



Opening a new mobile unit



This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment in Brazos County. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements. The TFER can be found at <http://www.brazoshealth.org/environmental/inspections> or call Environmental Health at (979) 361-4450 for further information.

Mobile food unit – A vehicle mounted self-contained food service operation; designed to be readily movable; with the name of the establishment printed on a least one side of the mobile unit so it can be clearly read.

Pushcart – A non-self-propelled mobile food unit that is readily movable by 1 to 2 persons and limited to serving foods requiring minimal amount of preparation. No cooking of raw TCS foods will be allowed on pushcarts.

Roadside food vendor – A person who operates a mobile retail food store from a temporary location. Food is not prepared or processed by a roadside mobile food vendor. All food must be prepared at a permitted food establishment.

To pass a pre-licensing inspection, all mobile food units must meet the minimum requirements below

Certified Food Manager Certificate	Required if handling open Time/Temperature Control for Safety (TCS) foods
Central Preparation Facility (CPF)	Permitted establishment approved by the health department for food preparation and servicing to <u>fill up potable water</u> and dispose of waste water; documentation (letter of authorization) required for approval and must be maintained on mobile unit at all times.
Hot and/or Cold Holding Equipment	Adequate to maintain time/temperature control for safety (TCS) foods at required temperatures; cold holding <u><41°F</u> and hot holding <u>>135°F</u>
Preparation Area Protected	Effective control measures are used for insects, rodents and environmental contaminants; overhead protection; installed screening is at least 16 mesh to (1) inch

****Mobile food units and pushcarts must be equipped with the additional requirements listed below****

Hand Wash Sink	Shall be its own fixture; conveniently located and accessible with hot and cold water under pressure; hot water at a minimum <u>100°F</u> at all times
Three Compartment Sink	Each compartment shall be large enough to clean largest equipment/utensil with hot and cold water under pressure; hot water at a minimum <u>110°F</u> at all times
Potable Water Tank	Water must be from an approved source; tank permanently installed and labeled as "Potable Water"
Liquid Waste Retention Tank	Must be at least 15% larger than the potable water storage tank, permanently installed, sloped to drain 1-inch in inner diameter and labeled "wastewater"

Additional requirements to operate a mobile unit:

- Potable water inlet is equipped with a hose connection of a size or type that prevents its use for any other purpose
- Liquid waste servicing connection is of a different size than the water connection
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards
- All employees who handle food or wash dishes and equipment must have a valid Food Handler's card that is licensed by the Texas Department of State Health Services
- Food products must be obtained from approved sources
- Food must be protected to prevent contamination
- Single service articles are provided and used
- Must maintain required items on board at all times:
 - ✓ Food permit, health inspection and certified food manager certificate posted viewable to public
 - ✓ Central prep facility letter
 - ✓ Food Handler cards
 - ✓ Hand soap and paper towels
 - ✓ Dish Soap
 - ✓ Thermometers
 - ✓ Sanitizer and corresponding test strips
 - ✓ First aid kit
 - ✓ Bodily fluid cleanup kit or written procedure
 - ✓ Hair restraints
 - ✓ Gloves
 - ✓ Waste manifest

Telephone Contacts You May Need:

City of Bryan Planning and Development: 979-209-5010

City of Bryan Solid Waste (grease traps): 979-209-5912

City of College Station Planning and Development: 979-764-3570

City of College Station Solid Waste (grease traps): 979-764-3663

Texas Alcoholic and Beverage Commission: 979-260-8222

Texas Department of State Health Services Retail Food Manufacturing: 512-834-6626