



FOOD TRUCK EVENT

Corwin Porter, MPH, REHS Division Chief
Environmental Health Services, Department of Public Health

Background

On August 9th, 2011, The Board of Supervisors directed staff to amend the County Ordinance and establish a new category of “Hot Food Truck Events.”



Amended Code Sections

- ▣ San Bernardino County Codes

- Chapter 4, Division 3 of Title 3

- ▣ Food Protection

- Chapter 14, Division 3 of Title 3

- ▣ Inspection and Grading of Food Facilities



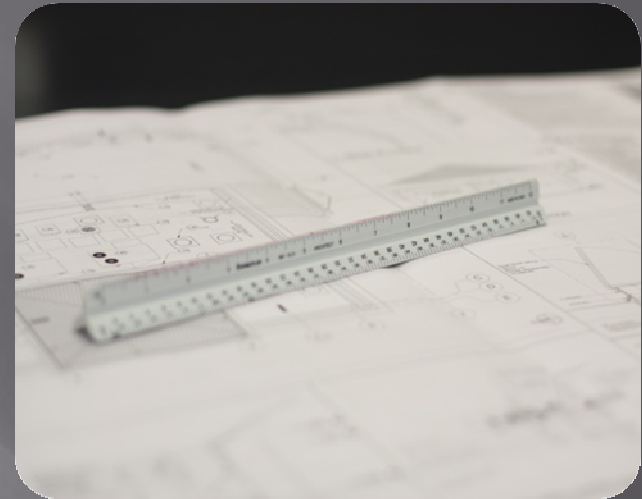
Food Truck Event Definition

“An event, other than a Community Event, approved by a local jurisdiction where one or more Mobile Food Facilities operate at a designated location to sell or give away food to individuals.”



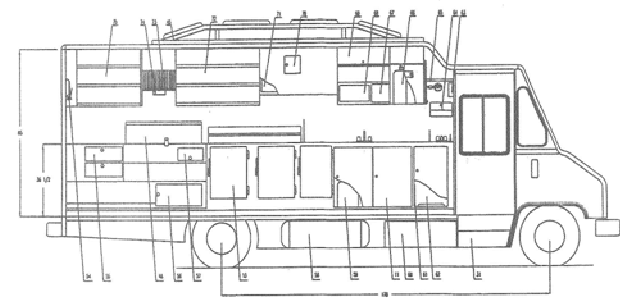
EHS Requirements

- ▣ Plan Review
- ▣ Health Permit
- ▣ Commissary
- ▣ Operating Location
- ▣ Inspections and Decal
- ▣ Grading

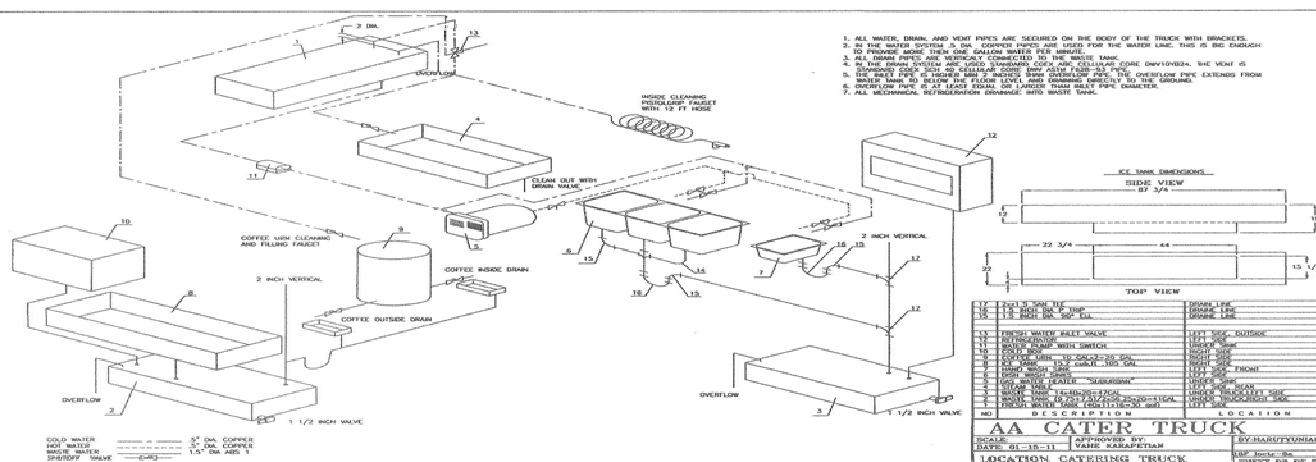


Plan Review

- All food trucks will be required to undergo a plan review.
- New Truck:
 - Full Plan Review
- Existing Truck
 - Modified Plan Review



| NO. | DESCRIPTION | OTHER |
|-----|-------------|-------|
| 1 | TRUCK | |
| 2 | TRUCK BODY | |
| 3 | TRUCK BODY | |
| 4 | TRUCK BODY | |
| 5 | TRUCK BODY | |
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Permit Requirement


- Food trucks are required obtain a San Bernardino County EHS Health permit

PERMIT
NON-TRANSFERABLE Expires: 8/31/2012

This permit may be suspended or revoked by the Department of Public Health Environmental Health Services for cause. This permit is granted on the condition that the permittee will comply with the laws, ordinances, and regulations that are now or may hereafter be in force by the United States Government, the State of California, and the County of San Bernardino pertaining to the below mentioned business. Penalty fees are assessed on permits renewed 30 days after expiration date indicated above, or for failure to obtain new permit in case of transfer of ownership.

The Business Owner is responsible for timely renewal. Not receiving a renewal notice for any reason does not mitigate responsibility for timely payment. If not paid within 30 days of the expiration date shown, a 25% penalty will be imposed. Failure to correct violations cited on an inspection report, by the noted compliance date, shall necessitate an additional re-inspection at a charge of \$104.00/hr.


| | | |
|---|--|---|
| GUASTI PARK POOL 800 N ARCHIBALD AV ONTARIO, CA 91761 | | OWNER OF RECORD : COUNTY OF SAN BERNARDINO REGULATED FACILITY : FA0006498 FACILITY LOCATION : GUASTI PARK POOL 800 N ARCHIBALD AV ONTARIO, CA 91761 |
|---|--|---|

| Item # | Permit Element | General Health Program Description | Permit # | Program # | PRR Barcode |
|--------|----------------|------------------------------------|-----------|-----------|---|
| 1 | 3804 | 3804 Waterslide Permit | PT0014825 | PR0014829 |  |

TOTAL FEE PAID: 373.00

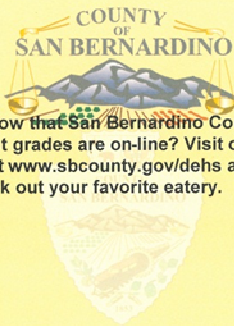
MUST BE POSTED IN A CONSPICUOUS PLACE
AT THE PERMITTED FACILITY. ISSUANCE OF THIS
PERMIT DOES NOT IMPLY APPROVAL.
FOOD FACILITIES MUST POST ENTIRE PAGE.

THIS IS NOT AN INVOICE.


Division Chief
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH SERVICES
385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 - (909) 387-4608 - FAX (909) 387-4323 - www.sbcounty.gov/dehs

**COUNTY
OF
SAN BERNARDINO**



Did you know that San Bernardino County
restaurant grades are on-line? Visit our
website at www.sbcounty.gov/dehs and
check out your favorite eatery.

Commissary Requirement

- ▣ Approved by SB County EHS
- ▣ Minimum Requirement
 - Liquid/Solid waste disposal
 - Potable water supply
 - Storage of food and other supplies
 - Cleaning and Servicing



Operating Location

- ▣ Submit monthly operating location



- Review of Commissary documentation
- Decal issuance



- ▣ 2 inspections in the field

County of Bernalillo – Department of Public Health
ENVIRONMENTAL SERVICES

COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
OFFICIAL CAL CODE INSPECTION REPORT

www.bcounty.gov/enh

SAN BERNARDINO
(909) 367-4608

HESPERIA
(760) 955-8154

RANCHO CUCAMONGA
(909) 948-5058

| | | | | | |
|-----------------|----------|-----------------|------|---|--|
| FACILITY NAME | | DATE | | INSPECTOR | |
| LOCATION | | RESPECTION DATE | | PERMIT EXPIRATION | |
| OWNER/PERMITTEE | | CONTACT | | PHONE | |
| MAIL ADDRESS | | CITY/STATE/ZIP | | FIPS | |
| TIME IN | TIME OUT | TIME | DATE | <input type="checkbox"/> NO - Not applicable <input type="checkbox"/> YES - Out of compliance <input type="checkbox"/> YES - Not observed <input type="checkbox"/> YES - Major violation | |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to be heard if requested in writing within 15 calendar days of receipt of this notice, in order cause why the permit to operate should not be suspended or revoked.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection at a charge of \$104.00hour.

See the final page for the code sections and general requirements that correspond to each violation listed below.

☒ YES - In compliance
☒ YES - Corrected on-site

☐ NO - Not observed
☐ YES - Major violation

☐ YES - Not applicable
☐ YES - Out of compliance

SCORE

| DECONTAMINATION OF KNOWLEDGE | | CDS | NAI | OUT | FOOD FROM APPROVED SOURCES | | CDS | NAI | OUT |
|---|------|--|-----|-----|--------------------------------------|----|---|-----|-----|
| IS | INVO | 1. Demonstration of knowledge, food safety certification Food Safety Certificate | | 2 | IS | NO | 15. Food obtained from approved source | | 2 |
| IS | NO | 16. Compliance with shell stock logs, containers, display | | 2 | IS | NO | 16. Compliance with Shell Stock Regulations | | 2 |
| EMPLOYEE HEALTH & HYGIENE PRACTICES | | | | | COMFORMANCE WITH APPROVED PROCEDURES | | | | |
| IS | NO | 2. Communicable disease, reporting, restrictions & exclusions | 4 | 2 | IS | NA | 18. Compliance with varicella, specialized services, and WFOOT Plan | | 2 |
| IS | NO | 3. No discharge from eyes, nose, and mouth | 2 | 2 | CONSUMER ADVISORY | | | | |
| IS | NO | 4. Proper eating, handling, drinking or tobacco use | 2 | 2 | IS | NO | 18. Consumer advisory provided for raw or undercooked foods | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | VULNERABLE POPULATIONS | | | | |
| IS | NO | 5. Hands clean and properly washed, gloves used properly | 4 | 2 | IS | NO | 20. (Allergen) susceptible populations prohibited foods not offered | 4 | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | WATER/HOT WATER | | | | |
| IS | NO | 6. Time and temperature relationships | 4 | 2 | IS | NO | 21. Hot and cold water available | 4 | 2 |
| IS | NO | 7. Proper hot and cold holding temperatures | 4 | 2 | LIQUID WASTE DISPOSAL | | | | |
| IS | NO | 8. Time as a public health control, procedures & records | 4 | 2 | IS | NO | 22. Sewage and wastewater properly disposed | | 2 |
| IS | NO | 9. Proper cooking methods | 4 | 2 | VERMIN | | | | |
| IS | NO | 10. Proper cooling times & temperatures | 4 | 2 | IS | NO | 23. No rodents, insects, birds, or animals | 4 | 2 |
| IS | NO | 11. Proper reheating procedures for hot holding | 4 | 2 | | | | | |
| PROTECTION FROM CONTAMINATION | | | | | | | | | |
| IS | NO | 12. Retention and reuse of food | | 2 | | | | | |
| IS | NO | 13. Food in good condition, safe and unadulterated | 4 | 2 | | | | | |
| IS | NO | 14. Food contact surfaces clean and sanitized | 4 | 2 | | | | | |
| Sanitary Type: (Choose: Commercial, Assembly, Retail, Other: _____) Sanitizer: (Concentration: (ppm) _____) | | | | | | | | | |

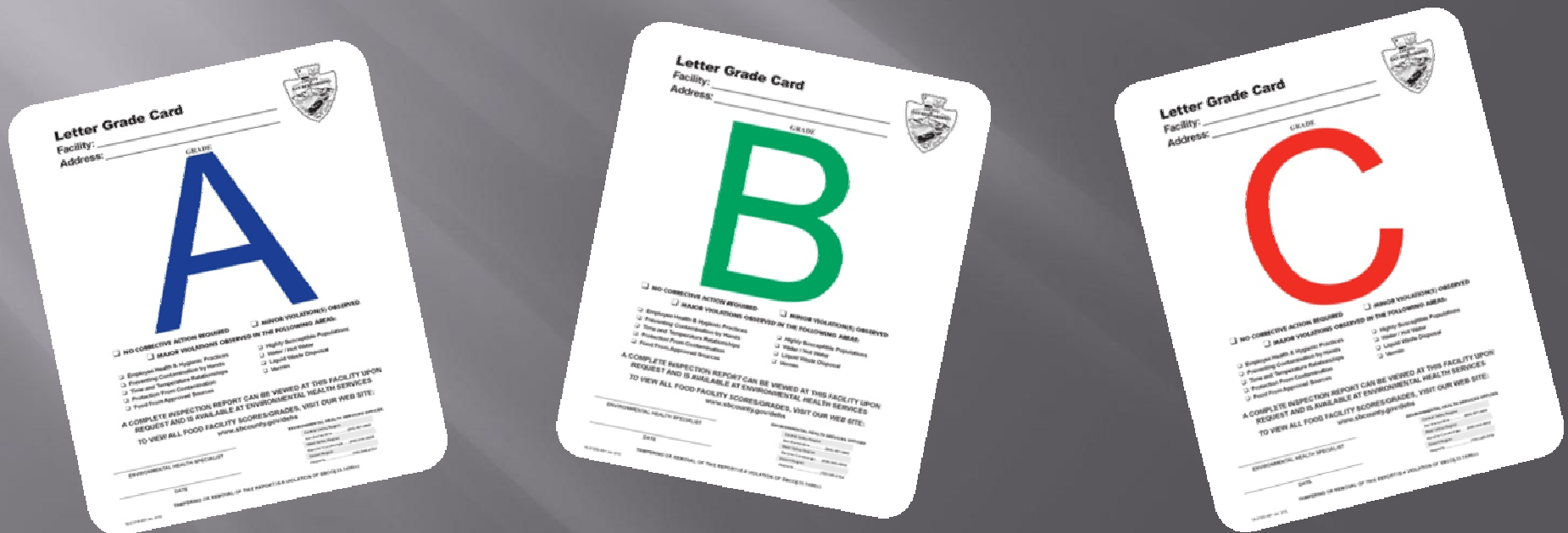
| SUPERVISION | | OUT | EQUIPMENT/UTENSILS/CLEAN | | OUT | PERMANENT FOOD FACILITIES | | OUT |
|---|--|-----|---|--|-----|--|--|-----|
| 24. Person in charge present and performs duties | | 1 | 25. Sanitized contact surface, clean | | 1 | 40. Floor, walls, ceiling, back, maintenance, and cleaning | | 1 |
| PERSONAL CLEANNESSES | | | 26. Reuse of equipment, utensils, maintenance, clean, food safe, etc. | | 1 | 41. No unapproved plastic, nonapproved or damaged containers | | 1 |
| 25. Person (barbers and hair salons) | | 1 | 27. Equipment/utensils approved, clean, good repair, properly stored | | 1 | 42. No open flames, smoking, or open flames | | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | | | 28. Equipment, utensils and linens storage and use | | 1 | 43. Signs posted for food inspection report available | | 1 |
| 26. Approved handling methods used, frozen food | | 1 | 29. Handling methods | | 1 | 44. Food worker attire | | 2 |
| 27. Food separated and protected | | 1 | 30. Adequate ventilation and lighting, designated areas, use | | 1 | COMPLIANCE & ENFORCEMENT | | |
| 28. Washing hands and vegetables | | 1 | 31. Thermometers present and accurate | | 1 | 45. Permits Available | | |
| 29. Food substances properly identified, stored, used | | 1 | 32. Wiping cloths properly used and stored | | 1 | 46. Rastergrams Required | | |
| FOOD STORAGE/REQUIREMENTS | | | 33. Proper food storage practices | | 1 | 47. First Aid Kit | | |
| 30. Food storage, food storage containers displayed | | 1 | 34. Plumbing properly installed, clean, and maintained | | 1 | 48. First Aid Kit | | |
| 31. Consumer self service | | 1 | 35. Sanitation and waste properly designed, facilities maintained | | 1 | 49. Inspection | | |
| 32. Food properly labeled & properly presented | | 1 | 36. Food facilities properly constructed, equipped, cleaned | | 1 | 50. Permit Suspension | | |
| | | | 37. Personnel, personal/cleaning items, waste properly stored | | 1 | | | |

Grading

- Post inspection grade placard

Restaurant
Grades

ABC



Local Jurisdiction

- ▣ Land Use Services will provide additional information on local jurisdiction approval

Thank you

▣ Contact:

Environmental Health Services

Ph. 909.387.4608

www.sbcounty.gov/dehs