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<https://sonomacounty.ca.gov/Health/Environmental-Health-and-Safety/>

## MOBILE FOOD FACILITY MODERATE PREPARATION COFFEE CART PLAN SUBMITTAL CHECKLIST EXAMPLE: ESPRESSO CART

Mobile Food Facility Name: \_\_\_\_\_

SR#: \_\_\_\_\_

|  |   |
|--|---|
| <b>✘</b>   | <b>Items Submitting:</b> <span style="float: right;"><b>SUBMIT PLANS AND OBTAIN APPROVAL BEFORE ANY CHANGES</b></span><br><i>Provide completed checklist with plans. Any item marked "N/A" must be explained on plans and/or checklist.</i> |
|  | PDF of plans OR 2 sets of paper plans, drawn to scale   |
|  | Drawings show all 4 sides of cart, top view, and plumbing diagram   |
|  | One copy of each technical specification sheet for all MFF equipment, indicating manufacturer, make and model number(s) <i>(ex: generator, refrigerator, sinks, cooking equipment, etc.)</i>  |
|  | Plan check application completed and a copy of the menu   |
| <b>Plumbing:</b>   |   |
| <i>All associated plumbing shall be shown on plans. Refer to plumbing diagram example.</i> |   |
|  | Potable water tank inlet shown  |
|  | Waste water tank drain valve shown  |
|  | Overflow lines for both potable and waste water tanks<br><i>Water tank vent shall terminate in a downward direction with covered screen</i>   |
|  | Number of gallons of potable and wastewater tanks   |
|  | Number of gallons of ice bin(s) (if any) <i>if no ice bin, state on plans or put "N/A"</i>  |
|  | Include water heater type and size on plans<br><i>Handwashing sink only - ½ gallon water heater minimum</i><br><i>Hand washing and warewashing sink - 4-gallon water heater minimum</i>   |
|  | Dimensions of 3-compartment sink with dual drain boards shown<br><i>Acceptable: (12x12x10 or 10x14x10)</i>  |
|  | Dimensions of hand sink <i>Acceptable: (9x9x5) (6" splash guard, if necessary)</i>  |
| <b>Equipment:</b>  |   |
| <i>Each piece of food service equipment shall be shown on plans</i>                        |   |
|  | All food equipment is ANSI approved for sanitation (NSF, ETL-S, UL-EPH, SA-S) <i>Ex: tanks, sinks, blenders, shelves/counters, etc.</i>   |
|  | Finish schedule of food contact surfaces and countertops stated on plans  |
|  | Power source shown on plans. Generator attached to mobile, accessible from outside  |
| <b>Miscellaneous Items:</b>  |   |
| <i>To be shown on plans</i>  |   |
|  | Location of first aid kit   |
|  | Location of fire extinguisher <i>10 BC-rated</i>  |
|  | Identification—name of business with city, state, zip code of commissary on two sides<br><i>Business name: 3 inches high in contrasting color. Commissary city/state/zip code: 1 inch high in contrasting color.</i>                        |