

Environmental Health

Plan Check-List for Mobile Food Units (MFU)

The following deficiencies were noted on the attached plans and specifications:

	One set of properly prepared plans (no larger than 11”x17”) and specifications are required. Plans should be drawn to scale and must include a floor plan, plumbing diagram, finish schedule, a complete equipment lay-out with full details (including cold-hold units) according to the Texas Food Establishment Rules (TFER), and drawings of the exterior of the unit which include all items required to be shown by this document. Plans must be clear, have legible print, and not present conflicting information about the unit.
	Plans as submitted are not of sufficient detail to complete the review process.
	Include a finish schedule for the floors, walls and ceilings and outside area including material, finish and color.
	Provide information on material and finish used for food preparation surfaces, counters and cabinets.
	All walls and ceilings must be smooth, easily cleanable and light in color. Utility lines, service lines, and pipes shall not be unnecessarily exposed (should be enclosed inside of the walls and ceilings). ADD AS A NOTE ON PLANS
	The business name must be permanently affixed on two sides of the unit with lettering no less than 12 inches in height. Indicate business name and owner/operator on plans.
	Provide a diagram of the plumbing system including all tanks, pumps, fixtures and piping. Hot and cold running water under pressure is required according to the Texas Food Establishment Rules.
	Provide a 3-compartment sink. Each compartment must measure at least 15”x15”x12” (length x width x depth) and shall have rounded internal angles and be free of sharp corners or crevices. Must have drain boards.
	Provide a hand sink separate from the 3 compartment sink.
	Indicate size and type of material used for the water supply piping in accordance to TFER.
	The fresh water tank shall be at least 30 gallons. The freshwater tank must be constructed of a food grade material (NSF or equal). The fresh water tank should be located where it can be ACCESSED for measuring and servicing (no rooftop installations). The fresh water tank must be sloped to an outlet that allows complete drainage of the tank. Show physical location on plans. (If located on the outside of the unit, show the location on the exterior diagram.)
	Show the location of fresh water inlet on the unit (exterior view). The fresh water inlet must be 3/4 inch in diameter or less. The fresh water inlet must be protected from contamination and be of a size and type that will PREVENT its use for any other purpose. The fresh water tank vent must terminate in a downward direction and be provided with a protective filter or screened if the termination is in an interior space.
	Show the location of a water pump. The water pump must activate automatically or be equipped

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	with a pressure switch installed in the water supply system. Gravity systems are not accepted. Air pressurized water systems must include a food grade on board air pump.
	Indicate what material the waste water tank is constructed of. The waste water tank must be at least 15% larger than the fresh water tank. The waste water tank must be permanently installed. The waste water tank must be sloped to drain and must be capable of being completely emptied during servicing.
	The drain outlet must be larger than any other piping in the waste water system. (Show on Exterior Diagram) The waste water tank must be located in an accessible cabinet or on the outside of the unit. (If installed on the outside of the unit, show the location on the exterior diagram.) The waste water tank should be located where it can be ACCESSED for measuring and servicing.
	Provide an atmospheric vent to the outside from the top of the wastewater tank. (Show on Exterior Diagram) The atmospheric vent must terminate above sink level.
	Indicate size and type of material used for the waste water drain and vent piping.
	If located within the food preparation area, the fresh water and waste water tanks must be enclosed in an ACCESSIBLE (for servicing or measuring) cabinet or other smooth, easily cleanable structure. Show or indicate on plans.
	If located within the food preparation area, the water heater must be enclosed in an ACCESSIBLE cabinet or other smooth, easily cleanable structure.
	Indicate how electricity will be provided. (generator or plug-in at site) Provide access to electrical outlet connection so that windows and doors are not held/kept open.
	Show lighting with proper shielding (to protect against breakage) on the floor plan.
	A vent hood with removable filters (installed at an angle between 45 degrees and vertical) and mechanical ventilation to the outside is required over any grill, stove, range, or fryer. Ventilation must be adequate for the equipment being vented and normally will meet specifications for Type I, stainless steel commercial vent hood. Vent hood must have a drain and a removable catch pan along the back edge. If the hood roof attachment has an outlet for grease/liquids, provide a drain pipe and removable, covered catch-pan on the outside of the unit. (Show on Exterior Diagram)
	Any horizontal or difficult to clean space above the vent hood must be closed in.
	All openings to the outside, including serving openings and entrance doors must be screened or kept closed. Screening must be at least 16mesh/inch.
	An insect and rodent proof covered garbage container SHALL BE ATTACHED to exterior of the MFU. It should at least be 20 gallons. (Show on Exterior Diagram.)
	NOTE: Approval of plans does not constitute approval of the unit. Inspection of the unit is required for final approval.

Health Inspector

Date