



## PLANNING & CODES

### MOBILE FOOD ESTABLISHMENT REQUIREMENTS (Food Preparation on the Unit)

#### DEFINITION

According to Texas Food Establishment Rules (TFER), a Mobile Food Unit (MFU) is a vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily moveable (including, but not limited to catering trucks, trailers, push carts, and roadside vendors) and used to store, prepare, display, serve or sell food. Mobile units must completely always retain their mobility. A Mobile Food Unit does not mean a stand or a booth. A roadside food vendor and pushcart may be licensed as MFUs. [228.2(85)]

#### MOBILE FOOD UNIT CLASSIFICATIONS

**Restricted:** Individual servings packaged food, non-TCS (time and temperature control for safety) beverages dispensed from protected equipment; packaged TCS milk/milk products; prepackaged individual servings frozen dessert products.

Examples: Ice cream trucks, tricycles, push carts, trucks, carts, fixed location/park vendor units.

**Unrestricted:** Prepares/serves open foods on the unit, water systems for handwashing and equipment cleaning, plumbing installed on unit, must report to an approved commissary to fill/drain/flush water tank.

Examples: Trailers, buses, trucks, corn roasters, carts, fixed location/park vendor units.



#### PERMITTING OF THE MOBILE FOOD ESTABLISHMENT UNIT AND INSPECTION

The mobile food establishment must be inspected before food can be prepared and sold from the unit. A permit will be issued after the mobile food establishment has passed an inspection.

Mobile food establishments are inspected several times a year. Please keep the health department informed of the general location of your mobile food establishment.

### **FOOD MANAGER'S TRAINING**

A trained food safety manager must be present at the mobile food establishment during all hours of operation.

### **FOOD SOURCE AND FOOD PROTECTION**

- All food sold on the mobile food establishment must be either prepared at the mobile food establishment or at an approved, permitted fixed food establishment or commissary. Food may not be prepared at home. Foods offered for sale must comply with labeling laws where applicable. Food shall be in sound condition, free of spoilage, filth, or any other contamination and shall be safe for human consumption.
- Only ice that has been made from potable (drinking) water shall be used or offered for sale. (See water supply.)
- Food, whether raw or prepared, if removed from the original package or container shall be stored in a clean, covered, impervious and non-absorbent container, except during periods of preparation or service. Solid cuts of meat shall be protected by being covered during storage.
- Containers of food shall be stored at least 6 inches above the floor in a manner that protects food from splash and contamination and permits easy cleaning of the floor.
- No food can be stored in toilet rooms or vestibules.
- No food, including packaged foods, shall be stored in contact with water or undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.
- Conveniently located refrigeration facilities or effectively insulated facilities shall be provided to assure that potentially hazardous foods are maintained at 41°F or below. Potentially hazardous foods shall not be prepared in quantities so large that rapid cooling will not be possible.
- Potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to internal temperatures of 41°F below. Potentially hazardous foods shall not be prepared in quantities so large that rapid cooling will not be possible.
- Stored frozen foods shall be kept frozen.
- Ice intended for human consumption shall be used to cool foods, food containers, or food utensils. Ice used for cooling stored foods and food containers shall not be used for human consumption.
- The internal hot holding temperature of potentially hazardous food shall be 135°F or above except during necessary periods of preparation. Each hot storage unit must have an accurate thermometer available.
  - Live or dead fish bait shall be stored separately from food or food products.
  - A product (stem type) thermometer is needed to check internal temperatures of potentially hazardous foods.

- All food and equipment must be stored on the mobile unit. Outside storage units or buildings may not be used to store food service equipment or food.

**EQUIPMENT**

Equipment should be adequate to maintain hot and cold Time/Temperature Control for Safety (TCS) foods at required temperatures (41°F or below for cold foods; 135°F or above for hot foods).

Food contact surfaces of equipment including tables and counters shall be

Only single service (plastic or paper) utensils, tableware, plates, etc. shall be provided for customers.

**INSECT AND RODENT CONTROL**

All mobile food establishments shall be constructed in such a manner as to prevent the entrance of flies, dust, dirt, or other foreign matter. Mobile food establishments must be provided with tight fitting, solid, or screened doors or windows.

**FLOORS**

- Floors shall be constructed of smooth, easily cleanable materials such as ceramic tile, linoleum, or laminated wood.
- Sawdust, wood shavings, peanut hulls, etc. are prohibited.
- Mats and duckboards shall be non-absorbent and cleaned daily.

**WALLS AND CEILINGS**

- Wall and ceilings shall be light colored, smooth, non-absorbent, and easily cleanable.
- Construction studs and joist rafters shall be exposed in food preparation or storage areas.
- Food preparation areas must have 50-foot candles of light.
- All lights in food preparation areas must be shielded.

**VENTILATION**

The ventilation system shall be installed and operated according to law.

**ANIMALS**

Live animals shall be excluded from the surrounding areas of all mobile food establishments.

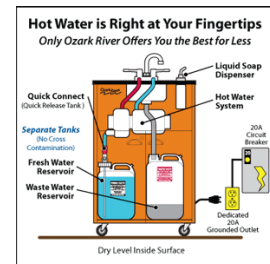
**MANUAL WAREWASHING AND HANDWASH SINK**

- At least one handwash sink supplied with soap and hand drying device.
- A sink with three compartments for washing, rinsing, and sanitizing of equipment and utensils, along with drain boards for soiled and clean items.
- The three compartments must be large enough to submerge the largest utensil or piece of equipment.

- Hot and cold water shall be supplied to all sinks under pressure.
- Roadside vendors do not require sinks.

## WATER

- Water (hot and cold) under pressure supplied to all sinks permanently installed (this requirement does not apply to roadside food vendors).
- Water supply must meet the demands of the operation.
- Potable water tank and fill hose shall be permanently installed, labeled as “potable water” and provided with a ¾-inch or less inlet connection.
- Waste retention tank for liquid waste must be 15% larger than the potable water tank, leak proof, and be permanently installed.
- Waste retention tank (labeled as wastewater) shall be sloped to a drain that is 1 inch in inner diameter and equipped with a shut-off valve.
- Liquid waste connections shall be different in size and type than potable water.
- These requirements also apply to pushcarts. They do not apply to roadside vendors.



## COMMISSARIES AND SERVING AREAS

- **Food** - All mobile food establishments must report to a permitted commissary or other permitted, fixed food establishment for food supplies. The commissary or other fixed food service establishment, used as a base of operations for mobile food units, shall be constructed and operated in compliance with the Texas Food Establishment Rules.
- **Cleaning, water, wastewater** - All mobile food establishments must report to an approved servicing area for cleaning within 24 hours of each day of operation. The approved servicing area must provide a location for the flushing and drainage of liquid wastes separate from the location for freshwater servicing and for the loading and unloading of food and related supplies. An approved servicing area may be located at a commissary or fixed food establishment.
- The surface of the servicing area shall be *constructed of a smooth, non-absorbent material such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean and graded to drain.*

## APPLICATION AND APPROVAL PROCESS

A new MFU license application may be submitted through email or in person. After the application is processed, you will receive a call to schedule an inspection with the inspector and fire marshal at the designated area. The MFU shall be readily moveable and be ready to come to a location designated by the authority. The unit must be operable at time of inspection without the need of electrical/water source connections, including but not limited to handwash/ware wash facilities, refrigeration, and wastewater disposal.

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**MOBILE FOOD UNIT PERMITTING CHECKLIST**

This checklist provides a list of requirements necessary for the approval of a Mobile Food Unit within the City of Seguin. Mobile Food Unit and criteria may vary depending on the type of operation.

- Mobile Unit possess: Liquid waste retention tank with capacity at least 15% larger than the potable water waste storage tank, or quick disconnect to sanitary sewer.
- All equipment for hot and cold holding, adequate to maintain potentially hazardous food at required temperatures is located within permitted structure. Refrigeration must be Commercial grade.
- Mobile Unit is equipped with: Hot and cold running water under pressure to all required sinks. Hand sink is provided and is conveniently located and accessible.
- Soap, paper towels, detergent and sanitizing chemicals are provided.
- Hand sink is provided and is conveniently located and accessible.
- Food products shall be obtained from approved sources.
- A servicing area shall be provided for cleaning, supplying, loading of water and discharge of sewage. Proof of service location is attached.
- Mobile Unit interior surfaces are easily cleanable, including non-absorbent counters, floors, walls, and ceilings. Equipment is installed so that it is easily cleanable and is in clean, sound condition.
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards including the liquid waste servicing connection which must be of a different size than the water connection.
- Certified Food Manager certification and food handler permit for all other employees.
- Most recent Commissary Inspection Report and Approval Letter.
- Menu
- Mobile Unit shall be completely enclosed, self-contained, and screened in. ***Open air food carts are not allowed. Open air carts are only allowed as temporary food establishments.***
- All customer ware/utensils are disposable “Single Service” ware/articles.
- Effective control measures are used for insects, rodents, and environmental contaminants. Screening is present & is at least 16 mesh to the inch.