



Plan Check Guidelines for Mobile Food Facilities (MFF) and Mobile Support Units (MSU)

A valid Ventura County Health Permit is required for an MFF or MSU to operate in Ventura County. Plans may be required to be submitted and approved before a Health Permit will be issued (see IV.). After the plans are approved, a final inspection appointment must be made with your plan checker to receive the Health Permit. Bring the MFF to the 3-hour parking area in Lot G located in the County Government Center Complex, 800 S. Victoria, Ventura. The public service counter of the Environmental Health Division (EHD) is located on the third floor of the Administration building. Permit fees are due and accompanying forms are completed at the counter prior to inspection. For further information contact EHD at 805/654-2437.

I. Definitions

- A. **Assembly** means a collection of parts brought together.
- B. **Auxiliary Conveyance (AC)** is a means of transport used in conjunction with a MFF.
- C. **Commissary** means a food facility that services MFFs, MSUs, or vending machines where any of the following occur:
 - 1. Food, containers, or supplies are stored.
 - 2. Food is prepared or prepackaged for sale or service at other locations.
 - 3. Utensils are cleaned.
 - 4. Liquid and solid wastes are disposed, or potable water is obtained.
- D. **Conveyance** is a means of transport: vehicle, cart.
- E. **Food compartment** means an enclosed space with all of the following characteristics:
 - 1. The space is defined by a physical barrier from the outside environment that completely encloses all food, food-contact surfaces, and the handling of non-prepackaged food.
 - 2. All access openings are equipped with tight-fitting closures, or one or more alternative barriers that effectively protect the food from contamination, facilitate safe food handling, while minimizing exposure to the environment.

3. The compartment is constructed from materials that are nontoxic, smooth, easily cleanable, durable, and in a manner that facilitates the cleaning of the interior and exterior of the compartment.

F. **Limited Food Preparation** means food preparation that is restricted to one or more of the following:

1. Heating, frying, baking, roasting, popping, blending, or assembly of non-prepackaged food.
2. Bulk dispensing of non-potentially hazardous beverages.
3. Slicing and chopping of food on a heated cooking surface during the cooking process.
4. Cooking and seasoning to order.

Limited Food Preparation does not include:

1. slicing and chopping unless it is on the heated cooking surface,
2. thawing,
3. cooling of cooked potentially hazardous food,
4. grinding raw ingredients or potentially hazardous food, reheating for hot holding,
5. washing of foods, or
6. cooking of potentially hazardous foods for later use.

G. **Mobile Food Facility (MFF)** means any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail. "Mobile food facility" does not include a "transporter" used to transport packaged food from a food facility, or other approved source to the consumer.

H. **Mobile Support Unit (MSU)** means a vehicle, used in conjunction with a commissary that travels to and services MFFs as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

I. **Occupied Mobile Food Facility (OMFF)** means a fully enclosed MFF that is occupied during normal business operations. All food preparation other than Limited Food Preparation must be within an OMFF.

J. **Portable** means equipment that is capable of being lifted and moved or has utility connections that are designed to be disconnected or of sufficient

length to permit the unit to be moved for cleaning, and does not exceed 80 pounds (36 kg) in weight.

- K. **Portioning** means dividing into portions: abstracting from a whole.
- L. **Prepackaged food** means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, and prepared at an approved source.
- M. **Refrigeration unit** means a mechanical unit that extracts heat from an area through liquefaction and evaporation of a fluid by a compressor, flame, or thermoelectric device, and includes a mechanical thermostatic control device that regulates refrigerated air blown into an enclosed area at or below the minimum required food storage temperature of potentially hazardous foods.
- N. **Tight-fitting** means fabricated so that joining members are in contact along the entire seam with no opening greater than 1/64th inch (.04 cm).
- O. **Transporter** means any vehicle used to transport food from a manufacturer, distributor, retail food facility, or other approved source to a retail food facility.
- P. **Vehicle** means a method of carrying or transporting something: conveyance.

II. **Operation From a Commissary-Cleaning and Servicing**

- A. MFFs shall operate in conjunction with a commissary, MSU, or other facility approved by the enforcement agency.
- B. MFFs shall be stored at or within a commissary or other location approved by the enforcement agency in order to have protection from unsanitary conditions.
- C. MSUs shall be operated from and stored at a designated commissary and shall be subject to permitting and plan review. MSUs shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

- D. Unless serviced by an MSU, or operating at a community event, MFFs shall report to the commissary or other approved facility on a daily basis. MFFs shall be cleaned and serviced at least once daily during an operating day.

III. Food Safety Certification

MFFs that prepare, handle, or serve non-prepackaged potentially hazardous food shall have an owner or employee who has successfully passed an approved and accredited food safety certification exam. No person can act as the certified person at more than one food facility.

IV. Plan Submission

- A. Two sets of plans shall be required for any new or remodeled MFF, MSU, or auxiliary sink conveyance, prior to construction, or for the aforementioned facilities that have been acquired by the operator in the finished state. Plans may also be required for a change in menu on an MFF that is presently permitted. MFFs, MSUs or auxiliary conveyances that have been previously permitted may be accepted as approved without plans as deemed appropriate by the present jurisdiction processing the operating permit.
- B. Complete and easily readable plans shall be drawn to scale. Drawings shall show all 4 sides and the top view of the MFF or MSU, and a complete plumbing diagram. The location and type of each of the following, if applicable, shall be shown on the plans:
 - 1. Potable water tanks (indicate volume and dimensions, length x width x depth).
 - 2. Potable water inlets (indicate type).
 - 3. Overflow lines.
 - 4. Waste water tanks (indicate volume and dimensions, length x width x depth).
 - 5. Waste tank drain valves.
 - 6. Backflow prevention devices.
 - 7. Water heaters (indicate type and size in gallons).
 - 8. Utensil and hand-wash sinks (length x width x depth indicated).

9. All associated plumbing.
10. Each piece of food service equipment and its placement.
11. Specifications for the equipment indicating manufacturer make and model number shall be indicated either separately or on the plan. Weight of equipment should also be listed.
12. Ice bins (indicate volume and dimensions, length x width x depth).
13. Finish schedule for food contact surfaces, counter tops, food compartments, walls, floors and ceilings.
14. Food compartment(s) and doors in their open position.
15. Gas and electrical lines.
16. All other component details (such as utensils, tray inserts, insulations, counters, shelving, storage areas, and food preparation areas, etc.).
17. Identification signage on one side for a non-motorized and two sides for a motorized MFF or MSU. The identification must include the business name (at least 3 inches high), the name of the permittee if different from the business name (at least 1 inch high), the city, state and zip code of the permittee (at least 1 inch high). The signs shall be permanently affixed to the MFF or MSU.
18. Type and location of fire protection equipment.
19. Power source (size indicated).
20. Mechanical ventilation for units with cooking equipment, (must meet Uniform Mechanical Code requirements).
21. Size and location of any pass through windows.

C. The following items shall accompany the plans:

1. A commissary agreement letter, if available at that time, shall accompany the plans (otherwise this letter must be submitted prior to final issuance of permit.)
2. Menu

3. For unenclosed (non-occupied) MFFs, operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces, food equipment and utensils.

V. Construction Requirements

- A. Surface materials of the MFF shall be constructed of a smooth, durable, washable, impervious material capable of withstanding frequent cleaning, free of cracks, seams, or linings where vermin may harbor. Unfinished wood is not permitted.
- B. Construction joints shall be tightly fitted and sealed with no gaps or voids. All sealant, solder and weld joints located in the food contact areas shall be smooth, and approved for food contact surfaces. Spaces around pipes, conduits or hoses that extend through cabinets, floors or outer walls shall be sealed to be smooth and easily cleanable.
- C. All food-related equipment and plumbing, including pumps, accumulators and filters shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program, i.e. National Sanitation Foundation (NSF), Intertek Testing Services (ITS or ETL), Underwriter's Laboratory Sanitation (EPH), Canadian Standards Association CSA or other ANSI approved certification agency. In the absence of applicable ANSI sanitation certification, the equipment design, construction and installation is subject to approval by EHD.
- D. All food related fixtures, tanks, equipment, plumbing, pumps and filters must meet standards referenced in the current plumbing code. Plumbing fixtures, pumps and filters shall be installed according to the manufacturer's specifications. EHD may require more stringent standards when necessary.
- E. Equipment set apart from adjacent equipment, or the clearance between the top of the counter and the bottom of a piece of equipment with a rigid utility connection shall have a minimum gap of 4 inches of unobstructed space to facilitate cleaning. Equipment that can be easily moved by one person and has a flex connection need not comply with the above requirement for 4 inch clear space, but must also meet the definition of portable. Except for the handwashing sink and warewashing sink on an approved auxiliary conveyance, all non-portable equipment shall be attached to the primary MFF.
- F. Lighting and Power Supply:
 1. Light bulbs and tubes shall be covered and completely enclosed in plastic safety shields or the equivalent.

2. Light fixtures shall be installed so as not to constitute a hazard to employees or food safety.
 3. Adequate electrical power shall be provided to power accessories or appliances.
- G. Electrical appliances shall meet applicable Underwriter's Laboratory standards.
- H. Potable water tanks and plumbing:
1. Water tanks and plumbing shall be constructed of food grade material as approved by an ANSI accredited testing organization for drinking water.
 2. Interiors shall be smooth and free of recesses and crevices and capable of draining completely.
 3. Tanks shall be adequately vented for flow. Water tank vents shall terminate in a downward direction and shall be covered with 16 mesh per square inch screen or equivalent when the vent is in a protected area, or a protective filter when the vent is in an area not protected from windblown dirt and debris.
 4. Potable water tanks shall be sufficient in volume to fulfill the required 5-gallon minimum for hand washing. Facilities with limited food preparation must provide at least 15 additional gallons of water for warewashing and food preparation. For any preparation beyond limited food preparation, at least 25 additional gallons of water for warewashing and food preparation must be provided.
 5. Water tank capacities may be satisfied with one or more potable water tanks.
 6. Potable water inlets shall be protected from contamination and designed to preclude attachment to a non-potable service connection, e.g. quick disconnect.
 7. Potable water inlets shall be located at least 1 inch above the overflow.
 8. Overflow pipe openings shall be protected from the entrance of dust, insects and other contamination.
 9. Potable water tanks may be removable, but can be no greater in size than 10 gallons (80 lbs.) to be considered suitably portable.

10. Connections to the potable water and waste tanks shall be of a different type or size so as to eliminate contamination of the potable water supply. Waste and potable water hose connections shall not be interchangeable.
11. Liquid waste hoses shall not be the same color as the hoses used for potable water.
12. If tanks are removable they should be labeled "potable" or "waste" to eliminate any confusion.

I. Handwashing Sink:

1. Shall be a minimum size of 9x9x5 inches in depth. MFFs limited to handling prepackaged foods, whole fish, whole aquatic invertebrates or bulk dispensing of non-potentially hazardous beverages do not require a handwash sink.
2. Shall be located on the operator side of the MFF or auxiliary conveyance and shall be unobstructed and easily accessible. The sink can be on the countertop or below a countertop cutaway extending at least halfway from the edge of the sink to the faucet handles.
3. Shall have hot and cold water through a mixing faucet capable of delivering a minimum of one gallon/minute.
4. A handwashing sink shall provide water at a minimum temperature of 100 degrees Fahrenheit and be tempered so as to prevent scalding.
5. A single-use commercial towel dispenser shall be mounted adjacent to the hand sink.
6. A hand-soap dispenser shall be mounted adjacent to the hand sink.

J. Warewashing sinks:

1. MFFs where nonprepackaged food is cooked, blended, or otherwise prepared shall provide a warewashing sink with at least three compartments with two integral metal drainboards. MFFs that are not required to provide a warewashing sink on the MFF, including those that handle non-potentially hazardous foods that require no preparation other than heating, baking, popping, portioning, bulk dispensing, or assembly shall wash and sanitize all utensils and equipment on a daily basis at the approved commissary or other approved food facility and provide and

maintain an adequate supply of spare preparation and serving utensils in the MFF as needed to replace those that become soiled or contaminated.

2. The warewashing sink must be on the primary MFF unit or an approved auxiliary conveyance, which shall include all of the utility connections.
3. Each compartment of the warewashing sink shall be large enough to accommodate the largest utensil and a minimum size of 12 inches wide by 12 inches long by 10 inches deep.
4. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with at least one-eighth inch per foot slope 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.
5. The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments.
6. A warewashing sink must provide water at a minimum temperature of 120 degrees Fahrenheit through a mixing faucet.
7. A water heater or an instantaneous heater capable of heating water to a minimum of 120 degrees Fahrenheit, interconnected with a potable water supply, shall be provided and shall operate independently of the vehicle engine. Cold running water at 99 degrees Fahrenheit or less shall be provided. A water heater with a minimum capacity of three gallons shall be provided for MFFs conducting food preparation. A water heater with a minimum capacity of one-half gallon is required for MFFs approved only for limited food preparation. (Note: When a warewashing sink is provided, a ½ gallon water heater will not provide an adequate supply of hot water. A minimum 3-gallon water heater is recommended when a warewashing sink is provided.)
8. The warewashing sink shall be within the MFF or a completely enclosed compartment with tight fitting doors.
9. The handwashing sink shall be separated from the warewashing sink by a metal splashguard with a height of at least six inches that extends from the back edge of the drainboard to the front edge of the drainboard, the corners of the barrier to be rounded. No splashguard is required if the distance between the handwashing sink and the warewashing sink drainboards is 24 inches or more.

- K. Gas fired appliances:
1. Thermocouples shall have a safety shut off device.
 2. Propane tanks:
 - a. That are enclosed within the MFF shall have at least two ventilation openings on opposite sides at the cylinder valve level and at least one ventilation opening required at the floor level. Each opening shall be a minimum of 10 square inches, screened with a minimum 16 mesh and shall vent to the exterior of the MFF.
 - b. Enclosures shall be free of any source of ignition.
 - c. Shall be securely placed and should not be located on the bumper of a trailer mounted vehicle. The only appropriate placement on the exterior of the MFF is on the front (tongue) of the trailer.
 - d. Shall have a safety shut off valve.
 3. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.
 4. Certification shall be indicated by a decal on the appliance.
 5. All new and replacement gas-fired appliances shall meet applicable ANSI standards.
 6. All liquefied petroleum equipment shall be installed to meet applicable fire authority standards, and this installation shall be approved by the fire authority.
- L. Food compartment(s): shall be present and adequately sized for the intended operation of the MFF. A compartment shall fully enclose and protect food contact surfaces, equipment and all handling of unpackaged food. All food processing must remain within a food compartment.
1. Doors to the compartment:
 - a. Shall be required to allow complete enclosure during transport and non-operation of the MFF and during operating hours whenever food preparation and service is not occurring.

- b. Shall be tight-fitting as defined at the beginning of this guideline.
 - c. Shall only open outward and will not fold, flip or slide up and over the top portion of the compartment. Folding side by side hinged doors are acceptable.
- 2. Food compartment shall be free of electrical or plumbing lines with the exception of those lines providing product supply water.
 - 3. The food compartment interior shall have a smooth and cleanable surface.
 - 4. Ice bins holding edible ice shall be placed within a compartment and shall be designed for easy access.
 - 5. Food preparation counters shall be within the compartment, provide adequate space for food preparation and shall be constructed of food grade material.
 - 6. Food compartment shall be vented to remove excess heat or steam as necessary. Ventilation shall be vermin proof.

M. Food Storage:

- 1. Food storage compartments shall be large enough to accommodate expected food volumes.
- 2. Food storage compartments shall be enclosed to protect from contamination.
- 3. Food storage compartments shall not contain plumbing of any kind.
- 4. Potentially hazardous foods (except for frozen ready-to-eat foods, whole fish, and whole aquatic invertebrates) shall be stored within refrigeration units.

N. Wastewater Tanks:

- 1. All waste lines shall be connected to wastewater tanks with watertight seals.
- 2. Any wastewater tank mounted within an MFF or MSU shall have an air vent overflow provided in a manner that will prevent potential flooding of the interior of the facility.

3. A water tank vent shall terminate in a downward direction and shall be covered with 16 mesh per square inch screen or equivalent when the vent is in a protected area, or a protective filter when the vent is in an area that is not protected from windblown dirt and debris.
4. Wastewater tanks shall be of sufficient capacity to hold 150% of the potable handwashing and warewashing water supply, 15% of product water, and 33% of the total ice bin volume.
5. Wastewater tanks may be removable for easy disposal of waste, but can not exceed 10 gallons (80 lbs.) to be considered portable.
6. Wastewater tanks shall have a discharge valve located to facilitate complete draining of the tank.
7. Permanently installed steam tables shall be fitted with a discharge valve and shall *not* drain to the wastewater tank.
8. If tanks are removable they should be labeled 'potable' or 'waste' to eliminate any confusion.

O. Ventilation:

1. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.
2. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the Uniform Mechanical Code (UMC), or for OMFFs, certified and approved by HCD.
3. For UMC compliance the following shall be kept in good working order:
 - a. Cooking equipment
 - b. Hoods
 - c. Ducts (if applicable)
 - d. Fans
 - e. Fire suppression systems
 - f. Special effluent or energy control equipment

P. Flooring:

1. Ground or floor surfaces where cooking processes are conducted from a grill, barbecue, or other unenclosed cooking unit on an MFF shall be impervious, smooth, easily cleanable, and shall provide employee safety from slipping. Ground or floor surfaces shall extend a minimum of five feet on all open sides of where cooking processes are conducted.

Q. Safety:

1. All pressure cylinders shall be securely fastened to a rigid structure.
2. A first-aid kit shall be provided and located in a convenient area in an enclosed case.
3. MFFs that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:
 - a. All utensils in an MFF shall be stored so as to prevent their being thrown about in the event of a sudden stop, collision, or overturn. A safety knife holder shall be provided to avoid loose storage of knives in cabinets, boxes, or slots along counter aisles. Knife holders shall be designed to be easily cleanable and be manufactured of materials approved by the enforcement agency.
 - b. Coffee urns, deep fat fryers, steam tables, and similar equipment shall be equipped with positive closing lids that are fitted with a secure latch mechanism that will prevent excessive spillage of hot liquids into the interior of an MFF in the event of a sudden stop, collision, or overturn. As an alternative to this requirement, a coffee urn may be installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.
 - c. Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.
4. Light bulbs and tubes shall be covered with a completely enclosed plastic safety shield or its equivalent, and installed so as to not constitute a hazard to personnel or food.
5. All liquefied petroleum equipment shall be installed to meet applicable fire authority standards, and this installation shall be

approved by the fire authority. However, units subject to HCD certification shall comply with HCD requirements.

6. A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be properly mounted and readily accessible on each MFF with heating elements or cooking equipment.
7. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

VI. Fully Enclosed/Occupied Mobile Food Facilities-OMFF

In addition to general requirements for MFFs, the following shall apply to OMFFs.

NOTE: If the OMFF has 110 volt electrical, plumbing, a gas appliance/equipment, or a mechanical generator or compressor, it must have a certification insignia issued by the California Department of Housing and Community Development (HCD) Contact HCD at 951/782-4420 for the requirements to obtain certification.

A. Exterior requirements:

1. Entrance doors to food preparation area and service openings shall be self-closing.
2. Food service openings:
 - a. Shall be no more than 216 square inches and no less than 18 inches apart.
 - b. Shall be covered with solid material or screen. If screen is used it must be at least 16 mesh per inch.
 - c. This section shall not apply to MFFs that are limited to the handling of prepackaged food and whole produce.
3. Compressor units that are not an integral part of the MFF shall be installed in an area separate from the food prep and storage areas.
4. Propane tanks shall be located outside the MFF, and there can be no other attachments on the exterior of the MFF (e.g., can opener).

B. Interior requirements:

1. OMFFs shall have a clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches from floor to ceiling, and a minimum of 30 inches of unobstructed horizontal aisle space.

2. Walls and ceilings shall be constructed so surfaces are impervious, smooth and cleanable.
3. Floors shall be constructed of approved materials. The floor/wall juncture shall be covered with a minimum 3/8 inch radius and the floor surface shall extend up the wall at least four inches. (Vinyl rubber top-set base is not acceptable material). Equipment shall be sealed to the floor or raised 6 inches off of the floor by means of an easily cleanable leg and foot.
 - a. This section shall not apply to MFFs that are limited to the handling of prepackaged food and whole produce, unless water flushing of floors is required.
 - b. If water flushing of floors is required, a food grade hose shall be installed and maintained in an enclosed compartment. The food grade hose shall be of sufficient length to clean the interior of the vehicle.

VII. Mobile Support Units-MSU

MSU requirements shall be based on the proposed services to, and the number, type and location(s) of the MFFs serviced. All construction and equipment will conform to the requirements described in the general MFF sections of this guideline as applicable.

- A. Operational Procedure: a detailed description of the intended operation(s) of the MSU shall accompany the construction plans for the MSU and shall indicate the following:
 1. All MFFs to be serviced.
 2. Which services shall apply to each MFF.
 3. The distance from the commissary to each MFF serviced.

MSUs that provide one or more of the following services to one or more MFFs shall conform to the requirements under each applicable service heading.

- B. Transport of potable and waste water:
 1. Adequate potable water tank(s) shall be provided for all water demand for each MFF serviced including but not limited to, supply tanks, steam tables, utensil washing, hand washing and equipment cleaning.
 2. Waste water tanks shall be adequate in volume to accommodate all MFFs serviced. Waste water tanks will be located to prevent

contamination of all potable water, clean linen and food and utensil storage areas.

3. The method for securing removable tanks during transport shall be indicated.
4. A designated waste water pump shall be provided when waste water is pumped from the MFF. The pump and all associated hoses shall be clearly labeled for waste.
5. A designated potable water pump shall be provided when potable water is pumped to the MFF. The pump and all associated hoses shall be labeled clearly for potable water.
6. Waste tanks shall be equipped with an approved valve and shall be constructed to prevent drainage onto the ground during transport or when stationary.
7. Waste tanks and associated pumps and hoses shall be stored separately from potable water storage, clean linen, paper products, food equipment and utensil storage areas, and shall be clearly labeled as "waste".
8. If tanks are removable they should be labeled "potable" or "waste" to eliminate any confusion.
9. Connections to the potable and waste tanks shall be of a different type or size so as to eliminate contamination of the potable water supply. Waste and potable hose connections shall not be interchangeable.

C. Transport and restocking of food and/or utensils:

1. Adequate compartments and shelving shall be provided for all food to be transported.
2. When unpackaged food is stored during transport, compartments shall be smooth, easily cleanable, non-absorbent, and equipped with tight fitting doors and/or lids.
3. If used to transport potentially hazardous food, approved equipment to maintain food at the required temperatures shall be provided.
4. A handwash sink and mounted hand cleanser and paper towel dispensers shall be provided when unpackaged food is transported.

D. Removal and transport of waste grease:

1. An approved container(s) or tank(s) of sufficient volume with secure lid(s) shall be provided for all MFFs generating waste grease, serviced by the MSU.
2. Tanks or containers shall be separate from all potable water, clean linen, paper products, food equipment and utensil storage areas.
3. Pumps and all associated hoses that are used to drain grease shall be clearly labeled as "waste grease" and shall be stored separate from other pumps and hoses.
4. When grease is transferred from the MFF to the MSU by container, it shall have a tight fitting lid. The container and any associated funnels shall be clearly labeled as "waste grease".

E. Removal and transport of food waste other than grease:

1. Adequate additional volume shall be provided to the waste water tanks when servicing MFFs with liquid food waste.
2. Transfer methods shall be indicated and the proper transfer equipment provided and labeled clearly for waste.
3. Sufficient storage for all solid food waste shall be provided with adequate containment during transport. This may be accomplished by bins or cabinets that accommodate trash bags.

F. Removal and transport of equipment to commissary for sanitizing:

1. Adequate shelving or cabinets shall be provided for storage of equipment during transport.

G. Cleaning MFFs:

1. Separate and adequate storage shall be provided for cleaning equipment, and cleaning and other toxic chemicals.
2. Separate and adequate storage for clean rags shall be provided.
3. Separate and adequate, leak-proof storage for soiled rags shall be provided.
4. A separate and adequate receptacle shall be provided for removal of solid and food waste.