2025-2026 KERN COUNTY GRAND JURY

KERN COUNTY PUBLIC HEALTH SERVICES
ENVIRONMENTAL HEALTH DIVISION

STREET FOOD VENDORS – ARE THEY SAFE?

Release Date
March 17, 2026

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ENVIRONMENTAL HEALTH DIVISION

STREET FOOD VENDORS – ARE THEY SAFE?

The picture shows a camp cook with an Army wagon fitted with drawers and cabinets, stocked with kitchenware and food supplies.
Picture copied from Wikipedia.

The chuckwagon was invented by Charles Goodnight in 1866 to feed cattlemen and wagon trains traversing the Old West. Thus, it became the first mobile food vending vehicle in the old West according to the National Cowboy & Western Heritage Museum.

SUMMARY:

Mobile food vendors are a visible and growing presence throughout Kern County, operating from food trucks, trailers, booths, and sidewalk carts. These vendors serve at major community events such as the Kern County Fair, Lightning in a Bottle, and the Home & Garden Show, as well as at roadside locations, parking lots, and other public gathering areas.

In California, mobile food vendors are regulated under the same health and safety regulations as other food service establishments. All 58 counties are responsible for permitting, inspecting and enforcing compliance within their jurisdiction. Food vendors must obtain appropriate permits and adhere to State and local health codes. (See Addendum)

The regulatory landscape changed significantly with the passage of Senate Bill SB946 (2018), the "Safe Sidewalk Vending Act," which decriminalized sidewalk vending and required local governments to allow vendors to operate with limited restrictions. SB972 (2022), expanded this framework by creating Compact Mobile Food Operations (CMFOs), establishing health and safety requirements tailored to sidewalk vendors. While these laws promote economic opportunities for low-income communities, they have also created new enforcement challenges, including:

- **Public Space Conflicts** – Americans with Disabilities Act (ADA) access issues, pedestrian and traffic disruptions
- **Minimal Deterrents** – Significantly reduced administrative fines
- **Organized Crime & Safety Risk** – Some illegal vending operations are linked to criminal networks or trafficking
- **Public Health Concerns** – Unsafe food handling and sanitation practices
- **Loss of Tax Revenue** – Unpermitted vendors are not paying required sales tax

Many counties, like Kern, face increased difficulty regulating this rapidly expanding enterprise. Environmental Health staff must balance enforcement with education while often encountering aggressive and/or non-compliant vendors. Ensuring food safety prevents foodborne illnesses. This requires Mobile Food Preparation Units (MFPUs), also known as Food Trucks, to maintain access to hot water, proper handwashing facilities, and appropriate food storage.

This report presents the findings and recommendations of the 2025-2026 Kern County Grand Jury (Grand Jury), regarding Kern County's oversight of mobile food vendors, including permitting, inspection, enforcement, and public health protections. The Grand Jury observed that the Department of Public Health's (DPH) Environmental Health Division (EHD), is short on staffing for both permitted and unpermitted food vendor inspections.

PURPOSE OF INQUIRY:

California Penal Code §933 authorizes the Grand Jury to investigate and report on the operations, accounts, and records of the DPH-EHD, including its oversight of mobile food vendors. Due to the rapid increase in mobile food operations across both urban and rural areas, the Grand Jury initiated this inquiry to evaluate the effectiveness of current regulatory practices for MFPUs and sidewalk vendors.

Two pictures shown side-by-side. The picture on the left shows the exterior of a white mobile food truck with an open side counter. The picture on the right shows the interior of a fully equipped mobile kitchen.
Pictures copied from www.unsplash.com

METHODOLOGY:

The Grand Jury conducted:

1. Interviews with DPH-EHD administrative and field staff involved in daily inspections and enforcement.
2. Field observations while accompanying inspectors during MFPU and sidewalk vendor inspections.
3. Document and website reviews of Kern County codes, regulatory materials, and enforcement procedures related to mobile and sidewalk food vending.

DISCUSSION OF FACTS:

A. With the rapid expansion of Mobile Food Preparation Units in Kern County, public demand for regulatory oversight has increased significantly. This growth requires additional resources, including more Environmental Health Specialist (Inspectors), to adequately monitor both permitted and unpermitted operations. This ensures compliance with public health and safety regulations.

B. Operation of Mobile Food Preparation Units requires valid permits issued by the Kern County's Environmental Health Division before any additional approvals required by the city in which the unit operates.

C. Permits are issued upon completion of required documentation, including menu, itinerary, commissary[1] authorization, restroom access, ServSafe® certification[2], fire safety certifications, and MFPUs inspection.

D. MFPUs Inspection requirements are:

   1. Low Risk – 1x year (selling only prepackaged food)
   2. Moderate Risk – 2x year (food having to be held at certain temperatures)
   3. High Risk - 3x year (cooking and serving of food from units, prepared in the commissary)

E. Additional inspections occur in response to complaints received.

F. MFPUs receive inspection stickers rather than letter grades.

[1]A food commissary is a licensed, approved facility where mobile food units must return daily for: food storage, food preparation, cleaning and sanitizing equipment, potable water refilling, wastewater disposal, equipment storage and maintenance. It serves as the home base for food trucks, trailers, carts, and other MFPUs. Under California Retail Food Code, every MFPU must operate from an approved commissary, unless it is fully self-contained and specifically exempted.

[2]ServSafe is a nationally recognized food safety training and certification program created by the National Restaurant Association. It is widely used across the United States—including California—to ensure that food workers and managers understand essential food safety principles. A Food Handler Certificate is a basic food safety credential required for most frontline food workers in California. It verifies that the worker has completed an accredited food safety course and passed a short exam.

G. There are two types of permits:

- Mobile Food Preparation Unit
- Temporary Mobile Food Preparation Unit for one-time events (e.g., County Fair, parades, etc.)

H. The manager/operator of an MFPU must have a ServSafe certificate posted, and a food worker must have a Food Handler's certification.

I. Public complaints can be submitted through Kern County Safe Diner Portal app[3], DPH website, or calls to DPH-EHD.

J. The Safe Diner Portal does not currently include MFPUs.

K. MFPUs are required to prepare all food at a commissary.

L. Food vendors must obtain Business Licenses from Kern County and each city listed on their itinerary.

M. All non-prepackaged food must be prepared at a contracted food commissary.

N. The EHD is self-supporting through permit fees.

O. Unpermitted vendors do not provide revenue to the EHD.

P. The EHD currently employs eleven Environmental Health Specialist (Inspectors); two are dedicated to unpermitted food vendors.

Q. New food inspectors require approximately 18 months of training.

R. The EHD has lost 32 Inspectors in two years.

S. Kern County's salary for food inspectors is lower than surrounding counties.

T. Unpermitted food vendors may receive citations; food and/or equipment may be confiscated.

U. Inspectors often need law-enforcement backup and have reported personal safety concerns during unpermitted vendor inspections.

V. Inspectors performing field inspections do not have uniforms to set them apart from the public.

W. Field Inspectors' work schedule is primarily from 8:00 a.m. to 5:00 p.m.

[3]Access Safe Diner through Kern County Safe Diner mobile app (iOS or Android) and Kern County Environmental Health inspection portal (web-based) or www.kernpublichealth.com.

FINDINGS:

The Grand Jury finds:

F1. MFPUs are not given inspection grades like restaurants.

F2. Mobile food vendors are not found on the Safe Diner's website portal.

F3. Kern County's online Safe Diner Portal is found to be difficult to locate.

F4. Due to lack of funding from the Kern County Supervisors there is no revenue to hire additional Environmental Health Specialists for the unpermitted food vendors.

F5. Due to pay inequities, the EHD is continuing to lose trained Environmental Health Specialists to other counties.

F6. Normal work hours of the unpermitted food vendor Inspectors do not coincide with the customary operating hours of the unpermitted food vendors.

F7. Unpermitted food vendor Inspectors do not wear professional uniform while performing their field inspections; some Inspectors implied that they feel unsafe being undistinguishable from the general public.

F8. Law enforcement does not consistently provide priority service to EHD while conducting field inspections for unpermitted food vendors.

RECOMMENDATIONS:

The Grand Jury recommends:

R1. By July 31, 2026, the EHD should revise the Inspection Policy for the MFPUs to include publicly posted letter grades similar to "brick and mortar" restaurants. (Finding F1)

R2. By July 31, 2026, the EHD should increase expansion of the Kern County Safe Diner portal to include MFPUs and inspection infractions. (Finding F2)

R3. By May 31, 2026, the EHD should increase outreach and marketing for the Safe Diner portal, such as adding it to www.kerncounty.com. (Finding F3)

R4. By November 30, 2026, the Kern County Department of Health request the Board of Supervisors provide funding for additional unpermitted vendor inspectors/techs. (Findings F4 and F6)

R5. By July 1, 2026, the EHD should mandate professional uniforms for the unpermitted food vendor inspectors. (Finding F7)

R6. By November 30, 2026, the Board of Supervisors open a pay inequity study of the Environmental Health Specialist/Tech pay scale and adjust accordingly. (Finding F5)
R7. By July 31, 2026, the EHD and law-enforcement agencies should prioritize coordination while conducting unpermitted vendor field inspections. (Finding F8)

COMMENTS:

The Grand Jury commends the Kern County Department of Public Health and the Environmental Health Division for their ongoing efforts to protect public health and ensure safe food practices. The Grand Jury also expresses appreciation to all staff who provided information and for their cooperation throughout this inquiry.

RESPONSE DEADLINES:

- **REQUIRED WITHIN 90 DAYS FROM:**

  Board of Supervisors
  Findings F4 and F5
  Recommendations R4 and R5

- **REQUESTED WITHIN 90 DAYS FROM:**

  Department of Public Health
  Findings F1 through F8
  Recommendations R1 through R8

  Environmental Health Division
  Findings F1 through F8
  Recommendations R1 through R8

- **INVITED RESPONSE:**

  Kern County Sheriff's Office
  Finding F8
  Recommendation R7

  Bakersfield Police Department
  Finding F8
  Recommendation R7

RESPONSES ARE REQUIRED PURSUANT TO PENAL CODE §§933(c) AND 933.05:

- **PRESIDING JUDGE**
  KERN COUNTY SUPERIOR COURT
  1415 TRUXTUN AVENUE, SUITE 212
  BAKERSFIELD, CA 93301

- **FOREMAN**
  KERN COUNTY GRAND JURY
  1415 TRUXTUN AVENUE, SUITE 600
  BAKERSFIELD, CA 93301

Reports issued by the Grand Jury do not identify individuals interviewed. Cal. Penal Code §929 requires that reports of the Grand Jury does not contain the name of any person or facts leading to the identity of any person who provides information to Grand Jury.

ADDENDUM

To obtain a health permit to operate a Mobile Food Preparation Unit, you must meet the requirements listed below:

1. Current Department of Motor Vehicles (DMV) registration
2. Photo ID
3. Facility/business name, city, state, ZIP code, and permittee name (if different than the name of the facility/business) must be permanently displayed and clearly visible on both sides of the Mobile Food Preparation Unit. The color of the letters must contrast with the color of the Mobile Unit. The facility/business information must be displayed as follows:

Facility/Business Name	(written at least 3 inches high)
City, State, Zip Code	(written at least 1 inch high)
Permittee Name, if applicable	(written at least 1 inch high)

To obtain your permit, bring the Mobile Food Preparation Unit and the following to Kern County Environmental Health:

1. Completed Application
2. Completed Menu

3. Completed Commissary Authorization
   - The Mobile Unit must use an approved commissary. The Mobile Unit must go to the commissary at least once a day to get food and supplies, to be cleaned, to discard leftover food, store **unused** food, to fill freshwater tank, and to discard wastewater and grease in approved receptacles.
   - The **owner** of the commissary must sign the commissary form on the correct signature line and initial the boxes indicating which services are provided. Incomplete commissary forms will **NOT** be accepted.

   - **NOTE:** Any facility acting as a commissary for a mobile vehicle must have a commissary permit with our division. Contact our office to verify whether your commissary has an approved commissary permit.
   - If your commissary is located outside of Kern County, an Out-of-County Commissary Form is required. Commissaries located outside of Kern County must be within one hour driving distance of planned operation.
4. Completed Restroom Authorization
   - The Mobile Unit may not remain stopped for longer than one hour unless the Mobile Unit operates within 200 feet of an approved and readily available toilet and hand washing facility (for employee use, only).

   - The restroom must be equipped with hot water, soap, and paper towels in permanently mounted dispensers.
     - The use of restrooms in a personal residence is **PROHIBITED!**
     - Portable toilets are **NOT** authorized.

5. Completed Itinerary
    - List all days, times, and locations of operation.

6. Current Department of Motor Vehicles Registration
    - Motor vehicle information must match facility/business owner name and address.
    - If renting the motor vehicle, you must provide a Letter of Authorization from the owner allowing your business to operate the motor vehicle along with a copy of the owner's photo identification.

7. Food Safety Manager Certification
    - At least one (1) person operating the Mobile Unit must be designated as the Food Safety Manager and have a Food Safety Manager Certificate. An individual may not be designated as the Food Safety Manager for more than one (1) health permit.
    - Additional employees/operators of the Mobile Unit must obtain a Food Handler's Certification.
    - Information regarding these requirements is attached.

8. Insignia of Approval
    - An insignia of approval issued by the California Department of Housing and Community Development is required for the Mobile Food Preparation Unit.
    - Insignia of Approval must be obtained prior to submitting the application packet and payment of fees.
    - Contact the Southern area office at (951) 782-4420 for additional information

9. Photo ID/Driver license
10. Seller's Permit

ALL FORMS MUST HAVE ORIGINAL OWNER SIGNATURE OR YOUR PERMIT WILL BE DENIED.

PHOTOCOPIED SIGNATURES WILL NOT BE ACCEPTED!

The Operator of the Mobile Food Preparation Unit must adhere to the following requirements:

1. All food, including condiments, must be held, stored, and served from within the Mobile Unit. Tables **MAY NOT** be set up outside to provide self-serve condiments, such as salsa, onions, cilantro, lemon, etc., for customers.

2. The use of outdoor barbecues, grills or any other outdoor cooking equipment is **STRICTLY PROHIBITED!**

3. The refrigeration unit must be capable of holding food at 41 °F or below.

4. The Mobile Unit must have hot running water at all times while operating.
   - The Mobile Unit must have a hand washing station with hot water that maintains 100 °F during hours of operation.
   - The Mobile Unit must have a ware washing sink with hot water that maintains 120 °F during hours of operation.

5. All food and supplies must be from an approved source. No food products or supplies may be stored at your home. No food can be prepared at your home.

6. All equipment, cabinets and compartments must be smooth, readily accessible, and easily cleanable.

7. Equipment and utensils must be constructed of non-toxic materials. Wood is not allowed.

8. Only food may be sold from the Mobile Unit. The sale of cigarettes, toys, and fireworks is **PROHIBITED!**

9. The Mobile Unit may not operate Monday through Friday within 150 feet of any county school.

10. The Mobile Unit may not operate (in the City of Bakersfield) within 300 feet of any public facility, park*, school or playground.

Required Fees

- The Mobile Unit must be inspected and the health permit application approved prior to the selling of food. Permittees are required to pay an application fee and a health permit fee at the time of inspection. Please see current fee schedule for current Application and Permit Fees.

- Health permits are valid from July 1st through June 30th every year. A full permit fee is required for permits obtained between July 1st and June 30th. of the following year. A prorated permit fee is granted for permits obtained between January 1st and December 31st. A permit renewal packet will be mailed to the Operator prior to June 30th and must be renewed prior to July 31st to avoid a 50% penalty.

Additional Permits/Licenses

In addition to obtaining an Environmental Health Permit, the Mobile Food Preparation Unit Operator may need to obtain one or more of the following:

- Seller's Permit
- A city and/or county business license
- Verification that the hood fire suppression system has been serviced in the last 6 months and your silver "K" class and red 2A10BC fire extinguishers have been serviced in the last 12 months.

A Transient Outdoor Business Permit, if operating within the City of Bakersfield

- A California State Insignia issued by the Department of Housing and Community Development
- California State License to sell a semi-frozen milk product (soft serve ice cream)
- *A Bakersfield City Parks Permit, if the Mobile Unit will operate within a city park

It is the responsibility of the Operator to ensure that operation of the Mobile Food Preparation Unit is in compliance with additional city, county and/or state ordinances and/or regulations. Check with the appropriate city in which the Mobile Unit will operate.

SEE ATTACHED LIST FOR AGENCY CONTACT INFORMATION

ENVIRONMENTAL HEALTH PERMIT APPLICATION FORM

Environmental Health Division of Public Health Services Department
2700 "M" Street, Suite 300, Bakersfield, CA 93301
661-862-8740
661-862-8701(fax)

☐ New Business	☐ Ownership Change Date: _____	☐ Information Change Date: _____

Type of Ownership: ☐ Sole Proprietor ☐ Partnership ☐ Corporation ☐ Other: _____

Check all that apply:			
	☐ Food Facility	☐ Hotel/Motel: Total Number of Rooms _____	
	☐ Mobile Food Facility	☐ Swimming Pool	☐ Commissary
	☐ Temporary Food Facility	☐ Wading Pool	☐ Water System-Food Facility
	☐ Community Event Sponsor	☐ Spa Pool	☐ Tobacco Retailer: BOE#_____

OWNER INFORMATION

Owner Name:					
Owner Address:					
City:		State:		Zip:	
Home Phone:	( )	Business Phone:	( )	Fax:	
Partner(s)/Corp					
Care Of:		E-Mail Address:			
Mailing Address:					
City:		State:		Zip:	

FACILITY/BUSINESS INFORMATION

Facility Name (DBA):					
Address:					
City:		State:		Zip:	
Phone:	( )	Alternate phone:	( )	Fax:	( )
Care Of:		E-Mail Address:			
Mailing Address:					
City:		State:		Zip:	
Water Provider					

BILLING INFORMATION

Mailing Address for invoice to renew annual permit: ☐ Business Mailing Address ☐ Owner Address ☐ Other
If you checked other, what is the address? _____
Care of: _____

Approval of this application and issuance of an Environmental Health Permit is required before commencing operation. Failure to obtain both may result in a misdemeanor citation and/or closure. The undersigned applicant agrees to operate in accordance with all applicable state laws and local ordinances.

_____ Signature of Applicant _____ Print Name _____ Date

PERMIT(S) AND FEE(S) ARE NOT TRANSFERABLE. PERMIT FEE(S) MUST BE SUBMITTED WITH PERMIT APPLICATION.

TOBACCO RETAIL TRAINING	***FOR OFFICIAL USE ONLY***			
	Program ID	PE	Date Mailed	Facility ID
	Previous Owner ID	New Owner ID	Map #	Service Request #
	Total Fees Paid	Received By	Date Paid	Accounting ID

KERN COUNTY / Public Health

Brynn Carrigan - DIRECTOR
Kristopher Lyon, MD - HEALTH OFFICER

MOBILE FOOD FACILITY
ENVIRONMENAL HEALTH PERMIT APPLICATION (Part 2)

Choose One Facility from The List Below and Complete Corresponding Forms					
Type of Facility	**Ice Cream Push Cart**	**Produce Vehicle**	**Ice Cream Truck/Prepackaged Vehicle**	**Hotdog/Churro/Coffee Cart/Shaved Ice**	**Mobile Food Preparation Unit**
Additional forms to complete with application	**1.** Photo ID **2.** Seller's Permit, ***if applicable*** **3.**Commissary Authorization **4.** Out-of-County Commissary Authorization, ***if applicable***	**1.** Photo ID **2.** DMV Registration **3.**Commissary Authorization **4.** Commissary/Out-of-County Authorization form, ***if applicable*** **5.** Restroom Authorization **6.** Itinerary **7.** Menu **8.** *Seller's Permit, if selling at Swap Meet*	**1.** Photo ID **2.** DMV Registration **3.** Commissary Authorization **4.** Out-of-County Commissary Authorization, ***if applicable*** **5.** Itinerary **6.** Menu **7.** California State Insignia **8.** Food Safety Manger Certification (one for each permit) **10.** Milk and Dairy Certification from California Department of Food and Agriculture, ***if applicable***	**1.** Photo ID **2.** Seller's Permit **3.** DMV Registration **4.** Commissary Authorization **5.** Out-of-County Commissary Authorization, ***if applicable*** **6.** Restroom Authorization **7.** Itinerary **8.** Menu **9.** Food Safety Manager Certification (One for each permit) **10.** California State Insignia	**1.** Photo ID **2.** Seller's Permit **3.** DMV Registration **4.** Commissary Authorization **5.** Out-of-County Commissary Authorization, ***if applicable*** **6.** Restroom Authorization **7.** Itinerary **8.** Menu **9.** Food Safety Manager Certification (One for each permit) **10.** California State Insignia **11.** Fire Inspection

Vehicle Information	*Vehicle Make, Model & Yr.*	*State of License*	*Vehicle License Number*

Food Safety Manager Certification	*Name of Exam*	*Certificate Number*	*Date of Exam*
	Name of Certified Person		*Expiration Date*

I hereby state, under the penalty of perjury, that the above information is current and true to the best of my knowledge and agree to operate in accordance with the California Health and Safety Code (Division 104, Part 7, Chapter 4).

Signature of Applicant Print Name Date

Grounded in Health

2700 M St., Suite 300, Bakersfield, CA. 93301 | 661.862.8740 | www.kernpublichealth.com

KERN COUNTY / Public Health

Brynn Carrigan - DIRECTOR
Kristopher Lyon, MD - HEALTH OFFICER

COMMISSARY LETTER OF AGREEMENT

THIS FORM MUST BE RENEWED/SUBMITTED ANNUALLY

Sections 114295, 114339, and 114341 of the California Retail Food Code require that all Mobile Food Facilities and Annual Temporary Food Facilities operate in conjunction with a commissary, mobile support unit or other facility approved by the local regulatory agency.

THIS SECTION TO BE COMPLETED BY THE MOBILE FOOD FACILITY OWNER

Mobile Food Facility Name_____ FA ID: _____

Facility Mailing Address: _____ City: _____ Zip: _____

Owner Name: _____ Phone: _____

E-Mail: _____ License Plate: _____

_____

Signature Print Name Date

THIS SECTION TO BE COMPLETED BY THE COMMISSARY OWNER

I hereby grant permission for the food facility mentioned above to utilize my health-regulated business (listed below) as a commissary for their mobile food facility. The services governed by Section 114326 of the California Retail Food Code provided for the aforementioned Mobile Food Facility are indicated by my initials below.

☐ **Full Commissary** **OR** ☐ **Food Preparation ONLY** (Wastewater only Commissary must also be signed)

Commissary Facility Name: _____ FA ID: _____

Address: _____ City: _____ Zip: _____

Phone: _____ E-mail address: _____

_____

Signature Print Name Date

THIS SECTION TO BE COMPLETED BY THE COMMISSARY OWNER

I hereby grant permission for the food facility mentioned above to utilize my health-regulated business (listed below) as a commissary for their mobile food facility. The services governed by Section 114326 of the California Retail Food Code provided for the aforementioned Mobile Food Facility are indicated by my initials below.

☐ **Wastewater ONLY** (Food Preparation Only Commissary must also be signed)

Commissary Facility Name: _____ FA ID: _____

Address: _____ City: _____ Zip: _____

Phone: _____ E-mail address: _____

_____

Signature Print Name Date

OFFICE USE ONLY – VERIFICATION OF COMMISSARY

INSPECTOR SIGNATURE: **DATE:**

Grounded in Health

2700 M St., Suite 300, Bakersfield, CA. 93301 | 661.862.8740 | www.kernpublichealth.com

KERN COUNTY / Public Health

Brynn Carrigan - DIRECTOR
Kristopher Lyon, MD - HEALTH OFFICER

AUTHORIZATION FOR USE OF RESTROOM FACILITIES

Mobile food facilities shall be operated within 200 feet travel distance of an approved and readily available toilet and hand washing facility to ensure that restroom facilities are available to facility employees whenever the mobile food facility is stopped to conduct business for more than a **one-hour period** (Section 114315(a)).

TO BE COMPLETED BY MOBILE FOOD FACILITY OWNER	
MOBILE FOOD FACILITY NAME	MOBILE FOOD FACILITY ADDRESS
OWNER NAME	OWNER ADDRESS
OWNER PHONE NUMBER	BUSINESS PHONE NUMBER
OWNER EMAIL	
HOURS OF OPERATION	DAYS OF OPERATION

I, _____, owner of the mobile food facility business, declare under penalty of perjury the following: this restroom facility is available for use by myself and my employees. I understand and certify that the restroom has warm water, is maintained clean and sanitary, is stocked with paper towels and liquid hand soap, and shall be so at all times. I further agree to notify Kern County Environmental Health immediately if this agreement is terminated for any reason. I certify that this restroom facility is within a travel distance of _____ feet from my mobile food facility.

TO BE COMPLETED BY RESTROOM FACILITY OWNER		
BUSINESS NAME	FACILITY ID (IF APPLICABLE)	
RESTROOM ADDRESS		
CITY	STATE	ZIP CODE
PHONE NUMBER	EMAIL	
SIGNEE NAME	SIGNEE ROLE IN BUSINESS	

I, _____, manager/owner of the restroom facility located at the address listed above, certify under penalty of perjury the following: I have granted fill permission to the above mentioned mobile food facility owner and employees to use my restroom facility during the mobile food facility hours of operation. I understand and certify that the restroom has warm water, is maintained clean and sanitary, is stocked with paper towels and liquid hand soap, and shall be maintained in this condition at all times. I agree to notify Kern County Environmental Health if this agreement is terminated for any reason.

☐ The mobile food facility specified/named above will relocate at least every one hour and is exempt from restroom authorization requirement.

Signature of **Restroom Facility Owner** Print Name Date

Signature of **Mobile Food Facility Owner** Print Name Date

Grounded in Health

2700 M St., Suite 300, Bakersfield, CA. 93301 | 661.862.8740 | www.kernpublichealth.com

KERN COUNTY / Public Health

Brynn Carrigan - DIRECTOR
Kristopher Lyon, MD - HEALTH OFFICER

MOBILE FOOD ITINERARY AND OPERATING SCHEDULE

IMPORTANT: We must be able to contact you to inspect your vehicle. Please contact this Department if any of the information below should change. Failure to provide accurate information may result in permit suspension.

Name of Mobile Food Business:	
Vehicle License Plate Number:	
Mobile Food Vehicle Contact Cell Phone Number:	

Check one of the following boxes:

NOTE: You must obtain the proper business license for **each** location and adhere to the appropriate City and/or County ordinances. Failure to do so may result in fines/penalties not regulated by this department.

☐	I plan to operate in one location. The address where I will operate is: _____ _ **Complete information (days/times of operation) on next page**
☐	I plan to operate at many locations or on a route. **Complete information (days/times of operation) on next page**

I, the owner/permittee of the Mobile Food Facility noted above, agree to adhere to the following itinerary. I will contact Kern County Public Health Services Department, Environmental Health Division if my itinerary should change. I understand that if I am found to be operating in a location not approved by this department, my Environmental Health Permit will be revoked, and I must stop operating until I submit an approved itinerary with corresponding restroom authorization(s).

Signature Owner/Permittee Print Name Date

Grounded in Health

2700 M St., Suite 300, Bakersfield, CA. 93301 | 661.862.8740 | www.kernpublichealth.com

List all days, times, and locations of operation

(Attach additional pages if necessary. See example.)

If locations(s) of operation change, you must inform our office by calling (661) 862-8740.

Date	Time		Location (Street address and City)
Tuesday and Thursday	Start: 9:00 Stop: 10:00	AM/PM AM/PM	2700 M Street, Bakersfield
Wednesday And Friday	Start: 11:00 Stop: 3:00	AM/PM AM/PM	1234 Somewhere Else Street, Bakersfield
	Start: Stop:	AM/PM AM/PM	
	Start: Stop:	AM/PM AM/PM	
	Start: Stop:	AM/PM AM/PM	
	Start: Stop:	AM/PM AM/PM	
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KERN COUNTY / Public Health

Brynn Carrigan - DIRECTOR
Kristopher Lyon, MD - HEALTH OFFICER

Mobile Food Menu
(Menú para Unidad Móvil)

Mobile Name (Nombre de Instalación):	**Mobile Address** (Dirección de Instalación):

Assembled Items (Artículos Ensamblados):		
☐ Burritos	☐ Pizza	☐ Sandwiches (Sándwiches)
☐ Tacos	☐ Tamales	
☐ Other (Please list) Otro (Listar por favor):		
Meat, Fish and Poultry (Check all that apply) Carne, Pescado y Carne de Ave (Marque todos los que aplican):		
☐ Al Pastor	☐ Bacon (Tocino)	☐ Beef (Carne de Res)
☐ Chicken (Pollo)	☐ Chorizo	☐ Fish (Pescado)
☐ Goat (Chivo)	☐ Ground Beef (Carne de Res Molida)	☐ Ham (Jamón)
☐ Hotdogs	☐ Lamb (Cordero)	☐ Lunch Meats (Carnes Frías)
☐ Polish Dogs (Hot Dogs Polacos)	☐ Pork (Puerco)	☐ Sausage (Salchicha)
☐ Shellfish (Mariscos)	☐ Shrimp (Camarón)	☐ Turkey (Pavo)
☐ Other (Please list) Otro (Listar por favor):		
Side Dishes (Check all that apply) Acompañamientos (Marque todos los que aplican):		
☐ Baked Beans (Frijoles Enlatados)	☐ Boiled Beans (Frijoles de la Olla)	☐ Chili (Chile con/sin Carne)
☐ Corn (Elote)	☐ Eggs (Huevos)	☐ French Fries (Papas fritas)
☐ Pasta	☐ Refried Beans (Frijoles Refritos)	☐ Rice (Arroz)
☐ Other (Please list) Otro (Listar por favor):		
Salads (Check all that apply) Ensaladas (Marque todos los que aplican):		
☐ Ceviche	☐ Chicken Salad (Ensalada de Pollo)	☐ Egg Salad (Ensalada de Huevo)
☐ Fruit Salad (Ensalada de Fruta)	☐ Green Salad (Ensalada Verde)	☐ Pasta Salad (Ensalada de Pasta)
☐ Potato Salad (Ensalada de Papa)	☐ Tuna Salad (Ensalada de Atún)	
☐ Other (Please list) Otro (Listar por favor):		
Soups (Please list) Sopas (Listar por favor):		
Produce (Check all that apply) Productos (Marque todos los que aplican):		
☐ Cabbage (Repollo)	☐ Cilantro	☐ Cucumber (Pepino)
☐ Jalapeno Pepper (Chile Jalapeño)	☐ Lemon/Limes (Limón/Lima)	☐ Lettuce (Lechuga)
☐ Onion (Cebolla)	☐ Radish (Rábano)	☐ Tomato (Tomate)
☐ **Cut Fruit (Please list)** Fruta Picada (Listar por favor):		

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Mobile Food Menu, Page 2

(Menú para Unidad Móvil)

Condiments (Check all that apply) **Condimentos (Marque todos los que aplican):**		
☐ Cheese (Please List) Queso (Listar por favor):		
☐ Guacamole	☐ Ketchup (Catsup)	☐ Mayonnaise (Mayonesa)
☐ Mustard (Mostaza)	☐ Nacho Cheese (Queso para Nachos)	☐ Pickles (Pepinillos)
☐ Relish (Pepinillo)	☐ Salsa	☐ Sour Cream (Crema)
☐ Other (Please list) Otro (Listar por favor):		
Prepackaged Foods (Check all that apply) **Alimentos Pre-empaquetados (Marque todos los que aplican):**		
☐ Candy (Dulces)	☐ Chips (Papitas Fritas)	☐ Cookies (Galletas)
☐ Other (Please list) Otro (Listar por favor):		
Other Snacks (Check all that apply) **Otros Aperitivos (Marque todos los que aplican):**		
☐ Churros	☐ Ice Cream (Helados)	☐ Popcorn (Palomitas)
☐ Shaved Ice (Raspados)	☐ Soft Serve Ice Cream (Helado Blando)	
☐ Other (Please list) Otro (Listar por favor):		
Drinks (Check all that apply) Bebidas **(Marque todos los que aplican):**		
☐ Bottled Water (Agua Embotellada)	☐ Canned Soda (Soda Enlatada)	☐ Champurrado
☐ Coffee (Café)	☐ Horchata	☐ Hot Chocolate (Chocolate Caliente)
☐ Tea (Té)		
☐ Other (Please list) Otro (Listar por favor):		
Produce/Fruit Vehicle (Please list) **Vehículo de Produce/Fruta (Listar por favor):**		
NOTE: If selling food other than whole produce (i.e., nuts, seasoning, etc.) a commissary form is required. **NOTA: Si la venta de alimento aparte de producto entero (es decir, nueces, condimentos, etc.) se requiere una forma de la Comisaría.**		

I, the owner/permittee of the Mobile Food Preparation Unit noted above, agree to adhere to the above menu. I will contact Kern County Public Health Services Department, Environmental Health Division if my menu and/or cooking equipment should change. I understand that if I am found to be operating non-approved cooking equipment and/or am serving food not approved by this department, my Environmental Health Permit will be revoked, and I must stop operating until permission to continue operation by this department is received. (Yo, el propietario/titular de la Unidad de Preparación de Alimento Móvil notada arriba, acuerdo a adherir al menú notado arriba. Me pondré en contacto con el Departamento de Servicios de Salud Pública del Condado de Kern, División de Salud Ambiental si mi menú y/o equipo para cocinar cambiara. Entiendo que, si me encontrara operando equipo de cocina no aprobado y/o sirviendo alimentos no aprobado por este departamento, mi Permiso de Salud Ambiental será revocado y debo dejar de operar hasta que se reciba de este departamento el permiso para continuar con la operación).

Signature of Mobile Food Unit Owner/Permittee Print Name Date

Food Handler Card and Food Safety Certification Trainers and Providers

Food Handler Card

Beginning June 1, 2011, all employees, with some exemptions, that are involved in the preparation, storage or service of food must obtain a food handler card. Some examples of a food handler include wait staff, chefs, head cooks, bussers, bartenders, host/hostesses that handle food, beverage pourers. If a person has a valid Food Protection Manager Certification, then he/she does not need to obtain a California Food Handler Card. Frequently asked questions and answers, including information on exempt employee criteria, can be found at California Food Handler Law Guidelines. There are several providers that may offer the course. However, you must pass an approved exam to be certified. The exams listed below are recognized in California:

Organization & Phone	Web Site
National Restaurant Association ServSafe® (800) 765-2122	www.FoodHandlerUSA.com
National Registry of Food Safety Professionals (800) 446-0257	www.nrfsp.com
State Food Safety 801-494-1416	www.StateFoodSafety.com
Prometric 800-624-2736	www.prometric.com/foodsafety
Premier Food Safety 800-676-3121	www.premierfoodsafety.com

Food Protection Manager Certification

Any food facility that prepares or serves non-packaged, potentially hazardous food must have a certified food safety person. Some examples of food facilities that require a certified food safety person include restaurants, some grocery stores and mini markets, delis, hot food trucks, refreshment stands and commissaries. There are several providers that may offer the course. However, you must pass an approved exam to be certified. The exams listed below are recognized in California:

Organization & Phone	Web Site
National Restaurant Association ServSafe® (800) 765-2122	www.FoodHandlerUSA.com
Prometric 800-624-2736	www.prometric.com/foodsafety
National Registry of Food Safety Professionals (800) 446-0257	www.nrfsp.com
Premier Food Safety 800-676-3121	www.premierfoodsafety.com

Addendum provided by Kern County Department of Public Health