



REQUIREMENTS FOR MOBILE FOOD ESTABLISHMENT SERVICE UNITS

Definitions:

A mobile food service unit operates from a commissary or other fixed food service establishment and shall report at least **daily** to such location or all supplies and for all cleaning and servicing operations.

The commissary or other fixed food service establishment, used as a base of operation for mobile food units, shall be constructed and operated in compliance with the requirements of these rules.

NOTE: A family residence is **not** considered a commissary or a fixed food services establishment.

I. Mobile units selling only pre-packaged food:

Mobile units that serve only prepared and pre-packaged individual servings, and beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with requirements of these rules pertaining to the necessity of **water and sewage systems** nor to those requirements pertaining to the cleaning and sanitization of equipment and utensils if the required equipment for cleaning and sanitizing exists at its commissary. All other rules and regulations apply to units selling only pre-packaged food.

II. Mobile food units selling food prepared on premises must provide the following:

1. A **commissary** or fixed food establishment to report to daily. (The mobile unit must be moved daily).
2. An **approved** location for disposal of all wastewater. (If a residential on-site sewage system is to be considered for use, it must first be approved through this department).
3. A **hand-washing sink** with warm running water, soap and individual paper towels.
4. Provide only **single service articles** for use by the consumer.
5. A **two or three-compartment sink** for dish washing, rinsing and sanitizing.
6. A **pressurized potable water system** with sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing and hand washing. The water inlet shall be located in such a position that it will not be contaminated by waste discharge, road dust, oil or grease, and shall be kept capped when not being filled.
7. A **permanently installed wastewater retention tank** that is of at least **15%** larger capacity than the potable water supply tank. All connections for servicing the waste disposal facilities shall have a different size or type connection than those used for supplying the potable water, and shall be lower than the water inlet connection.

8. Facilities provided to store **hot** foods at or above **140** degrees **F** and **cold** foods at or below **45** degrees **F**. **NOTE:** (The storage of packaged food in contact with water or undrained ice is **prohibited**. Wrapped sandwiches shall **not** be stored in direct contact with ice.)
9. **Each hot or cold food storage facility shall have numerically scaled indicating thermometer** to measure the air temperature in that facility.
10. Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.
11. **Food contact surfaces** of equipment shall be protected from contamination by consumers and other contaminating agents. Protective shields for equipment shall be provided as needed.
12. **Floors and Floor Coverings** of all food preparation, food storage, and utensil-washing areas shall be smooth, durable and easily cleanable.
13. **Walls and Ceilings** shall be light colored, smooth, non-absorbent, and easily cleanable.
14. **Doors and counter-service openings** shall have tight fitting solid or screened doors or windows to restrict the entrance of insects. Counter-service openings shall be kept closed, except when in actual use.
15. Shielding to protect against broken glass falling onto food shall be provided for all **artificial lighting fixtures** located over, by, and within food storage, preparation, service and display facilities where utensils and equipment are cleaned and stored.
16. **Attachments** such as light fixtures, vent covers, fans, and similar equipment that attaches to walls and ceilings, shall be easily cleanable.
17. **Ventilation** is required to keep the units free of excessive heat, steam condensation, vapors, obnoxious odors, smoke and fumes.

For additional information concerning mobile food units, refer to the [Rules on Food Service Sanitation](#) (published by the Texas Department of Health).