



Santa Cruz County Health Services

2150 N. Congress Drive, Suite #204

Nogales, AZ 85621

www.santacruzcountyaz.gov

hservices@santacruzcountyaz.gov

Mobile Food Type II Guidelines

Information regarding State Licensure:

The initial permitting approval is conducted in the county where the commissary is located. A vendor that is issued a permit in accordance with the state licensing requirements and is operating within the limitations of the permit type that was issued may submit their application, supporting documentation (menu, commissary agreement, toilet use agreement, photos of unit, and route sheet/location of operation), and permit fee electronically to the Santa Cruz County Health Services Department (Department). The Department will review the information provided and if approved, will mail back the permit card and permit plate that is to be affixed to the permitted vehicle. A commissary agreement may still be required within Santa Cruz County based on the nature of the operation. No plan review/plan review fee/facility inspections are required for those units that have been approved in accordance with state licensing requirements.

Definitions

“Mobile Food Unit” means a food establishment that is licensed by this state, that is readily movable and that dispenses food or beverages for immediate service and consumption and other incidental retail items from any vehicle as defined in Section 28-101 (see definition below).

“Mobile Food Type II” means a food establishment that dispenses food that requires limited handling and preparation.

“Vehicle” means a device in, on or by which a person or property is or may be transported or drawn on a public highway, excluding devices moved by human power or used exclusively on stationary rails or tracks.

“Commissary” means a food establishment that acts as a base of operation for a mobile food establishment, food vending establishment or an adventure food establishment.

Common Businesses that are permitted as Mobile Food Type II

Hot Dog Carts, Coffee Carts, Shaved Ice Carts, Kettle Corn Carts, etc.

Additional permit requirements

The Type II is limited to assemble-serve, heat-serve and/or hold-serve operations. For example, you plan to purchase commercially processed BBQ from the store, you may open the commercially processed food, reheat it, place it on a bun, and serve it to the customer from the unit.

If you plan to commercially process your own food item (e.g. make BBQ from raw meat) you must obtain a food production (Food Processor) permit (or equivalent) to process the food at a commercial fixed establishment. No raw animal food shall be prepared for service from the cart without a food production permit or equivalent.

All produce must be purchased commercially pre-washed or be washed in advance at a permitted food establishment/commissary.

All time/temperature control for safety foods shall be prepared on the same day of sale or service. Time/temperature control for safety foods shall not be held over from a previous day's operation unless otherwise approved by the Department.

All food held for consumer self-service shall be wrapped or effectively dispensed to protect from contamination.

Plan Submittal Example

Menu:

- ◆ Hot dogs w/ condiments (onions, tomatoes, relish, ketchup, mustard, and canned beans)
- ◆ Soda, Bottled water
- ◆ Prepackaged Soda, Chips, Candy

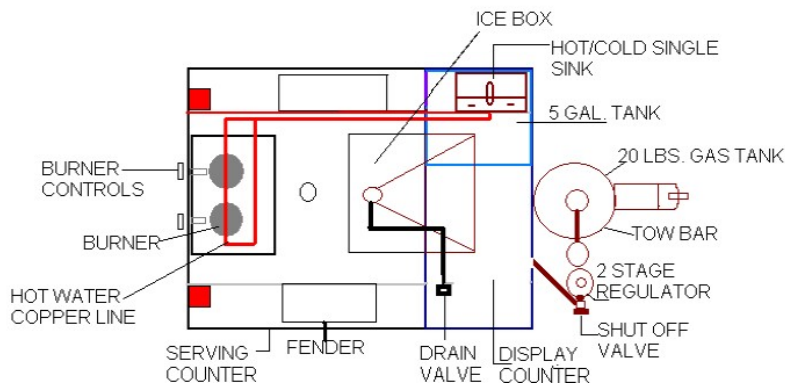
Finish Schedule:

- ◆ D.O.T approved towable trailer
- ◆ Body size: W 40" x L 40" x H 56"
- ◆ Stainless steel cart with welded aluminum frame
- ◆ Single compartment hot & cold water sink with dimensions of W 9" x L 9" x H 5"
- ◆ 5 gallon potable water tank, 7 gallon waste water tank
- ◆ Three 1/3 pans 6" deep (NSF approved)
- ◆ Large ice box for sodas – insulated.
- ◆ One 20 lbs propane gas cylinder with O.P.D.
- ◆ Two burner stove with adjustable controls
- ◆ Two stage regulator with shut off valve



Example
Only

MODEL 2000 VENDING CARTS INTERNATIONAL



Picture compliments of
Vending Carts International