



## Environmental Health Division • Public Information

County of Ventura • Resource Management Agency • <http://www.ventura.org/rma/envhealth>  
800 S. Victoria Ave, Ventura, CA. 93009-1730 • 805 654-2813 • 805 654-2480 Fax

### Requirements for Mobile Food Facilities (MFF) - Type 1 Prepackaged, Non-Potentially Hazardous Food and Produce

**Each MFF must obtain and display a valid Ventura County Health Permit in order to operate in Ventura County. To obtain a Health Permit, bring the MFF to the 3-hour parking area located in the County Government Center Complex. 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. Inspections are conducted between the hours of 8:00-9:00 AM and 3:00-4:30 PM Monday - Friday. No appointment is necessary. For further information contact EHD at 805/654-2813.**

All of the following requirements must be completed prior to permit issuance:

1. Identify the MFF with the name of the facility, city, state, zip code of the permittee; and if the permittee's name is different from the name of the facility, also provide the name of the permittee.
  - a. Lettering shall be permanently indicated on the exterior of both sides of the MFF, be clearly visible and legible to patrons.
  - b. The letters of the name shall be at least 3 inches high and shall be in a contrasting color with the MFF.
  - c. Letters and numbers for the city, zip code, and the name of the permittee shall be at least 1-inch high.
2. All surfaces within the MFF shall be smooth, readily accessible, and easily cleanable. No unfinished wooden surfaces are permitted. All construction joints must be tightly fitted and sealed.
3. All food products not sold by the end of the operating day shall be stored at an approved commissary, or within an approved enclosed vermin proof MFF.
4. All food and food contact surfaces must be protected from contamination during transport, storage and operation; and maintained in a clean and sanitary manner. Equipment shall be constructed of durable nontoxic materials and maintained in good repair.
5. All food offered for sale shall be obtained from an approved source. No food prepared or stored in a private home may be sold. All food packages must be properly labeled in English.
6. The MFF shall operate within 200 feet of approved and readily available toilet and hand wash facilities.
7. An MFF that is occupied during normal business operations 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.

**This permit is limited to the retail sale of uncut produce and pre-packaged non-potentially hazardous foods ONLY. The retail sale of eggs, milk, cheese or other food products requiring refrigeration from this facility is prohibited.**