CPD only receives a handful of commissary location changes a year. Notably, many commissaries indicated that they rent space to Trucks on a daily, weekly, or monthly basis, suggesting that some Trucks' commissary locations can be more transitory.

The use of commissaries is important to ensure that Trucks are clean and to avoid critical health hazards. Commissaries are not under any obligation to monitor a Truck's use of the commissary consistent with the cleaning and servicing requirements. Of particular concern to the Grand Jury is that there is no record of whether a particular Truck actually overnights at the commissary or not. The Grand Jury is concerned that if the Trucks do not use the commissary the potential for health hazards increases and CPD has no ability to track this outcome.

How Many Trucks Are Commissaried?

As stated earlier, any Truck that wants to sell food must have a permit. Approximately 400 Trucks have permits in Santa Clara County. A Truck can have multiple county permits but is commissaried in only one county. Although the Grand Jury was able to determine the number of trucks that have permits, it was more difficult to find out how many trucks were commissaried in Santa Clara County.

From the three major Santa Clara County commissaries we obtained the following statistics:

Lee Bros: 170 Truck parking slots with typically 150 in use.

Johnson's Catering: 75 Truck parking slots with typically 55 in use.

George's: 60 Truck parking slots with typically 50 in use.

Of the 305 Truck parking slots available between the three major commissaries, 255 to 260 parking slots are used each night for full hot food preparation Trucks.

There are approximately 255 Trucks commissaried in Santa Clara County; at least 75 Trucks operating in Santa Clara County that are based in commissaries in other counties (given the number of hot food permits currently issued for out-of-county commissaries, plus another 20 Trucks associated with restaurants, for a total of approximately 350 full food preparation Trucks.)

Conclusion

Oversight of Truck operations in Santa Clara County is the responsibility of the CPD. There are approximately 350 Trucks operating in Santa Clara County. Trucks have DEH permits and commissary agreements. The use of commissaries is important to ensure that Trucks are clean and to avoid critical health hazards. Three major commissaries are the single point of operation for most of the Trucks in the county. The EHS submits paper Truck inspection reports for subsequent entry into the inspections database. The CPD is preparing for a tablet-based online Inspection reporting process by 2014. Trucks are difficult for the EHS to locate for random inspections or confirm that they stay at a commissary on a daily or nightly basis. The County needs to explore better ways to locate Trucks via tracking technology to enhance their ability to conduct random inspections and confirm where Trucks are commissaried overnight.

Findings and Recommendations

Finding 1

Trucks' daily use of the commissaries is important to ensure that they are cleaned and serviced to avoid health hazards.

Recommendation 1

The County should evaluate methods to determine if Trucks are using commissaries daily.

Finding 2

Official Inspection Reports do not identify the commissary associated with a Truck.

Recommendation 2

The County should ensure that an OIR includes the commissary identification so that violations that could potentially implicate the commissary can be identified.

Finding 3

The Consumer Protection Division has no record of where a particular Truck parks overnight.

Recommendation 3

The County should continue to explore tracking technologies such as GPS for Trucks, to ensure they are parking at a commissary or another approved facility overnight.

Finding 4

It can be difficult for CPD inspectors to locate a Truck in the field for random inspections.

Recommendation 4

The County should continue to explore tracking technologies such as GPS for Trucks to enhance CPD's ability to conduct random inspections.

Appendix A – Documents Reviewed

Mobile Food Facility Requirements

http://www.sccgov.org/sites/deh/Consumer%20Protection%20Division/Laws,%20Policies%20-%20Legal%20Issues/Pages/Mobile-Food-Facility-Req's.aspx

Food Recalls, Notices and Alerts

http://www.sccgov.org/sites/deh/Consumer%20Protection%20Division/Food%20Recalls,%20Notices%20-%20Alerts/Pages/default.aspx

Santa Clara County Food Safety

http://www.sccgov.org/sites/deh/Consumer%20Protection%20Division/Laws,%20Policies%20-%20Legal%20Issues/Pages/Food-Safety.aspx

Food Inspection Report

http://www.sccgov.org/sites/deh/Consumer%20Protection%20Division/Laws,%20Policies%20-%20Legal%20Issues/Pages/Food-Inspection-Report.aspx

SCC Environmental Resources Agency, Dept of Environmental Health, Consumer Protection Division report to the BOS on inspections of retail food establishments dated May 25, 2005

California Retail Food Code http://www.cdph.ca.gov/services/Documents/fdbRFC.pdf

Communicable Diseases in California 2001-2008

http://www.cdph.ca.gov/data/statistics/Pages/EpiSummariesCDsCA-01-08.aspx

Yearly Summary Reports of Selected General Communicable Diseases in California http://www.cdph.ca.gov/data/statistics/Pages/CD-YearlyTables.aspx

California Department of Public Health http://www.cdph.ca.gov/Pages/DEFAULT.aspx

Guidelines for Access to Public Records

http://www.cdph.ca.gov/Pages/PublicRecords.aspx

Food-Borne Illness: A Moving Target

http://www.sanmateocourt.org/documents/grand_jury/2011/food_borne_illness.pdf

FDA: What You Need To Know About Food-Borne Illness-Causing Organisms in the

U.S. http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm103263.htm

FDA: Recalls Within Last 60 Days http://www.fda.gov/Safety/Recalls/default.htm

FDA: Bad Bug Book

http://www.fda.gov/downloads/Food/FoodSafety/FoodbornellIness/FoodbornellInessFoodbornePathogensNaturalToxins/BadBugBook/UCM297627.pdf

FDA: Produce Safety Activities http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/FruitsVegetablesJuices/FDAProduceSafetyActivities/default.htm

FDA: Playing it Safe With Eggs

http://www.fda.gov/downloads/Food/ResourcesForYou/Consumers/UCM278445.pdf

Scientific Publications by FDA Staff

http://www.accessdata.fda.gov/scripts/publications/search_result_record.cfm?id=40939

Appendix A - continued

FDA Produce Safety http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/FruitsVegetablesJuices/FDAProduceSafetyActivities/ucm174086.ht m

Escherichia Coli 0157:H7 E.coli

http://www.cdph.ca.gov/HealthInfo/discond/Documents/Escherichia%20coli%20O157%20H7%20%20%20E%20coli%20O157%20H7.pdf

http://www.cdph.ca.gov/HealthInfo/discond/Pages/EscherichiacoliO157H7.aspx

http://www.cdph.ca.gov/data/statistics/Documents/ESCHERICHIA%20COLI%20O157.pdf

FDA: Food Facts Listeriosis

http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm079667.htm

http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm085503.htm

http://www.fda.gov/Food/FoodSafety/FoodborneIllness/FoodborneIllnessFoodbornePathogensNaturalToxins/BadBugBook/ucm070064.htm

http://www.cdph.ca.gov/HealthInfo/discond/Pages/Listeriosis.aspx

CDPH: Salmonella http://foodpoisoning.pritzkerlaw.com/archives/salmonella-mango-salmonella-outbreak-strikes-california.html

http://www.foodsafetynews.com/2012/09/california-cantaloupes-recalled-over-salmonella-test/

http://www.cdph.ca.gov/healthinfo/discond/Pages/Salmonellosis.aspx

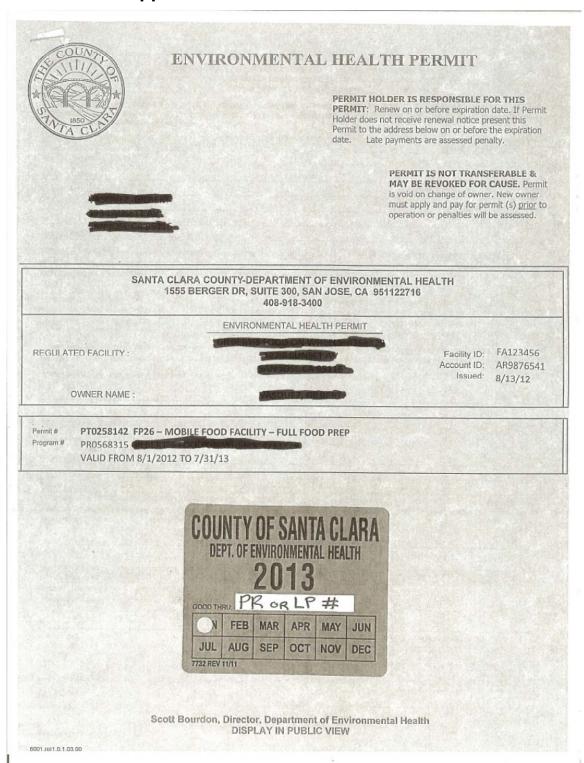
Restaurant Grading, Hygiene http://are.berkeley.edu/~sberto/restaurants.pdf

NYC: http://www.nyc.gov/html/doh/downloads/pdf/rii/restaurant-grading-faq.pdf

http://www.nyc.gov/html/doh/downloads/pdf/rii/self-inspection-worksheet.pdf

http://www.nyc.gov/html/doh/downloads/pdf/rii/quide-condition-levels.pdf

Appendix B - Environmental Health Permit



Appendix C- Mobile Food Facility (MFF) Definition



DEPARTMENT OF ENVIRONMENTAL HEALTH
CONSUMER PROTECTION DIVISION
1555 Berger Drive, Suite #300 • San Jose, CA 95112
(408) 918-3400 • Fax: (408) 258-5891

MOBILE FOOD FACILITY (MFF)

Contact Name:		Phone #:
Facility Name (DBA): _		License Plate #:
No food preparat ➤ All items are pr (EXAMPLE: Produc		n trucks/carts)
		t Form (Produce vehicles exempt) e)
	raw meat products. Limited hot h	nolding. ee carts, churros, pastries and scooped ice cream)
€ Propose	ed Facility/Commissary Agreemen	
Hot holding ite	ation (FP26): ng, reheating of raw products. Comms other than hot dogs, tamales to catering trucks, lunch trucks, tacc	or corn.
€ Propose	ed Facility/Commissary Agreemen	
This MFF is which one	of the following:	
Cart/Non-motorized	d Unit	
Fully enclosed truct Must o Develo	btain an insignia approval fro	om Department of Housing and Community ling an inspection with this department.
	** Office Use	Only **
Facility ID #:		
Associates out Date:		Appointment Time:

11/28/12 - bs

Appendix D – Mobile Food Facility (MFF) Self Inspection Checklist



DEPARTMENT OF ENVIRONMENTAL HEALTH
CONSUMER PROTECTION DIVISION
1555 Berger Drive, Suite #300 • San Jose, CA 95112
(408) 918-3400 • Fax: (408) 258-5891
www.EHinfo.org

rspection is scheduled for: Date:	(MFF) SELF INSPECTION CHECKLIST Time:
nore than 15 minutes late for your inspect	th all equipment turned on and properly functioning. If yo ion, you must reschedule. Failure to meet the requireme sult in a delay of permit issuance.
M	FF Requirements:
	of maintaining cold foods at or below 41°F. Cold plates are cods other than prepackaged frozen ready-to-eat foods.
Hot hold equipment capable of maintaining	hot foods at or above 135°F.
Adequate supply of hot (120°F minimum) ar unobstructed and accessible 3 compartment	nd cold running water of adequate pressure is available at
Adequate supply of warm (100°F minimum) unobstructed and accessible handwash sink.	and cold running water of adequate pressure is available at
Soap and paper towels in wall-mounted disp	enser at handwash sink.
Wastewater tank(s) with a minimum capacit	y that is 50% greater than the potable water capacity.
All drain lines free of leaks and connected to	wastewater tank.
Waste lines equipped with proper cap and v	alve assemblies.
Mechanical ventilation equipment in good op	perating condition and equipped with approved baffle filters.
Free of vermin infestation and free of dead	insects/rodents/droppings.
All seams, holes, and gaps sealed and smoo	th/cleanable.
Accurate thermometers in all refrigeration u	nits and warming ovens.
Approved probe thermometer that is accura-	te to within ±2°F.
Cutting boards are smooth, easily cleanable	and in good repair.
Approved first aid kit.	
Wall-mounted, minimum 10 B-C rated appro	oved fire extinguisher.
All equipment is NSF/ANSI certified.	
Shatterproof covers/bulbs at all light fixtures	5.
sides for motorized MFF. Identification mus	cle on the consumer side for a non-motorized MFF and two the tinclude business name and the name of the permittee if B-inches high) and city, state and zip code (at least 1-inch
Additional requirement for non-motori	zed carts:
Propane tanks must be certified free of leak	s.
Additional requirements for enclosed v	rehicles:
Approved emergency exit (minimum 2 ft x 3 of the unit. The exit shall be labeled "Safety	If the side opposite the main exit door, roof, or the rear very with at least 1-inch high letters.
Self-closing device present for all entry door	rs.
Tight-fitting and self-closing screens present	t at service openings
Tight-fitting screens present at ceiling vents	5.
Positive closing lids and latches for coffee up	rns, deep fat fryers, and steam tables.

Valid HCD Insignia affixed to vehicle.

01/10/13

Appendix E - Commissary Agreement





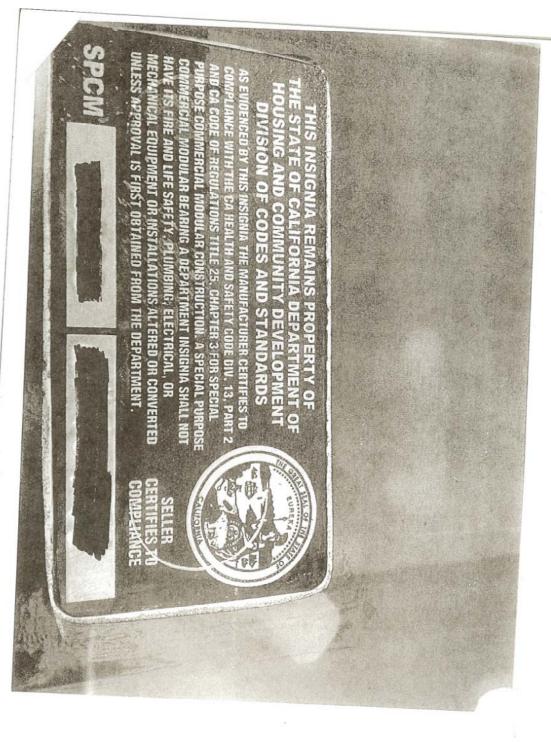
COMMISSARY/APPROVED FACILITY (AF) AGREEMENT
Mobile Food Facility (MFF), Mobile Food Units (MFPU), Temporary Food Facility (TFF)
Mobile Support Unit (MSU), Caterer

APPLICANT INFORMATION					
ype of Facility: MFF MFPU	TFF CART N	ASU Other		_ For vehicles,	License #
Owner Name:	Nar	me of Business:			
Owner Address:	City	<i>/</i> :		State:	Zip:
Email Address:		ephone: ()		Mobile: ()
Where will you be operating? (list addr	ess/market/event)				
Provide dates/days of the week and tin	nes of commissary/AF	use:			
the above -mentioned owner/operativest once each operating day for clean OEH approved location. The facility not a facilities to prepare or package food Electrical hook-up Toilet & handwash facilities Waste tank/sewage disposal Garbage disposal f the use of the approved facility/communderstand the use of an unapproved	ing and servicing. I will, ited will be providing th Potable (c Warewasi Dry food c Waste gre Chemical Inissary is discontinued d facility for any of the	I store the vehicle le following servic drinkable) water su h facility (i.e. 3 com storage ease removal storage is torage storage juickly (i.e. 3 com storage storage storage juickly (i.e. 3 com storage storage juickly (i.e. 3 com storage	e and equipment ces to my food pply partment sink) I at (408) 918-3 we may lead to	ot at the approve	ed food facility or another ck all that apply): arking (MFPU) ernight parking (carts) nyfrozen food storage utensil storage product-i.e. ice, meats cessary changes.
Print Name	Signatur	e of Applicant		Date	
		e of Applicant		Date	
COMMISSARY/APPROVED FACILITY IN		e of Applicant	n 🗌 Othe		
COMMISSARY/APPROVED FACILITY IN	FORMATION Restaurant		n Other		
COMMISSARY/APPROVED FACILITY IN Type of Facility: Commissary Name of Commissary/Approved Facility	FORMATION Restaurant	Rental Kitcher	n Other		
COMMISSARY/APPROVED FACILITY IN Type of Facility: Commissary Name of Commissary/Approved Facility Facility Address: Email Address:	FORMATION Restaurant City Tele	Rental Kitcher	State:	Zip:)
Type of Facility: Commissary Name of Commissary/Approved Facility Facility Address: Email Address: I, the commissary/AF owner/operator, I ocknowledge that I am ultimately res, In addition, I will notify DEH when this	FORMATION Restaurant City Tele can and will provide the consible for the mainte a greement is termino	Rental Kitcher ephone: () ne necessary facilionance and sanito ated.	State: ities, as indicati ation of this con	Zip: Mobile: (ed by the applic nmissary/appro	
Type of Facility: Commissary Name of Commissary/Approved Facility Facility Address: Email Address: I, the commissary/AF owner/operator, I acknowledge that I am ultimately res, In addition, I will notify DEH when this	FORMATION Restaurant City Tele can and will provide the consible for the mainte a greement is termino	Rental Kitcher r: ephone: () he necessary facilic	State: ities, as indicati ation of this con	Zip: Mobile: (
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COUNTY OF SANTA CLARA . DEPARTMENT OF ENVIRONMENTAL HEALTH (DEH) 1555 Berger Drive, Suite 300 • San Jose, CA 95112, (408) 918-3400 • Fax: (408) 258-5891 • www.ehinfo.org

Rev.8/20/12

Appendix F - Department of Housing and Community Development Insignia



Appendix G - OIR

ddress / Event Name Telephone Number Follow-up Date R # / EV # Employee ID # Service Result Action Time In AM Permit Expiration Date PM	DBA/ Booth Name						,					Y FOOD FAC	Inspection Date	
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OFFICIAL INSPECTION REPORT FOR TRANSIENT, SEASONAL OR TEMPORARY FOOD FACILITIES

This summary page lists the general requirements for each violation listed on the front side of this form. The department may cite additional sections, if applicable.

. Demonstration of knowledge	ad Farmers Market; MFF = Mobile Food Facility. PHF = Potentially Hazardous Foods; PPM = Parts Per Million; TFF = Temporary Food Facility Food employees demonstrate food safety knowledge applicable to their duties. Certified Food Manager certificate required if PHF's ar handled.
Communicable disease/wound	Employees with communicable disease excluded from food handling. Gloves worn if employee has cut, wound or rash.
. Eye/nose/mouth discharge	Employees experiencing sneezing, coughing or runny nose not working with food or food-related items.
. Eating/tasting/drinking/smoking	No eating, drinking or smoking in any food work area.
. Hands clean/washed; gloves	Hands properly washed before handling food, after using toilet room, after eating, after touching raw foods, etc.
. Handwash facilities	Handwash facilities ready-to-use in facility (running water, liquid soap, paper towels, waste water container)
. Hot/cold holding	PHFs maintained at 41°F or less or at 135°F or above. (TFF only: PHFs may be maintained at 45°F or less for 12 hours maximum, then must be disposed.) (CFM producer only: Samples of PHFs maintained at 45°F or less and disposed of two hours after cutting.)
 Time as public health control 	When time only is used as public health control, prior approval granted and documentation and records maintained.
. Cooling foods	Cooked foods rapidly cooled using approved methods and equipment.
Cooking temperature/time	Minimum cooking temperatures reached (pork, fish=145°F; ground meat, egg=155°F; poultry, stuffed food=165°F)
Reheating for hot holding	Foods for hot holding reheated to a minimum of 165°F.
Returned and re-service of food	Unpackaged food that has been served not re-served or used for human consumption.
Food condition good/safe	Adulterated food containing poisonous/deleterious substance that may render it impure or injurious to health removed/discarded.
 Food contact surfaces clean 	All food contact surfaces of utensils and equipment clean and sanitized.
Food from approved source	Food from approved source; no food prepared in a private home. Food invoices, receipts available.
Shell stock tags/condition/display	Shell stock with complete certification tags, properly stored and displayed.
Gulf Oyster Regulations	Comply with Gulf Oyster warning seasonal requirements.
Consumer advisory: undercooked	Consumer notified of ready-to-eat foods containing undercooked food, raw egg.
Hot & cold potable water	Water supply protected and potable. (MFF and seasonal facilities: Pressurized hot and cold water provided at all times.)
Sewage, wastewater disposal	Approved containment and disposal of all waste to a fully functioning sewage disposal system.
 Rodents/insects/birds/vermin 	Food facility kept free of vermin: rodents, cockroaches or flies. (TFF, MFF or CFM only: live animals not allowed within 20 feet of facility
4. Person in charge present	A person in charge present during all hours of operation.
5. Personal cleanliness/hair restraint	All employees preparing, serving or handling food or utensils wear clean, washable outer garments and confine hair.
6. Frozen food/thawing	Properly thaw frozen foods.
27. Food separated/protected/cooking	All food separated and protected from contamination. Food preparation and cooking conducted in facility. (TFF only: If Fire Department
area	requires cooking equipment to be outside booth, fence off the area from public access.)
28. Washing fruits/vegetables	Raw, whole produce washed prior to preparation.
9. Toxic substances identify/store	Poisonous substances (e.g., bleach, cleaners) stored separate from food, utensils or food-contact surfaces.
Food storage; food containers	Food stored in approved containers and labeled as to contents. Food stored at least 6 inches off floor and on approved shelving.
1. Consumer self service	Condiments in individually-wrapped packets, pump containers or squeeze containers.
32. Food label/honest presentation	Food honestly presented and properly labeled. Sherman Law
3. Nonfood contact surfaces clean	All nonfood contact surfaces of utensils and equipment clean.
34. Warewash facility maintained;	Warewashing operational in facility before handling food (3 containers of water: 1=soapy, 2=clean, 3=sanitizer). Sanitizer test strips
test strips	provided. Sanitizer example: 100ppm chlorine = 1 tablespoon household bleach (unscented) per 1 gallon of water.
85. Equipment/utensils: approved,	Equipment and utensils fully operative, clean, in good repair and installed properly. Enough equipment provided for active hot/cold
clean, good repair, capacity.	holding.
66. Non-food items: used/stored	Clean/soiled linen properly stored; non-food item stored separate from food and food-contact surfaces.
38. Ventilation; lighting	Sufficient ventilation to facilitate proper food storage required. Adequate lighting provided to facilitate cleaning and inspection. Light fixtures over food/utensil areas are of shatterproof construction or protected with light shields.
 Thermometer provided/accurate 	An accurate, easily readable metal probe thermometer available to the food handler.
Wiping cloths used/stored	Wiping cloths used only once unless kept in clean water with sanitizer. Sanitizer example: 100ppm chlorine = 1 tablespoon household bleach (unscented) per 1 gallon of water.
11. Plumbing; backflow device	Potable water supply protected with backflow protection device. Plumbing and plumbing fixtures kept clean, fully operative and in good repair. Hoses used for conveying potable water are of approved materials.
2. Garbage disposed; maintained	Garbage in leak-proof containers and disposed of frequently to prevent a nuisance. Containers covered at all times.
3. Toilet facilities	Called a recommendation of the commendation of
4. Premises	Premises kept clean and free of litter.
5. Floors/walls/ceilings	Floors, walls and celling have durable, smooth, nonabsorbent, light-colored and washable surfaces. (TFF only: Cleanable floor and overhead cover provided. If handling open foods, a fully enclosed food booth is required.)
7. Signs posted	
Signs posted Permit obtained and available	Post business name (3 inches) & address (1 inch) in public view. (Non-profit vendors are exempt from this requirement.)
Permit obtained and available Urban Runoff; fat, oil, grease	Valid permit from County of Santa Clara Department of Environmental Health obtained and posted in public view.
Urban Runoff: rat, oii, grease Urban Runoff: wind blown trash	Approved methods provided for containment and disposal of fat, oil and grease.
Urban Runoff; wind blown trash Urban Runoff; cleaning	All trash and garbage adequately contained to prevent waste from reaching waterways or storm drains.
	Waste produced from outdoor equipment washing, activities properly contained and disposed.
Urban Runoff; warning Urban Runoff; warning	Referral will be made to the local storm water agency.
Urban Runoff: enforcement Nutritional convicements	Documented notice of violation, further enforcement action to be taken by this department if not corrected.
7. Nutritional requirements 2. Commissary/kitchen rental	Copies of labels maintained for foods containing Trans fat. Label indicates Trans fat content < 0.5 grams/serving. MFF operates out of a commissary or in conjunction with a mobile support unit. MFF stored in approved location.
	Advance preparation for TFF conducted in approved kitchen.
First aid kit/fire extinguisher	First aid kit required. Fire extinguisher recharged yearly. Non-rechargeable extinguisher replaced yearly.
01. Gas storage container/cabinet	Approved gas storage container required. Proper gas container storage cabinet required.
NFORCEMENT: Enforcement officer	may impound food, equipment or utensils found to be unsanitary or in disrepair.
	h hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.

Appendix H - Permit Application and Certification Statement, County Dept. of Environmental Health

		LIXIVIII	APPLICATION &	aJ-60 eo#A a		Consumer F	nental Health Protection Division er Drive, Suite 300
County of Sante Clara Department of Environmental Health	Aubernino, uo-sun O Jose, 14-Morgi	CERTIFICAT	TION STATEM	ENT	Phon	San Jose e (408) 918-3400, Fa	e, CA 95112-2716 ax (408) 258-589
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FOR OFFICE USE ONLY:

City Code:

01-Palo Alto, 02-Los Altos, 03-Los Altos Hills, 04-Mountain View, 05-Cupertino, 06-Sunnyvale, 07-Santa Clara, 08-Milpitas, 09-Campbell, 10-Saratoga, 11-Los Gatos, 12-Monte Sereno, 13-San Jose, 14-Morgan Hill, 15-Gilroy, 16-County Area, 17-County-at-large, 18-Out of County, 19-Stanford, 20-San Martin, 21-Moffett Field

Business Code:

01-Corporation, 02-Individual, 03-Partnership, 04-Local Agency, 05-County Agency, 06-State Agency, 07-Federal Agency, 08-Pool HOA, 99-Unknown

Status:

01-Active, Billable, 04-Active, Exempt from Billing

Business Type:

01-Food, 02-Recreation, 05-Water, 10-Multi-programs, 99-Unknown

Current Permit Status:

Permit Type:

P-Permanent, PE-Permanent Exempt, PV-Permanent Veteran

Mailing Code:

01-Owner, 02-Facility

didress: City: Zip:

Its permit is renewable annually. A permit will not be issued or renewed until the application is complete, all fees have been paid in full, and/or permit p

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Scility IDS FAD (CIAdd New) City Code: Bus. Code: Bus. Type:

Certification Required? Yes No Name: Certificate States (Certificate States)

Test Providen Explanation Date:

Explication Date: Explication Date: Courset Permit Valid from J J to J J

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Appendix I – Acronyms

Grand Jury 2012-2013 Santa Clara County Civil Grand Jury

DHCD California State Department of Housing and Community

Development

DEH Santa Clara County Department of Environmental Health

CPD Santa Clara County Department of Environmental Health,

Consumer Protection Division

EHS Environmental Health Specialist

OIR CPD Official Inspection Report

MFF (Trucks) Mobile Food Facility

BOS Santa Clara County Board of Supervisors

LPG Liquid Propane Gas

DMV California Department of Motor Vehicles

ANSUL Company name - acronym derived from ANhydrous SULfur dioxide

(SO₂)

AF Commissary Approved Facility

Steven P. McPherson
Foreperson
Тоторогооп
Lyn H. Johnson
Foreperson pro tem
Chester F. Hayes
Foreperson pro tem
Francis A. Stephens
Secretary
Constany

This report was **PASSED** and **ADOPTED** with a concurrence of at least 12 grand jurors on this 11th day of June, 2013.