## UCDAVIS

# **Application Form**

#### Mobile food facility application process:

- 1. Mobile food facility shall be a part of one of the organizations contracted by UC Davis in order to operate on campus.
- 2a. To waive a UCD pre-inspection, provide a copy of the mobile's current health permit and most recent inspection report.
  - Most recent inspection report shall have no more than one major violation for pre-inspection waiver eligibility.
- 2b. If mobile is not permitted in any county, download the commissary agreement and submit with completed application.
  - Mobiles who do not meet the criteria of waiver eligibility shall schedule a pre-inspection through dining services.
- 3. Email completed application to <u>mffapplications@ucdavis.edu</u>
- 4. Upon application approval a UCD health and fire permit will be issued.
  - A Pre-inspection will be scheduled for mobiles without a valid county health permit or eligibility of a pre-inspection waiver.

#### Application for:

Mobile Food Facility P	ermit Only	Change of Owner	Busines	s Name Change			
BUSINESS OWNER INFORI	MATION						
Business Name:	iness Name: Owner's Name:						
Doing business as (DBA) if diff	erent than busines	s name:					
Mailing Address:		Cit	y:	State:	Zipcode:		
Cell Phone:	Other Pho	one:	Email:				
MOBILE FOOD FACILITY V	EHICLE INFORM	ATION					
Vehicle Year and Make:		Vehicle License Plate #:					
California HCD Insignia* #:		VIN #: _					
* <b>Note:</b> All enclosed MFF's which ar issuance of a Health/Fire permit.	e to be occupied while	e in use (taco trucks, full prep	vehicles) are requ	iired to pass CA H	CD inspection prior to		
Per California Retail Food Code UC Davis without a valid MFF p			· ·	tion of a food fac	cility at		
I certify that I am familiar with th those laws.	e laws pertaining to	Food Service and Fire Pre	evention and agi	ree to operate ir	n a manner consistent with		
Owner's Signature				Date			
For Office Use Only							
Comments:							
REHS Signature				Date			
Fire Prevention Signature				Date			

### **MOBILE FOOD FACILITY OPERATIONAL PROCEDURES**

The following information is useful to help mitigate health hazards during operation.

List of Menu Items (include beverages and condiments)	Place of Preparation			Method of Preparation  Ex. heating, cooling, boiling, frying, etc
(include beverages and condiments)	ex. commissury, res	staurant, CFO, etc		ex. neating, cooling, bolling, frying, etc
How and where will food and supplies be  Does food prep include thawing and/or co If yes, please describe process/location of	poling?	Yes	No	
<b>Does food prep include reheating?</b> If yes, please describe process:	Yes	No		
What will you do with hot food left at the	end of the day?			
How and where will waste water tanks be	filled, emptied and	cleaned?		
When will you report to commissary?				

Power Supply: (Check all that apply)	Cooking Fuel:				
Truck Mounted Generator or Portable Generator	Propane Gal: Number of Propane Tanks:				
Power Rating (AMP):  Fuel Type: Gal:  Other:  Appliances: (Check all that apply and write in description)  Grill Size of Grill:  Stove top # of Burners:  Deep Fryer	Fire Protection Equipment: (Check all that apply)  Hood Extinguisher System  ABC Fire Extinguisher  Class K Fire Extinguisher  Attach photos of each of the fire protection equipment:				
I certify that all foods used are from approved sources and the I will notify UC Davis Environmental Health and UC Davis Fire	e Prevention as to any changes in my operation.  urs of operation. Any change of commissary, procedure, menu and/or				
Print Name					
Signature	Date				