

Environmental Health

**Mobile Food Unit Requirements**

**1. Permits and Permission**

- Copy of State Tax Permit
- Valid Texas Driver License
- Proof of vehicle insurance
- Central Preparation Facility Affidavit
- Certified Food Manager Certificate
- Use of Property Affidavit
- Use of Restroom Agreement Affidavit
- Current permit in owner's name (this permit is not transferable)
- Current permit and Food Manager Certificate must be on vehicle and displayed to be visible to customers.
- All signs must be attached to and supported only by the unit. No sign around unit on ground or on canopy.
- Unit must be readily moveable and must be able to demonstrate mobility/show that the unit can be moved at any time if requested by any police or health officer.
- All units must move at the end of the operational day. They must be stored at the central preparation facility or at a secured storage area.
- Unit must be serviced on a daily basis at the assigned central preparation facility and documentation of this servicing must remain on the unit and at the central preparation facility for 2 years.

**2. Food Preparation**

- Pre-packaged food must be labeled according to Texas Food Manufacturer's regulations.
- All food must come from an approved source.
- Storage of food at home is PROHIBITED and will result in immediate suspension of permit.
- Preparation of food at home is PROHIBITED and will result in immediate suspension of permit.
- Refrigeration units must maintain cold food temperature at 41° F or below.
- Hot holds must maintain food temperature at 135° F or above.
- Metal stem-type product thermometers must be in refrigeration units and hot hold units.
- Provide hot and cold running water.
- Provide a 3 compartment sink with drain boards.
- Provide a hand washing sink.
- Floors, walls, ceilings, and attached equipment must be constructed of smooth and cleanable surfaces.

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***“Promoting healthy lifestyles, preventing disease, and protecting the health of our community”***

### 3. Central Preparation Facility / Commissary

- Has received approval from the health inspector to operate as a central preparation facility / commissary for a mobile food unit.
- Document daily servicing of mobile food unit.
- Will provide space for storage of food, food utensils and other supplies.
- Will allow disposal of garbage and waste water.
- Will provide potable water for filling water tanks.
- Has hot and cold water under pressure for cleaning and sanitizing.
- Has approved janitorial sink, toilet, utensil washing, and hand washing facilities with single soap and paper towel in dispensers.
- Maintain documentation of daily servicing for 2 years.

### 4. Equipment

- All vehicles with equipment to hold food at the required temperatures. No plug-in adapters to cigarette lighters.
- Vehicles have proper identification printed on each side of the vehicle at least 12" in height.
- Vehicles must be reasonably free of dirt or rubbish and maintained in clean and sanitary condition.
- Food, utensils, and single service articles protected from contamination during storage, preparation, and display.
- Food contact surfaces easily cleanable; washed, rinsed, and sanitized as necessary. Wiping cloths and sanitizer available. Wet wiping kept in sanitizing solution.
- Thermometer in all hot and cold units.

### 5. Personal Hygiene

- Staff must have high degree of personal cleanliness.
- Clean clothes / good hygienic practices / clean hands.
- Drivers and helpers free of infection or illnesses.
- No tobacco or eating food in serving areas or while on duty.
- All exposed hair must be covered with a hair net.

### 6. Dishwashing

For those preparing food on site (including snow cone units) or on vehicle:

- Three suitably sized sinks, hot and cold water, detergent, and sanitizer provided for cleaning equipment and utensils
- Procedures: First basin – wash with hot, soapy water. Second basin – rinse with clean, warm water. Third basin – warm water containing sanitizer. Immerse for one minute. Sanitizing solution consists of one tablespoon of bleach per one gallon of water. Air dry.
- Test strips available to check sanitizer strength
- Separate sink facilities for hand washing

### 7. Water and Waste Disposal

- Hot and cold water to prepare food and to clean hands, equipment, serving areas, and utensils
- Water and waste systems constructed according to the Texas Food Establishment Rules

- No dumping of trash or wastewater on ground
- Waste water to be disposed at approved commissary health inspector

**Advisory:** The health inspector may impose additional requirements to protect against health hazards related to the conduct of the mobile food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements to these rules. Failure to comply with these requirements may result in the immediate suspension of the permit, the assessment of penalties, or the closing of your operations.

**PREVENTING FOOD BORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PREPARATION, DISTRIBUTION, SERVING, AND SELLING. IF YOU HAVE ANY QUESTIONS OR NEED FURTHER ASSISTANCE, PLEASE CONTACT THE BEAUMONT PUBLIC HEALTH DEPARTMENT'S ENVIRONMENTAL HEALTH DIVISION AT (409) 832-7463.**