



Environmental Health

Mobile Food Unit Operation from Central Preparation Facility/Commissary

The central preparation facility, commissary, licensed food establishment or home of operations, is an essential part of a mobile food unit operation. All mobile food units must operate from a central preparation facility, commissary/ licensed food establishment where food and supplies are received.

Once a food establishment agrees to become the central preparation facility/commissary for a mobile food unit, the food establishment will receive an inspection by the health department;

An overall score of 90 with no demerits in items 1-5 and 13-14 of the inspection report will be required for approval to become a central preparation facility/commissary for a mobile food unit.

All mobile food units must return to the central preparation facility/commissary at least once per day of operation for one performance of all servicing operations. Servicing operations include:

- Cleaning of the mobile food unit
- Restocking supplies as necessary
- Thorough flushing and draining of the waste retention tank

Upon request the operator of a mobile food unit must be able to provide written proof that the mobile food unit has been servicing at an approved central preparation facility/commissary on a daily basis. These servicing records must be maintained in duplicate, with one copy in the mobile food unit at all times and the other copy kept at the central preparation facility/commissary. Each servicing record must be kept and maintained for two years from the date of servicing. Failure to obtain servicing on a daily basis or failure to maintain servicing records will result in the immediate closure of the mobile food unit operations and the issuance a citation to the central preparation facility/commissary. The central preparation facility/commissary for any mobile food unit must be constructed and operated in compliance with the requirements of the Texas Food Establishment rules as amended.

The central preparation facility/commissary will be required to provide the following services to mobile food units;

- Adequate facility for storage of food utensils and other supplies
- Adequate facility for the disposal of garbage & liquid wastes
- Potable water for filling water tanks
- Hot and cold water under pressure for cleaning and sanitizing
- Approved janitorial sink, toilet, utensil washing, and hand washing facilities with single service soap and paper towels in dispensers
- Maintenance of a daily log sheet signed by central preparation facility/commissary owner to verify mobile food unit's daily use of facility

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As a part of the central preparation facility's/commissary's inspection, the health inspector will review the assigned mobile food unit's servicing log. Failure to maintain this log accurately will result in immediate closure of the mobile food unit and a court citation of the central preparation facility/commissary.

This central preparation agreement will not be required of a mobile food unit operating as an extension of a permitted restaurant in the city limits of Beaumont.

An affidavit from the owner of the central preparation facility must be provided as proof that the mobile food unit is servicing at the central preparation facility as required.