



MOHAVE COUNTY ENVIRONMENTAL HEALTH MOBILE FOOD UNIT REGULATIONS AND PERMITTING PROCEDURES

Environmental Health District Offices

Email: EHPermits@mohave.gov

Bullhead City

1130 Hancock Road
(928) 758-0704

Lake Havasu City

2001 College Drive, Suite B
(928) 453-0712

Kingman

3250 E. Kino Avenue
(928) 757-0901

Contents:

MCEHD Mobile Food Regulations	2
How to Apply for a Mobile Food Permit	9
Plan Review Application	10
Regulatory Bill of Rights	13
Application for Permit to Operate	14
Certified Food Manager Courses	16
Commissary Agreement	17
Commissary Visit Log	18
Toilet Sanitary Facilities	19
Example Mobile Layout	20
Example Spec Sheet	21

	MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH DIVISION	
BULLHEAD CITY 1130 HANCOCK ROAD ZIP 86442 (928) 758-0704	KINGMAN 3250 E. KINO AVENUE ZIP 86409 (928) 757-0901	LAKE HAVASU CITY 2001 COLLEGE DRIVE, STE. 95 ZIP 86403 (928) 453-0712

Mohave County Environmental Health Mobile Food Regulations

1. Definitions

- a. “Mobile Food Establishment” means a food establishment that is readily movable and is dispensing food/beverages for immediate service and consumption from any vehicle or other temporary location or facility.

For the purpose of this Environmental Health Code, mobile food establishments are classified as follows:

- (1) “Mobile Food Type 1055” means a food establishment that dispenses commercially processed, individually packaged foods and/or non-time/temperature control for safety (non-TCS) beverages.
 - (2) “Mobile Food Type 1053” means a food establishment that dispenses food that requires limited handling and preparation.
 - (3) “Mobile Food Type 1054” means an enclosed vehicle-mounted food establishment that prepares, cooks, holds and serves food.
- b. “Commissary” means a food establishment that acts as a base of operation for a mobile food establishment, food vending establishment.

2. Compliance

- a. Every mobile food establishment shall be operated and maintained in a clean and sanitary condition in compliance with the appropriate parts of this section and with the specific provisions of the Mohave County Food Code. The Department may impose additional requirements for protection against health hazards related to the conduct of the mobile food establishments, may prohibit the sale or distribution of some or all time/temperature control for safety foods, and when no health hazard will result, may waive or modify requirements of this section.
- b. The property owner of an event location shall only allow food establishments to operate after they have obtained all Department required permits.

3. Permit Required

- a. No person shall operate a mobile food establishment without a valid permit issued by this Department.
- b. The permit shall be maintained at the operating location.
- c. A separate permit is required for each establishment
- d. Permits are nontransferable from person-to-person, or vehicle-to-vehicle.

4. Approval of Plans Required

- a. No Mobile Type 1055, Type 1053, or Type 1054 shall be constructed, nor shall any major alteration or addition be made thereto, unless detailed plans and specifications for the establishment have been provided to and approved by the Department. (For State Licensure of Mobile Food Units permitted in another Arizona County, a plan review is not required.)
- b. All construction, alterations, and additions shall be made in accordance with approved plans.

5. General Requirements for ALL MOBILE FOOD UNITS

- a. Compressors, auxiliary engines, generators, and similar mechanical units that are not an integral part of the food preparation or storage equipment shall be installed completely separate from the food preparation and storage areas and accessible from the exterior for all mobile food establishments.
- b. Mobile food establishments shall operate from an approved commissary or other food service establishment as required by this Department, and shall report at least daily to such location for supplies, food storage, vehicle and equipment cleaning, waste disposal, and service operations.
- c. Mobile food establishments shall provide a commissary agreement to the Department upon request, at permit issuance or renewal, and as a part of the documents submitted during plan review for a new permit. Ice cream vendors that only sell or dispense individually packaged, commercially processed items are exempt from providing a commissary agreement.
- d. Mobile food establishments shall provide information about daily operations to the Department. Information such as location, address and business name, time in and time out of each stop shall be provided in a format prescribed by the Department.
- e. Mobile food establishments serving time/temperature control for safety foods shall maintain a log of visits to the approved commissary or food service establishment as required by this Department. This log shall be maintained using a Department approved format and maintained with the establishment at all times. The logs shall be maintained for a period of 30 days and should be available for review by the Department.
- f. Sanitary toilet facilities for use by employees shall be readily available within 200 feet of all mobile food establishments that are operated at the same site for more than a one-hour period.
- g. Temporary toilet facilities shall not be located within 25 feet of any mobile food establishment.
- h. A mobile food establishment shall not be located within 100 feet of any petting, riding or holding area for animals unless dust and runoff are controlled.
- i. When in transit, all closures shall be in place and all food appropriately protected.
- j. All wastewater and grease shall be disposed of in a sanitary manner.

6. Additional Requirements for MOBILE FOOD TYPE 1055 ESTABLISHMENTS: A food establishment that dispenses commercially processed, individually packaged foods and/or non- time/temperature control for safety (non-TCS) beverages.

- a. Permits shall be issued to the vehicle/receptacle that is used to transport all food and beverage.
- b. The vehicles/receptacles carrying food/beverage products shall be constructed, equipped and maintained as to protect the purity and wholesomeness of the transported products.
- c. The name of the establishment shall be plainly indicated on sides and rear of the exterior of the vehicle in letters of contrasting colors at least three inches high with a minimum of 3/8 inch wide. When more than one permit is issued with the same business name to the same permittee, the vehicle number shall also be plainly indicated with the business name.
- d. If operating away from the permitted vehicle/receptacle, the following requirements shall be met:
 - (1) A permanent sign shall be provided indicating the business name in letters at least 6 inches high and 1 inch wide. The sign shall be visible to the consumer and shall be in addition to the signs used on the vehicle.
 - (2) The original permit card shall be present at the stand or booth.
 - (3) An approved hand washing station shall be present at the stand or booth, if selling or dispensing any open food or beverage items.
 - (4) The permitted vehicle/receptacle shall be located on the premises.
- e. All packaged frozen foods shall be maintained frozen and sold or offered for sale to consumers frozen.
- f. No cooking, preparation or assembly of foods is allowed.
- g. Sampling may be conducted provided the following requirements are met:
 - (1) The Department shall approve, in writing, the procedures used by any mobile food establishment for providing samples to the consumer.
 - (2) Food sampling is limited to those food and beverages that require limited preparation. No cooking or extensive preparation is allowed.
 - (3) Only limited quantities of sampled product may be ready for sampling at any given time.
 - (4) All food products that have not been sampled at the end of the business day shall be discarded.
 - (5) Each sample shall be prepared by the operator and handed to the customer, or the samples shall be placed in single service containers for self-service. The operator shall take measures to prevent contamination of the food. Bulk dispensing is prohibited for sampling.
 - (6) Only single service utensils and containers shall be used for preparing samples. Single service items shall not be reused.
 - (7) A readily accessible lined waste container for the disposal of used single service items and other waste products shall be provided.
 - (8) Hand washing facilities shall be setup at all times when any open food or beverage product is handled, served or sampled.

- (9) Hand washing facilities shall include the following at a minimum: 5 gallon insulated container with a free/continuous flowing spigot for potable water; water at a temperature of at least 38°C (100°F), 5.75 gallon container to hold wastewater, soap, and paper towels
- (10) All wastewater shall be disposed of in a sanitary manner.

7. Additional Requirements for MOBILE FOOD TYPE 1053 ESTABLISHMENTS:

A food establishment that dispenses food that requires limited handling and preparation.

- a. Limited handling and preparation includes assemble-serve, heat-serve, and/or hold-serve of commercially processed food/beverage items. No raw animal food shall be prepared for service from the cart without an annual food establishment permit issued by Mohave County.
- b. All produce must be purchased commercially pre-washed or be washed in advance at a permitted food establishment/commissary.
- c. All time/temperature control for safety foods shall be prepared on the same day of sale or service. Time/temperature control for safety foods shall not be held over from a previous day's operation unless otherwise approved by the Department.
- d. All food held for consumer self-service shall be wrapped or effectively dispensed to protect from contamination.
- e. The name of the establishment shall be plainly indicated on sides and rear of the exterior of the vehicle in letters of contrasting colors at least three inches high with a minimum of 3/8 inch wide. When more than one permit is issued with the same business name to the same permittee, the vehicle number shall also be plainly indicated with the business name.
- f. The main food equipment and hand wash sink required for the operation of Mobile Food Type 1053 food establishments shall be affixed together so as to be a single contiguous mobile unit.
- g. If an enclosed vehicle is utilized, the following requirements shall be met:
 - (1) The cab or driving portion of the vehicle shall be separated from the food preparation and serving area of the vehicle by a permanent solid wall partition or a door. If a screen door is installed, a minimum 16 mesh per square inch is required.
 - (2) Interior walls and ceilings shall be light in color.
 - (3) Doors to the food preparation and serving area shall be effectively self-closing and kept closed.
- h. A permanently installed self-contained hand washing sink that includes a minimum 5 gallon potable water tank, a 9x9x5" hand washing sink, a minimum flow rate of hot and cold water to the sink basin of one-half (1/2) gallon per minute, and 15% greater capacity waste tank shall be installed.
- i. A 3-compartment sink for the purpose of washing and sanitation may be installed provided the following requirements are met:
 - (1) A potable water system under pressure, supplying hot and cold water, with a minimum capacity of 30 gallons shall be permanently installed for utensil washing and sanitization, and handwashing.
 - (2) A minimum flow rate of one-half (1/2) gallon per minute shall be provided.

- (3) Water at a temperature of at least 38°C (110°F) shall be provided through a mixing faucet.
 - (4) Each compartment of the sink shall have a capacity of 6 gallons.
 - (5) Two-integral metal drain boards shall be permanently affixed that are the same depth as the 3-compartment sink and 144 square inches.
- j. The water tank inlet shall be:
- (1) 9.1 mm (three-fourths inch) in inner diameter or less; and
 - (2) Provided with a hose connection of a size or type that will prevent its use for any other service.
- k. A sewage holding tank shall be:
- (1) Sized 15 percent larger in capacity than the water supply tank; and
 - (2) Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve.
- l. Connections to water or wastewater systems are not approved except during servicing operations at a commissary or as approved by the Department.
- m. All water tanks, pumps and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse longer than 7 days. Potable water tanks shall be flushed and sanitized monthly.
- n. Wastewater holding tanks shall be emptied into an approved sewage disposal system.
- o. An approved food grade potable water hose shall be available for the sole purpose of filling the fresh water tank.

8. Additional Requirements for MOBILE FOOD TYPE 1054 ESTABLISHMENTS:

An enclosed vehicle-mounted food establishment that prepares, cooks, holds and serves food.

- p. All produce must be purchased commercially pre-washed or be washed in advance at a permitted food establishment/commissary. Produce may not be washed in the mobile food establishment unless an approved prep sink has been installed.
- q. All time/temperature control for safety foods shall be prepared on the same day of sale or service. Time/temperature control for safety foods shall not be held over from a previous day's operation unless otherwise approved by the Department.
- r. All food held for consumer self-service shall be wrapped or effectively dispensed to protect from contamination.
- s. Food preparation shall be simplified to reduce excessive steps where food may become contaminated. Excessive steps may include, but are not limited to, cooking overnight without oversight, cooling, or cutting large volumes of food items. This prohibition does not apply to foods that have been prepared or packaged in permanent food establishments or commissaries meeting the requirements of this code.
- t. All cooking, processing, preparing, grilling, assembly, storage, and service of any food or beverage shall be conducted inside the permitted vehicle.

- u. The name of the establishment shall be plainly indicated on sides and rear of the exterior of the vehicle in letters of contrasting colors at least three inches high with a minimum of 3/8 inch wide. When more than one permit is issued with the same business name to the same permittee, the vehicle number shall also be plainly indicated with the business name.
- v. All openings shall meet the following requirements:
 - (1) Openings shall be limited to 324 square inches each and equipped with a screen (16 mesh per square inch minimum) or solid door which shall be kept closed when not in use.
 - (2) Multiple openings shall be at least 18 inches apart.
- w. The cab or driving portion of the vehicle shall be separated from the food preparation and serving area of the vehicle by a permanent solid wall partition or a door. If a screen door is installed, a minimum 16 mesh per square inch is required.
- x. Doors to the food preparation and serving area shall be effectively self-closing and kept closed.
- y. Interior walls and ceilings shall be light in color.
- z. A potable water system under pressure, supplying hot and cold water, with a minimum capacity of 30 gallons shall be permanently installed for utensil washing/sanitization and handwashing.
- aa. The installation of a prep-sink for the purpose of produce washing only may be allowed provided that an additional 20 gallons of potable water is available for use.
- bb. A 9x9x5" hand washing sink shall be permanently installed.
- cc. A 3-compartment sink for the purpose of washing and sanitation shall be installed meeting the following requirements:
 - (1) A minimum flow rate of one-half (1/2) gallon per minute shall be provided.
 - (2) Water at a temperature of at least 38°C (110°F) shall be provided through a mixing faucet.
 - (3) Each compartment shall have a capacity of 6 gallons.
 - (4) Two integral metal drain boards shall be permanently affixed that are the same depth as the 3-compartment sink.
- dd. The water tank inlet shall be:
 - (5) 19.1 mm (three-fourths inch) in inner diameter or less; and
 - (6) Provided with a hose connection of a size or type that will prevent its use for any other service.
- ee. A sewage holding tank shall be:
 - (7) Sized 15 percent larger in capacity than the water supply tank; and
 - (8) Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve.

- ff. Mobile food establishments shall not connect to water or wastewater systems except during servicing operations at a commissary or as approved by the Department.
- gg. All water tanks, pumps and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse longer than 7 days. Potable water tanks shall be flushed and sanitized monthly.
- hh. Wastewater holding tanks shall be emptied into an approved sewage disposal system.
- ii. An approved food grade potable water hose shall be available for the sole purpose of filling the fresh water tank.

9. Additional Requirements for Commissary

- a. All approved food establishments providing commissary services must provide facilities for the storage of food, food containers or food supplies. When food preparation is conducted, the commissary must provide equipment for the cleaning and sanitizing of food service equipment, utensils and dishware. These facilities must also provide for the sanitary disposal of liquid waste; handling and disposal of garbage, grease, and rubbish originating from mobile food establishments; and facilities for filling the potable water holding tank.
- b. Those commissaries with an outdoor servicing area shall include an adequate area (facilities) for washing and storage of the mobile food establishment; and sufficient electrical outlets.
- c. The commissary owner must provide each permittee, who is using the facilities for food preparation with a designated and labeled space for the storage of supplies and dry goods. All time/temperature control for safety foods stored by a permittee must also have a designated and labeled location in the refrigeration unit provided by the commissary owner. The commissary owner must be able to provide access to all areas upon request by the Department.

How to Apply for a Mobile Food Permit

1. For new (those vehicles that have never been permitted before) and/or remodeled mobile vehicles:

- a. The health permit is not transferable from person to person, facility to facility or vehicle to vehicle.
- b. All new mobile food establishments must provide plans to the EHD for review along with the appropriate application and fees.
 - Note: Type 1055 Mobile Food Units may not need to submit a plan review if, after a consultation inspection, paid for in advance, the unit is found to be in compliance with MCEHD Mobile Food Regulations. All applicable documentation must be submitted regardless of plan review fees.
- c. Once plans are reviewed a plan review letter will be issued to the applicant. This letter will give the approval for construction to begin. There may be conditions that must be met prior to final inspection.
- c. Applicant must respond in writing to plan review letter indicating how they will meet all requirements/conditions.
- d. A final construction inspection must be conducted. During this inspection the inspector will check that the vehicle was constructed according to plan and that all the equipment is in good working order. If the vehicle passes inspection, a health permit will be issued after a permit to operate application and fees are submitted.

NOTE: A commissary agreement must be submitted prior to approval of any Mobile Food Unit except for a Type 1055 ice cream truck. A new commissary letter must be filled out and signed each time the permit is renewed.

2. For establishments that change ownership:

- a. The health permit is not transferable from person to person, facility to facility or vehicle to vehicle.
- b. If the food preparation operation or menu is to change, the facility/unit has not been permitted in Mohave County before and/or the food equipment is not up to code as of August 3, 2018, plans must be reviewed per Mohave County Food Code and Mobile Food Code Regulations and all applicable fees must be submitted with the appropriate application.
- c. For units reviewed on or after August 3, 2018, a paid consultation inspection may be conducted to determine if a plan review is required.
- d. Once plans are reviewed a plan review letter will be issued to the applicant. This letter will give the approval for construction to begin. There may be conditions that must be met prior to final inspection.
- e. Applicant must respond in writing to plan review letter indicating how they will meet all requirements.
- f. A final construction inspection must be conducted. During this inspection the inspector will check that the vehicle was constructed according to plan and that all the equipment is in good working order. If the vehicle passes inspection, a health permit will be issued.
- g. When the above steps have been completed, an application, appropriate fees and commissary agreement must be submitted to the division for review and approval.
- h. Commissary agreements must be renewed each year prior to the permit being issued.

3. Mobile Food Units with current Mobile Food Unit Permits in another Arizona County:

- a. The initial permitting approval is conducted in the county where the commissary is located.
- b. A vendor that is issued a mobile food permit in another Arizona county, and is operating within the limitations of the permit type that was issued may submit their application, supporting documentation (menu, commissary agreement, and photo of unit) and permit fee to the Mohave County Environmental Health Division.
- c. The Division will review the information provided and if approved, will mail back the permit to operate. A commissary agreement may still be required within Mohave County based on the nature of the operation.
- d. No plan review/plan review fee/facility inspections are required for those units that have been approved in accordance with state licensing requirements.

	MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH DIVISION	
BULLHEAD CITY 1130 HANCOCK ROAD ZIP 86442 (928) 758-0704	KINGMAN 3250 E. KINO AVENUE ZIP 86409 (928) 757-0901	LAKE HAVASU CITY 2001 COLLEGE DRIVE, STE. 95 ZIP 86403 (928) 453-0712

**PLAN REVIEW APPLICATION MOBILE
FOOD ESTABLISHMENTS**

Authority to Review Plans: Arizona Administrative Code, Title 9, Chapter 8, Article 1
 Please complete the following information. Submit this application, all relevant spec sheets for equipment, a floor plan (that shows all of the information required by the construction guidelines) and the appropriate plan review fee.

Name of Facility	Contact Name
Facility Location (if applicable)	Contact Type (architect, contractor, owner/builder, etc.)
Assessor's Parcel Number (if known)	Contact Phone
Facility Phone Number (if known)	Contact Email
Facility Owner Name	Contact Mailing Address
Facility Owner Phone/Email	City, State, Zip
Type of Plan Review: <input type="checkbox"/> New Facility <input type="checkbox"/> Remodel	

Type of Operations
<input type="checkbox"/> Mobile Type 1055 <input type="checkbox"/> Mobile Type 1053 <input type="checkbox"/> Mobile Type 1054

I. Finishing Material

Walls	
Floors	
Junctures Coved	
Ceiling	

II. Lighting

Number	Type	Foot Candles	Shielded

III. Outer Openings

Type (service windows and doors)	Size	Mesh Size

VI. REQUIRED DOCUMENT SUBMITAL CHECK LIST

MENU	<input type="checkbox"/>
COMPLETE SET OF PLANS TO SCALE ON 8.5" x 11" PAPER	<input type="checkbox"/>
TOP VIEW LAYOUT/EQUIPMENT PLACEMENT AND OPENINGS	<input type="checkbox"/>
SIDE VIEW PLUMBING SCHEMATIC	<input type="checkbox"/>
SPECIFICATION SHEETS FOR ALL EQUIPMENT	<input type="checkbox"/>
PICTURE OF UNIT (if available)	<input type="checkbox"/>
TYPE 1055: IF REQUESTING PERMISSION TO SAMPLE INCLUDE A WRITTEN REQUEST AND WRITTEN SAMPLING PROCEDURES WHICH DETAIL HOW FOOD ITEMS WILL BE PORTIONED AND PROTECTED.	<input type="checkbox"/>
TYPE 1055: IF REQUESTING PERMISSION TO SAMPLE INCLUDE PROPOSED HANDWASHING DESIGN	<input type="checkbox"/>
TYPE 1055: IF REQUESTING PERMISSION TO SELL AWAY FROM THE MOBILE, INCLUDE PROPOSED HANDWASHING DESIGN AND BOOTH SET UP	<input type="checkbox"/>
NOTE: Commissary Agreements do not need to be submitted at time of plan review, but must be provided before permits can be issued.	

Applicable licensing time frames (in days): Time frames can be found in the Arizona Administrative Code, R9-8-104

Type of Approval	Statutory Authority	Overall Time-frame	Administrative Completeness Review	Substantive Review
FOOD ESTABLISHMENT LICENSE	A.R.S. §36-136(H)(4)	60	30	30
Approval of Plans and Specifications under FC §8-201.11	A.R.S. § 36-136(H)(4)	90	30	60
Approval of HACCP PLAN under FC §8-201.13	A.R.S. § 36-136(H)(4)	90	30	60
Approval of Request for VARIANCE under FC §8-103.10	A.R.S. § 36-136(H)(4)	90	30	60

Under ARS §11-1609, you may request that the County clarify its interpretation or application of a statute, ordinance, regulation, delegation agreement or authorized substantive policy statement that affects the issuance of your food establishment permit by providing the County with a written request that states: 1. Your name and address; 2. The statute, ordinance, regulation, delegation agreement or authorized substantive policy statement that requires clarification; 3. Any facts relevant to the requested ruling; 4. Your proposed interpretation of the applicable statute, ordinance, regulation, delegation agreement or authorized substantive policy statement or part of the statute, ordinance, regulation, delegation agreement or authorized substantive policy statement that requires clarification; 5. Whether, to the best of your knowledge, the issues or related issues are being considered by the County in connection with an existing license nor license application.

NOTE: Mobile Food Units must provide commissary agreement

I understand that by signing this plan review application, any item(s) inadvertently overlooked in the plan review process or construction inspection which is not in compliance with applicable County Codes and/or State Laws, shall be constructed or reconstructed upon request of the Environmental Health Division. Inferior workmanship, equipment, or materials will not be accepted for the construction or operation of a food facility. Any variance from the requirements will require written approval from this Dept.

Signature of Owner/Operator _____

Date: _____

***Development Services must sign-off for unincorporated areas**

Mohave County D.S. Sign-off: _____



Date: _____

*These plans are being reviewed for compliance with the Mohave County Food Code. Construction/Improvements related to other State Laws and/or County Codes are not to be considered part of this review.

FEES ARE NON-REFUNDABLE

DO NOT WRITE BELOW THIS LINE - FOR OFFICE USE ONLY

Review Accepted <input type="checkbox"/> Yes <input type="checkbox"/> No	Reviewed By (EHS)	Date
Fee Paid <input type="checkbox"/> Yes <input type="checkbox"/> No	Receipt#	Amount Paid: <input type="checkbox"/> Check # _____ <input type="checkbox"/> Cash <input type="checkbox"/> Other

	MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH DIVISION	
BULLHEAD CITY 1130 HANCOCK ROAD ZIP 86442 (928) 758-0704	KINGMAN 3250 E. KINO AVENUE ZIP 86409 (928) 757-0901	LAKE HAVASU CITY 2001 COLLEGE DRIVE, STE. 95 ZIP 86403 (928) 453-0712



A.R.S. §11-1602: REGULATORY BILL OF RIGHTS

To ensure fair and open regulation by counties, a person:

1. Is eligible for reimbursement of fees and other expenses if the person prevails by adjudication on the merits against a county in a court proceeding regarding a county decision as provided in section 12-348.
2. Is entitled to receive information and notice regarding inspections as provided in section 11-1603.
3. Is entitled to have a county not base a licensing decision in whole or in part on licensing conditions or requirements that are not specifically authorized as provided in section 11-1604.
4. May have a county approve or deny the person's license application within a predetermined period of time as provided in section 11-1605.
5. Is entitled to receive written or electronic notice from a county on denial of a license application that:
 - (a) Justifies the denial with references to the statute, ordinance, regulation, delegation agreement or authorized substantive policy statements on which the denial is based as provided in section 11-1605.
 - (b) Explains the applicant's right to appeal the denial as provided in section 11-1605.
6. Is entitled to receive information regarding the license application process at the time the person obtains an application for a license as provided in section 11-1606.
7. May inspect all ordinances, regulations, rules and substantive policy statements of a county, including a directory of documents, at the office of the county or on the county's website as provided in section 11-1607.
8. Unless specifically authorized, may expect counties to avoid duplication of other laws that do not enhance regulatory clarity and to avoid dual permitting to the maximum extent practicable as provided in section 11-1604.
9. May file a complaint with the board of supervisors concerning an ordinance, regulation, rule or substantive policy statement that fails to comply with this section.
10. As provided in section 11-1604, is entitled to have a county not request or initiate discussions about waiving any of the rights prescribed in this section.
11. May participate in the rule development process as provided in section 11-251.18, including providing written or verbal comments on proposed rules to a county department or agency and having the agency or department address comments as provided in section 11-251.18.

A.R.S. §11-1604: PROHIBITED ACTS BY COUNTY AND EMPLOYEES; ENFORCEMENT; NOTICE

- A. A county shall not base a licensing decision in whole or in part on a licensing requirement or condition that is not specifically authorized by statute, rule, ordinance or delegation agreement. A general grant of authority does not constitute a basis for imposing a licensing requirement or condition unless the authority specifically authorizes the requirement or condition.
- B. Unless specifically authorized, a county shall avoid duplication of other laws that do not enhance regulatory clarity and shall avoid dual permitting to the maximum extent practicable.
- C. This section does not prohibit county flexibility to issue licenses or adopt ordinances or codes.
- D. A county shall not request or initiate discussions with a person about waiving that person's rights.
- E. This section may be enforced in a private civil action and relief may be awarded against a county. The court may award reasonable attorney fees, damages and all fees associated with the license application to a party that prevails in an action against a county for a violation of this section.
- F. A county employee may not intentionally or knowingly violate this section. A violation of this section is cause for disciplinary action or dismissal pursuant to the county's adopted personnel policy.
- G. This section does not abrogate the immunity provided by section 12-820.01 or 12-820.02.

	MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH DIVISION	
BULLHEAD CITY 1130 HANCOCK ROAD ZIP 86442 (928) 758-0704	KINGMAN 3250 E. KINO AVENUE ZIP 86409 (928) 757-0901	LAKE HAVASU CITY 2001 COLLEGE DRIVE, STE. 95 ZIP 86403 (928) 453-0712

APPLICATION FOR PERMIT TO OPERATE FOOD SERVICE ESTABLISHMENT

Page 1 of 2

ESTABLISHMENT #:	DATE OF OPENING:	IF MOBILE, LICENSE PLATE #:
TYPE:	ASSESSOR PARCEL NUMBER:	IF MOBILE, VIN #:

NOTES: **This application will not be processed unless completed in full**
 Current Permit is NOT transferable
 Fees are NON-REFUNDABLE



BUSINESS INFORMATION:

NAME OF BUSINESS:			
BUSINESS ADDRESS/LOCATION:	CITY:	ZIP CODE:	
BUSINESS PHONE:	FAX:	CELL:	

OWNER INFORMATION:

NAME OF BUSINESS OWNER:			
HOME ADDRESS:	CITY:	STATE:	ZIP CODE:
HOME TELEPHONE:	EMAIL ADDRESS:		
MAILING ADDRESS:	CITY:	STATE:	ZIP CODE:
PROPERTY OWNER:*	PROPERTY OWNER CONTACT NUMBER:		
EMERGENCY CONTACT #1:	EMERGENCY CONTACT NUMBER:		
EMERGENCY CONTACT #2:	EMERGENCY CONTACT NUMBER:		
*If different from permit holder, require a <u>copy of lease agreement and/or notarized letter from property owner</u> indicating lease has been made to permit holder.			

MOBILE FOOD OPERATORS: Where do you intend to distribute/sell foods:	
<input type="checkbox"/> Bullhead City limits <input type="checkbox"/> Kingman city limits <input type="checkbox"/> Lake Havasu City limits	<input type="checkbox"/> Unincorporated Mohave County If unincorporated, Planning & Zoning approval obtained <input type="checkbox"/> Yes <input type="checkbox"/> No

	MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH DIVISION	
BULLHEAD CITY 1130 HANCOCK ROAD ZIP 86442 (928) 758-0704	KINGMAN 3250 E. KINO AVENUE ZIP 86409 (928) 757-0901	LAKE HAVASU CITY 2001 COLLEGE DRIVE, STE. 95 ZIP 86403 (928) 453-0712

APPLICATION FOR PERMIT TO OPERATE FOOD SERVICE ESTABLISHMENT

CHECK THE APPROPRIATE BOXES BELOW

This FOOD ESTABLISHMENT falls into the following category:	
<input type="checkbox"/>	New construction
<input type="checkbox"/>	Existing structure that is being converted to food facility
<input type="checkbox"/>	Existing FOOD ESTABLISHMENT facility that is being remodeled
<input type="checkbox"/>	Existing FOOD ESTABLISHMENT. No changes are proposed.
<input type="checkbox"/>	Mobile Food Unit currently licensed with another AZ County. Include copy of current permit, commissary agreement in Mohave County, Menu, and a photo of mobile unit.

This food facility:	
<input type="checkbox"/>	Does not prepare food, but offers for sale only pre-packaged food.
<input type="checkbox"/>	Will prepare, offer for sale or serve NON-POTENTIALLY HAZARDOUS FOOD
<input type="checkbox"/>	Will prepare, offer for sale or serve POTENTIALLY HAZARDOUS FOOD
<input type="checkbox"/>	Will prepare, offer for sale or serve POTENTIALLY HAZARDOUS FOOD <u>only to order</u> upon consumer request
<input type="checkbox"/>	Will prepare, offer for sale or serve POTENTIALLY HAZARDOUS FOOD in advance, in quantities based on projected consumer demand
<input type="checkbox"/>	Will prepare, offer for sale, or serve POTENTIALLY HAZARDOUS FOOD using time alone, rather than time and temperature, as the public health control as described in FC §3-501.19
<input type="checkbox"/>	Will prepare POTENTIALLY HAZARDOUS FOOD in advance using a multiple stage food preparation method that may include the following: Combining POTENTIALLY HAZARDOUS FOOD ingredients, cooking, cooling, reheating, hot or cold holding, freezing or thawing.
<input type="checkbox"/>	Will prepare POTENTIALLY HAZARDOUS FOOD for delivery to and consumption at a location off of the premises where prepared.
<input type="checkbox"/>	Will prepare POTENTIALLY HAZARDOUS FOOD for service to a highly susceptible population or will require a HACCP plan

If applicable, a copy of the facility menu is attached. Yes No Not applicable



I _____ hereby certify that I am the operator/authorized agent of the above establishment (applicant name)	
Signed:	Date:

***Development Services must sign-off on all food service establishments in unincorporated County areas**

Mohave County D.S. Sign-off: _____ Date: _____

DO NOT WRITE BELOW THIS LINE

Application approved for Permit by			Date
Amount Received \$	Cash or Check#	Receipt#	Expires
<input type="checkbox"/> Picture Identification verified and copy attached (check box if completed)		By	

	MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH DIVISION	
BULLHEAD CITY 1130 HANCOCK ROAD ZIP 86442 (928) 758-0704	KINGMAN 3250 E. KINO AVENUE ZIP 86409 (928) 757-0901	LAKE HAVASU CITY 2001 COLLEGE DRIVE, STE. 95 ZIP 86403 (928) 453-0712

Companies/persons offering Food Manager’s Certification Training

<u>Agency Contact</u>		
American Food Safety Institute	(800) 723-3873	English/Spanish
Food Safe Services Kris Szelmeczka	(877) 770-8070 www.foodsafeservices.com	English
TAP Series (<i>online program</i>)	(888) 826-5222	English/Spanish
Moreco, Inc.	(480) 917-8478	English/French/Korean/Japanese/Chinese/Spanish/Arabic (correspondence classes also)
Discovery Detective Group	(480) 946-7173	English/Spanish
Food Safety Training	(800) 232-1917	English
Serv-Safe	(800) 765-2122 www.nraef.org	English/Spanish/Korean/Chinese/French/Japanese <i>[For online training call (800) 765-2122 x701 for more information - English/Spanish only]</i>
Earl Gaither	(928) 846-9614	English
Kimberly Colella	(602) 688-8522	English/Spanish
Nevada Restaurant Association	(702) 878-2313 www.nvrestaurants.com	English/Spanish
Arizona Restaurant Association	(800) 888-0701 www.azrestaurant.org	English/Spanish

THE ABOVE LISTING IS PROVIDED AS A COURTESY ONLY AND IN NO WAY CONSTITUTES A RECOMMENDATION FROM THIS DEPARTMENT



**MOHAVE COUNTY DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH DIVISION**



COMMISSARY AGREEMENT

Please complete all applicable fields. Incomplete information will delay approval.

This Agreement expires on the last day of the operator's current license and must be renewed annually.

Commissary will be used in conjunction with a:

- Stationary Food Service Establishment (e.g. booth) Mobile Food Unit (vehicle information must be completed)

OPERATOR INFORMATION			
Business Name		DBA/AKA (Name on Booth/Truck)	
Name of Owner/Operator	Phone No.	Alternate Phone No.	
Mailing Address (number, street, box or route)		E-mail address	
City	State	Zip	

VEHICLE INFORMATION (if applicable)		
License Plate #	State Decal #	Vehicle VIN #
Year	Make/Model	Color

*This vehicle shall operate out of the commissary indicate below and report to the commissary at least once each operating day for required services.

COMMISSARY INFORMATION		
Business Name		Permit #
Name of Owner/Operator		Phone No.
Site Address		
City	State	Zip

COMMISSARY SERVICES			
The following services will be used by the operator and are available at the commissary listed above:			
<input type="checkbox"/> Dry Food Storage	<input type="checkbox"/> Refrigerated Food Storage	<input type="checkbox"/> Frozen Food Storage	<input type="checkbox"/> Ice
<input type="checkbox"/> Food Preparation Area	<input type="checkbox"/> Warewashing Sink	<input type="checkbox"/> Potable Water	<input type="checkbox"/> Liquid/Solid Waste Disposal
<input type="checkbox"/> Toilet & Handwashing Sink	<input type="checkbox"/> Vehicle Wash Facility	<input type="checkbox"/> Electrical Hook-up	<input type="checkbox"/> Overnight Parking

We, the undersigned, agree as follows:

As the owner or designated agent of the above listed **Operator**, I acknowledge and attest that the commissary services indicated above will be used as required by and as a condition of the operating license with this Department. If the use of this commissary is discontinued, the permit holder must notify this office.

_____ Signature of Operator, owner or agent	_____ Printed Name	_____ Date
--	-----------------------	---------------

As the owner or designated agent of the above listed **Commissary**, I acknowledge and attest that the commissary services indicated above are available for use by the aforementioned operator.

_____ Signature of Commissary, owner or agent	_____ Printed Name	_____ Date
--	-----------------------	---------------

MCDPH Office Use Only	
<input type="checkbox"/> Commissary is a permitted establishment in good standing in Mohave County	
<input type="checkbox"/> Commissary is a permitted establishment in good standing in _____ County, permit # _____	
_____ Signature of Environmental Health Specialist/Sanitarian	_____ Date

Approved Sanitary Toilet Facilities

The Mohave County Environmental Health Code requires that **all mobile food establishments operating at the same site for more than a one-hour period provide sanitary toilet facilities for use by employees within 200 feet of the operation**. A toilet use agreement should be provided prior to permit approval and the approved sanitary toilet facilities must meet all of the criteria described below. Please note that chemical toilets do not meet these requirements.

TOILET FACILITIES:

- 1. Toilet Installation:** Toilet facilities shall be installed in the number and manner required by the Uniform Plumbing Code and shall be conveniently located, and shall be accessible to employees at all times.
- 2. Toilet Design:** Toilets and urinals shall be designed to be easily cleanable.
- 3. Toilet Rooms:** Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing, doors, which shall be closed except during cleaning or maintenance, except as approved by the Department.

LAVATORY FACILITIES:

- 1. Lavatory Facilities:** Lavatories shall be accessible to employees at all times. Lavatories shall also be located in or immediately adjacent to toilet rooms or vestibules.
- 2. Lavatory Faucets:** Each lavatory shall be provided with hot and cold running water tempered by means of a mixing valve or combination faucet. Any self-closing, slow-closing, or metering faucet used shall be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet. Steam mixing valves are prohibited.
- 3. Lavatory Supplies:** A supply of hand-cleansing soap or detergent shall be available at each lavatory. A supply of paper towels or a hand-drying device providing heated air shall be conveniently located near each lavatory. Common towels are prohibited. If disposable towels are used, easily cleanable waste receptacles shall be conveniently located near the hand washing facilities.
- 4. Lavatory Maintenance:** Lavatories, soap dispensers, hand-drying devices and all related fixtures shall be kept clean and in good repair.



Cooler Depot
 14923 Proctor Ave, City of Industry, CA 91746
 coolerdepotservice@gmail.com
 (626)336-0436 (626)333-8233 (626)800-8573 (626)827-6793 (626)771-5174
 (626)800-8109 (626)506-1381 (626)800-7215 (626)665-1926



Compartment Sink Series



- Rounded Front and Side Edges
- Accommodates (2) 8" on center faucets
- 18 ga T-304 Stainless Steel
- Option: H brace between two legs.

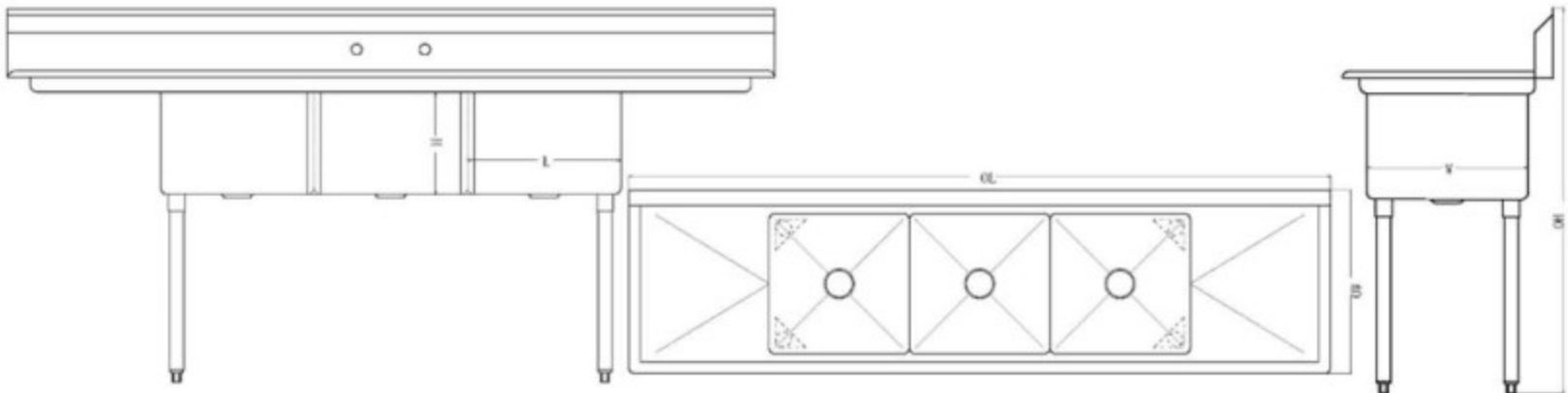
Standard Features

- Made by high quality heavy duty 304ss.
- All exposed welds are ground smooth and polished to blend with adjacent surfaces providing a satin finish
- Rounded Front and Side Edges
- Creased and angled drain boards for easy drainage
- Galvanized legs and plastic bullet feet.
- Faucets sold separately

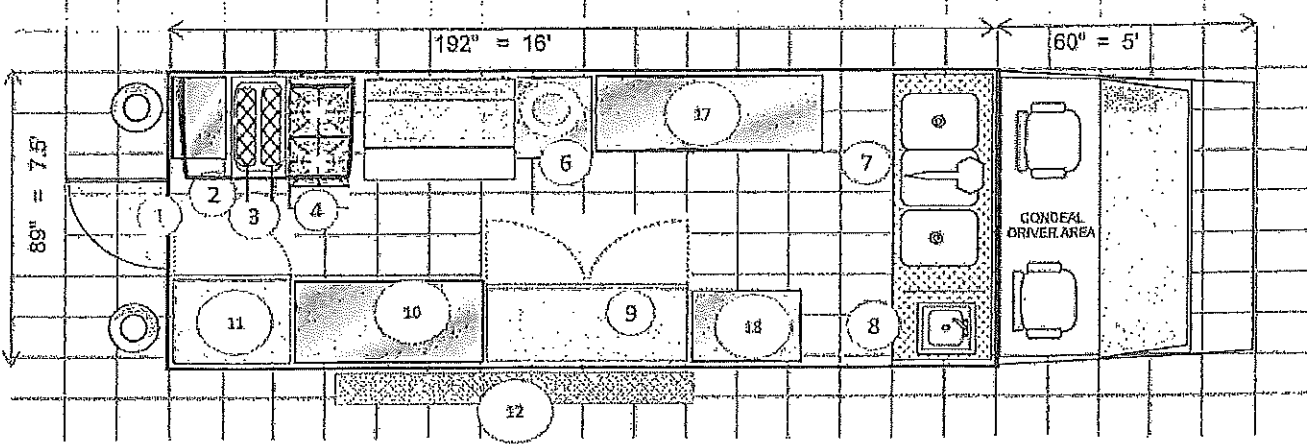
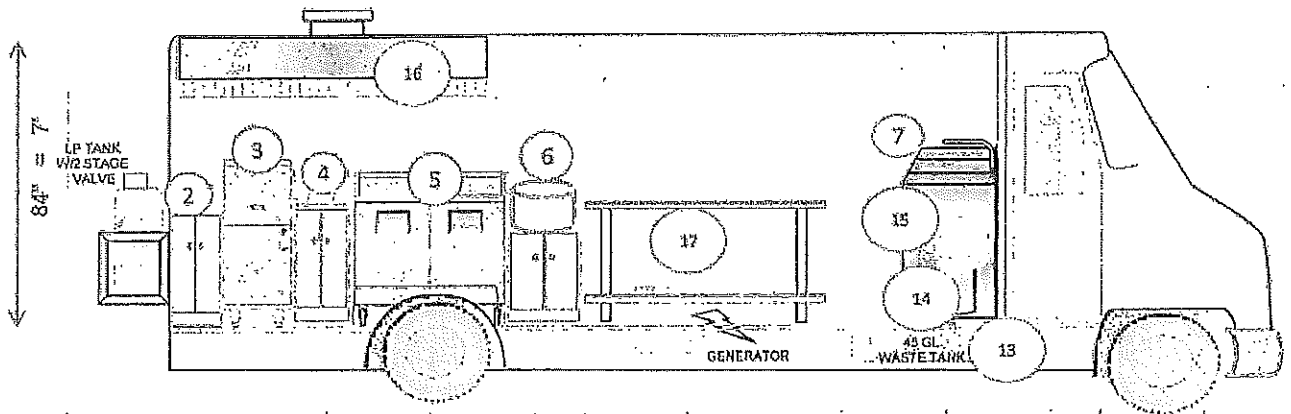
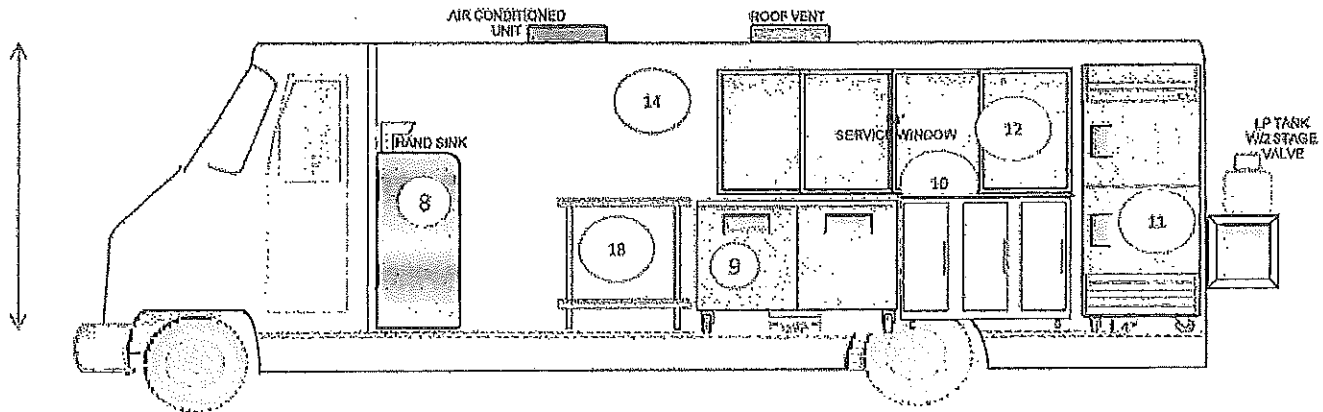
Spec Sheet (unit : inc)

Model	Drain board	L	W	H	OL	OW	OH	GW(lbs)
C3T242412-24LR	24 L&R	24	24	34.8	120	30	44	118.80

Plan View



EXAMPLE



- | | | |
|----------------------|-------------------------------|-------------------------------|
| 1 MAIN ENTRANCE DOOR | 7 3 COMP. SINK W/EXTENSION | 13 45GL WASTE WATER TANK |
| 2 12" COUNTER | 8 HAND SINK W/SPLASH GUARD | 14 WATER HEATER |
| 3 RFT-50LB FRYER | 9 48" SALAD/SANW PREP. COOLER | 15 30GL FRESH WATER TANK |
| 4 2-BURNERS STOVE | 10 55" SERVICE COUNTER | 16 5' HOOD |
| 5 36" W/O COOLER | 11 30" FREEZER/COOLER COMBO | 17 STAINLESS STEEL WORK TABLE |
| 6 RICE COOKER | 12 CONGESTION WINDOW | 18 STAINLESS STEEL WORK TABLE |