



# COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY DEPARTMENT OF ENVIRONMENTAL HEALTH

INFORMATIONAL BULLETIN NO. 04-02A

DISTRICT ENVIRONMENTAL SERVICES DIVISION

## PRE-PACKAGED FOOD VEHICLES AND CARTS

This bulletin will assist a potential vendor with information on how to obtain a health permit and how to properly operate a pre-packaged food vehicle or a pre-packaged food cart. This bulletin will not pertain to unpackaged food vehicles or carts. Contact the Riverside office for further information on unpackaged food options.

Use the following list as a checklist for obtaining your permit:

- [ ] 1. Provide proper identification on at least two public sides of your vehicle/cart:
  - a. Business name (DBA) at least 3 inches in height.
  - b. City, State, Zip Code, and name of the owner (unless the name is the same as the business name) at least 1 inch in height.
  - c. All numbers and letters need to be in contrasting color to the vehicle/cart exterior, so that they are easily in view.
  - d. Signage must be permanently affixed to the Vehicle/Cart.
- [ ] 2. Make sure that your vehicle/cart is constructed in such a way that all surfaces, compartments, walls, construction joints, Etc. are smooth, durable, non-absorbent, easily accessible, and easily cleanable. Unfinished wooden surfaces are not approved.  
*Note: Vehicles/Carts that propose to sell pre-packaged corn or tamales will first need "plan evaluation approval" from the unpackaged mobile food facility program in the Riverside office.*
- [ ] 3. Obtain a signed "Commissary Agreement Letter" from an approved commissary. Vehicles/Carts are required by law to operate out of an approved commissary DAILY for storage, cleaning and servicing operations. Bring the signed letter with you to the inspection appointment.
- [ ] 4. Make sure that all equipment is commercial, constructed of non-toxic materials, and is easily cleanable. Also, all equipment must be permanently attached to the vehicle/cart.
- [ ] 5. Contact the Health Department office nearest you for inspection days, times and fees.

Use the following list as a checklist for daily business practices:

- [ ] 1. All food displayed, sold, or offered for sale from vehicles/carts must be pre-packaged at a permitted facility. **FOODS FROM HOME ARE NOT APPROVED.**
- [ ] 2. Foods can only be stored, displayed, and sold from the vehicle/cart, not other side tables, etc.
- [ ] 3. During transportation and storage, foods and food contact surfaces must be protected from possible contamination.
- [ ] 4. Any food left over at the end of the day must be stored at the commissary, except for hot foods. All hot foods left at the end of the day must be thrown out.
- [ ] 5. Perishable foods must be stored frozen, at or below 41°F, or at or above 135°F.
- [ ] 6. Always operate within 200 feet of a restroom.

\*Document available in an alternate format upon request

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – [www.rivcoeh.org](http://www.rivcoeh.org)