



# ENVIRONMENTAL HEALTH

Bureau of Specialized Surveillance and Enforcement

Food and Milk Program

5050 Commerce Drive, Baldwin Park, CA 91706

Telephone: (626) 430-5400 • Website: <http://www.publichealth.lacounty.gov/eh>

## General Requirements Checklist for Mobile Storage Vehicles

Mobile Storage Vehicle (MSV) means a vehicle with a fully enclosed cargo area used to transport and store food and food equipment. MSV's may be used in conjunction with a Motion Picture Catering Operation (MPCO) Permit, at a site with a permit for filming on location issued by the appropriate city or county or at a licensed film studio.

### Health Permit:

- No Public Health Permit is required for a Mobile Storage Vehicle (MSV) used in conjunction with a MPCO Permit.
- Each MSV must meet the requirements below.
- MSVs must be disclosed at the time the Motion Picture Catering Operation is permitted. MSVs must be approved by the Department prior to use.

### Food storage:

- Only storage of food is allowed on the MSV. No food preparation is allowed.
- Potentially Hazardous Food (PHF) is kept at or below 41°F.
- Approved installed refrigeration is provided for storage of PHF.
- Food storage at approved installed refrigeration may include whole (uncut) produce, commercially prepackaged foods, and foods packaged by the operator (e.g., NSF food containers with secured, tight fitting lids, etc.) at the catering kitchen, commissary, or on the MFF.
- Food storage in the non-refrigerated food compartment of the MSV is limited to manufacturer pre-packaged food products.
- While stationary at the site location, food may be covered with plastic wrap, foil, etc. during on-site storage.
- All pre-packaged food is correctly labeled in English.
- Food storage is separate from non-food storage.
- Food is elevated at minimum of six (6) inches above the vehicle floor on approved shelving.
- Food is protected from contamination and adulteration at all times.
- If food is stored within the MSV, the vehicle must be parked at a commissary during non-operational periods.

### Structural requirements:

- Food storage compartment and associated shelving is constructed and made of material that is smooth, durable, easily cleanable, and non-absorbent.
- Walk-in and reach-in refrigerators and freezers must be certified by an ANSI accredited certification program, and the installation must be approved by Housing Community and Development.
- Approved refrigeration is installed with a continuous power supply and includes a condensate/liquid waste disposal system.
- No sinks or food preparation equipment may be installed on the MSV.
- The MSV is in good repair.

### Waste:

- An adequate number of easily cleanable containers for refuse disposal are provided.
- The exterior and surrounding area is kept clean and free of trash.

### Liquid Waste:

- All wastewater generated by the refrigeration unit is emptied at an approved commissary or other approved facility.
- Wastewater is not released onto the ground.

### Vermin:

- No cockroaches, flies, or rodents (vermin) are present.
- MSV is free of dead insects, dead rodents, and droppings.
- The doors, and other openings are in good repair to prevent the entrance of insects/rodents.
- All cracks, holes, and gaps are sealed to prevent vermin entrance/harborage.

If you have questions regarding further requirements for MSVs, please visit our website at <http://www.publichealth.lacounty.gov/eh> or contact the Food & Milk Program at (626) 430-5400.