



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



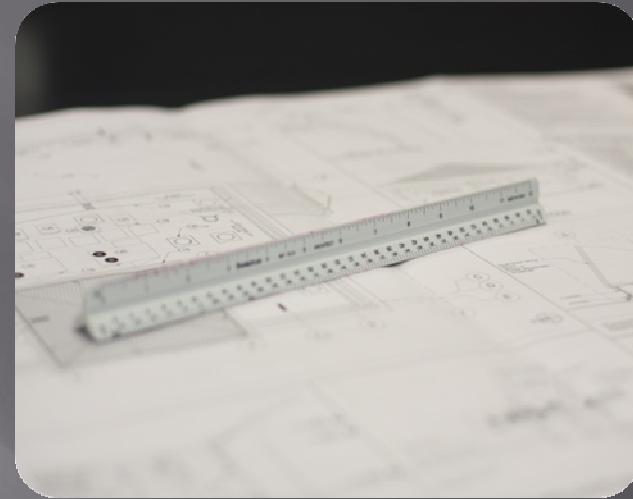
Food Truck Event Definition

“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.”



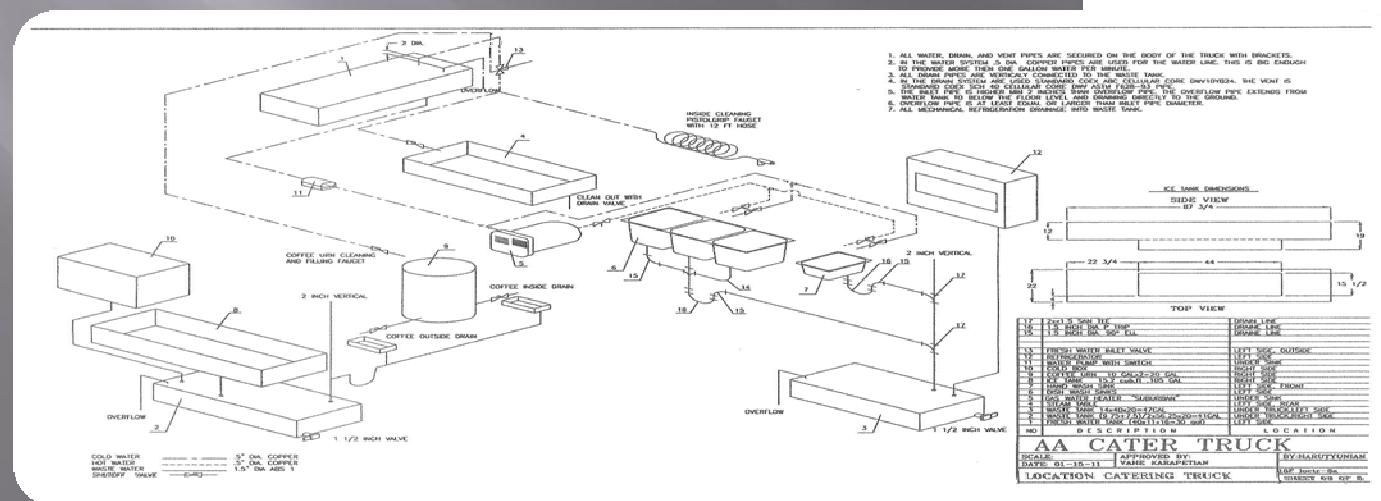
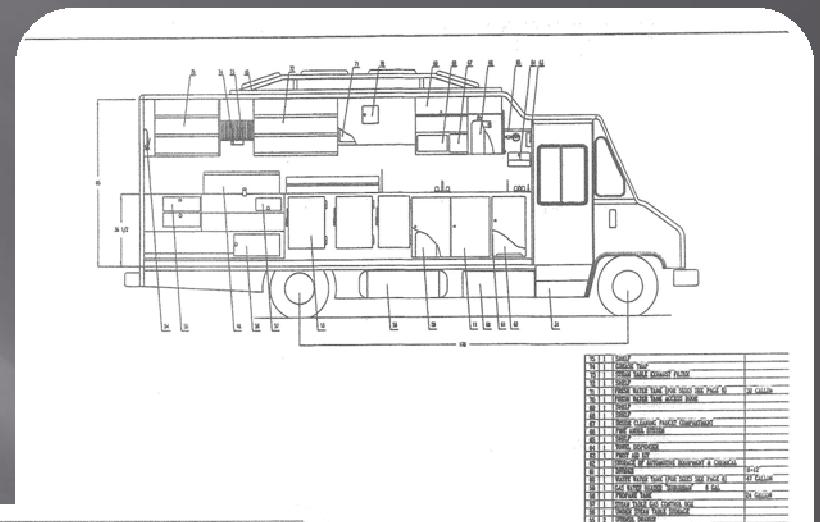
EHS Requirements

- ❑ 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



Permit Requirement

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

PERMIT NON-TRANSFERABLE		Expires: 8/31/2012			
<p>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.</p> <p>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.</p>					
<p>GUASTI PARK POOL 800 N ARCHIBALD AV ONTARIO, CA 91761</p>		<p>OWNER OF RECORD : COUNTY OF SAN BERNARDINO REGULATED FACILITY : FA0009498 FACILITY LOCATION : GUASTI PARK POOL 800 N ARCHIBALD AV ONTARIO, CA 91761</p>			
Item #	Prog. Element	General Health Program Description	Permit #	Program #	PDF Barcode
1	3804	3804 Waterside Permit	PT0014825	PR0014829	
<p>TOTAL FEE PAID: 373.00</p> <p>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.</p> <p>THIS IS NOT AN INVOICE.</p> <p>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</p> <p> 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.</p>					

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



Food Truck Inspections

- ☐ Structural inspection
 - Review of Commissary documentation
 - Decal issuance
- ☐ 2 inspections in the field



www.sanbernardino.gov/ehs

County of San Bernardino • Department of Public Health
ENVIRONMENTAL HEALTH SERVICES
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
OFFICIAL CAL CODE INSPECTION REPORT

SAN BERNARDINO HESPERIA RANCHO CUCAMONGA
(909) 387-4600 (760) 995-8154 (909) 848-5058

Facility Name:	DATE:	SIGNATURE:		
LOCATION:	REINSPECTION DATE:	PERMIT EXPIRATION:		
OWNER/PERMITTEES:	CONTACT:	TITLE:		
MAILING ADDRESS:	Business Domestic Commercial			
ITEM:	PER #:	ITEM #:	PER #:	PROGRAM INSPECTOR:
TIME IN:	TIME OUT:	ITEM:	PER #:	SERVICE:
				RESULT:
				ACTION:

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 a hearing if requested in writing within 15 calendar days of receipt of this notice, to show 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 reinspection at a charge of \$104.00/unit.

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

In compliance
 Corrected on-site

N/A - Not observed
 Not in operation

N/A = Not applicable
 Out of compliance

DEMONSTRATION OF KNOWLEDGE:		COS	N/A	OUT	SCORE
In	N/A			2	
In	1. Demonstration of knowledge, food safety certification				
In	Food Safety Cert. Name				
In	Exp. Date				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In	2. Communicable disease, reporting, restrictions & exclusions			1	
In	3. No discharge from eyes, nose, and mouth			2	
In	4. Proper eating, tasting, drinking in food areas			2	
PREVENTING CONTAMINATION BY HANDS					
In	5. Hands clean and properly washed, gloves used properly			1	
In	6. Adequate handwashing facilities supplied & accessible			2	
TEMPERATURE & TIME/TEMPERATURE RELATIONSHIPS					
In	7. Proper hot and cold holding temperatures			1	
In	8. Time in a public food control procedures & records			2	
In	9. Proper cooling methods			2	
In	10. Proper cooling time & temperatures			1	
In	11. Proper reheating procedures for hot holding			1	
PROTECTION FROM CONTAMINATION					
In	12. Returned and received of food			2	
In	13. Food in good condition, safe and unadulterated			1	
In	14. Food contact surfaces clean and sanitized			2	
Sanitizer Type: chlorine, glutaraldehyde, alcohol, water, time Sanitizer Concentration (ppm)					
SUPERVISION		OUT			
24. Person in charge present and performs duties		1			
PERSONAL CLEANLINESS					
25. Personal cleanliness and hair restraints		1			
GENERAL FOOD SAFETY REQUIREMENTS					
26. Appraised training methods used, food train.		1			
27. Food separated and protected		1			
28. Washing hands and fingers		1			
29. Toxic substances properly identified, stored, used		1			
FOOD STORAGE/TEMPERATURE SERVICE					
30. Food storage, food storage containers identified		1			
31. Consumer self-service		1			
32. Food properly labeled & honestly presented		1			
EQUIPMENT/UTENSILS/SAFETY		OUT			
33. Nonfood contact surfaces, clean		1			
34. Warewashing facilities installed, maintained, used, tested		1			
35. Equipment/facilities approved, rotated, clean, good repair, ready		1			
36. Equipment, utensils and linens, storage and use		1			
37. Venting, drainage		1			
38. Adequate ventilation and lighting, designated areas, use		1			
39. Thermometers provided and accurate		1			
40. Wiping cloths (properly prepared, stored and stored)		1			
PHYSICAL FACILITIES					
41. Plumbing, proper drainage devices		1			
42. Getaways and refuse properly disposed, facilities maintained		1			
43. Toilet facilities, properly constructed, supplied, cleaned		1			
44. Premises, personal/occupational items, vermin-control		1			
PERMANENT FOOD FACILITIES		OUT			
45. Floor, walls, ceilings, built, maintained, and clean		1			
46. No unapproved persons housekeeping or sleeping quarters		1			
SIGNS REQUIREMENTS					
47. Signs posted, last inspection report available		1			
48. Food contact surfaces		2			
COMPLIANCE & ENFORCEMENT					
49. Permits Available		1			
50. Restrooms Required		1			
51. Plan Review		1			
52. VCAQ		1			
53. Imprudent		1			
54. Permit Suspension		1			

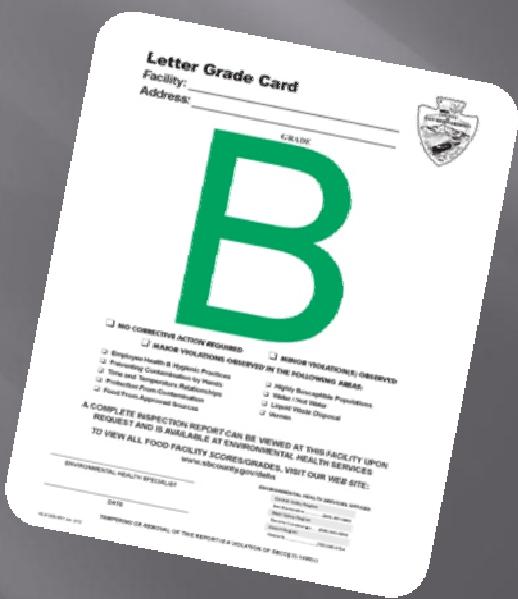
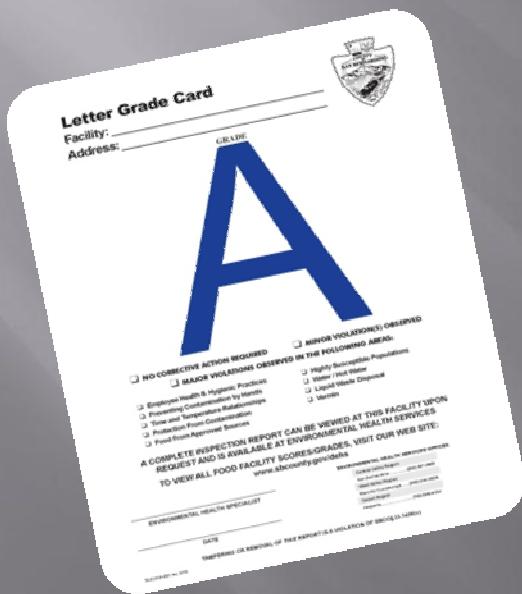
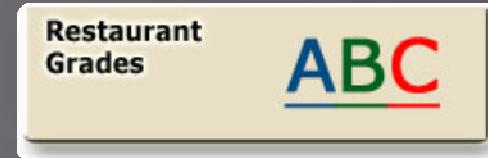
EHS would appreciate your feedback on this inspection. Click here to take our survey or respond to surveymonkey.com/RFFSSURVEY

5181 - CAL CODE O&R - ver10/11

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Grading

- Post inspection grade placard



Local Jurisdiction

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

Thank you

□ Contact:

Environmental Health Services

Ph. 909.387.4608

www.sbccounty.gov/dehs