

VEHICLE NAME Two Bros Girls Burgers  
 VEHICLE LICENSE NO CA 5551308 AIR LOCATION N/A  
 OWNER'S NAME Debra Murphy TELEPHONE NO. (530) 680-6786  
 OWNER'S ADDRESS 9587 Commons Rd DATE 7/6/22

I. Exterior Requirement		Complies Yes No	Complies Yes No		
A. Name and address of owner on each side, letters 3 inches high, 3/8 inch wide, or P.O. Box.	13602(a)	X	N. 2. Food temperature thermometer to be provided.	13604(b)	✓
B. Entrance doors to be self-closing.	13602(b)	N	O. Light bulbs enclosed in plastic for safety.	13603(j)	X
C. Compressor units-separated from food preparation and storage area-accessible from outside.	13602(c)	✓	III. Ventilation	13603(j)	
D. No attachment (such as can opener) mounted on outside of vehicle.	13602(d)	X	A. 1. Effective mechanical exhaust ventilation at or above all cooking equipment.	13605	X
II. Interior Requirements			2. Hood above all cooking equipment.	13605	X
A. 1. <del>2 comp</del> metal sink, min. size 3-Comp 144 sq. in. 9" deep (e.g. 12"x12"x10") with metal drainboards (12"x12")	13603(a)	X	3. Adequate ventilation to provide reasonable comfort.	13605	X
2. Hot and cold running water from a swivel mixing faucet	13603(a)	X	4. Provision for adequate make up air.	13605	X
B. 1. Lavoratory, min. size 81 sq. in. 5" deep (e.g. 9"x9"x5") Hot & Cold running water, mixer faucets.	13606(b)	X	IV. Storage	13606(b)	X
2. Fixed dispensers for soap and towel (single service).	13603(b)	X	A. 1. Separate storage for cleaning supplies, clothing and insecticide.	13606(b)	X
C. 1. Floors, walls & ceiling surfaces impervious, smooth & cleanable. Junction of walls & floors coved min. 4" or 4" topset.	13603(c)	X	2. Spare tires, etc. not stored in food areas.	13606(a)	X
D. All construction joints and seams shall be sealed.	13603(d)	X	B. All pressure cylinders to be securely fastened to rigid structure of vehicle.	13606(e)	X
E. Equipment easily cleanable, no channels, crevices, flanges, ledges.	13603(g)	X	C. Adequate storage space for utensil and food products.	13606(e)	X
F. Equipment sealed to floor or 6 inches off of floor.	13603(f)	X	D. Approved dispensers for single service utensils.	13606(f)	X
G. Equipment spaced apart (3" min.) or sealed together.	13603(e)	X	V. Window and Service Openings	13607	X
H. Food contact surfaces shall be constructed of metal, high pressure laminated plastic or hardwood.	13603(g)	X	A. 1. Food service, openings maximum of 216 sq. inches, separated min. of 18".	13607	X
I. No unfinished wood surfaces.	13603(g)	X	2. Solid or screened closure.	13607	X
J. No smoking signs shall be posted.	13603(l)	X	B. Windows to be screened if openable.	13607	X
K. Space around pipes, etc. to be sealed.	13603(i)	X	VI. Water Supply and Waste Disposal	13609(b)	
L. Proper type garbage and waste can inside.	13603(k)	X	A. 1. Minimum of 30 gallon tank if not on an approved water system.	13609(b)	X
M. 1. Adequate refrigeration for perishable products to be 41° degrees F. or below.	13604(a)	X	2. Water heater capable of providing water at 120 degrees F.	13609(b)	X
2. Accurate thermometer provided.	13604(a)	X	3. Liquid waste tank 50% greater than fresh water tank or connected to a sewer system.	13609(b)	X
3. Ice bed used for display and self service (optional).	13604(a)	X	4. Green colored hose for potable water or identified with green tape at two (2) foot intervals. Waste lines to be another color.	13609(b)	X
N. 1. Provisions for maintaining hot foods 140 degrees F. or above.	13604(b)	X			

REMARKS

Approved for Operation - Current 8 Jan 20 Health Permit  
 HAND DELIVERED

Sanitarian

HJM

Received By

Debra Murphy HJM