



Hunt County
Health Department
Environmental Services
2701 Johnson Street
Greenville, Texas 75401
903-408-4140

Mobile Food Unit Requirements

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment in Hunt 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 www.dshs.texas.gov or call Environmental Health at (903) 408-4140.

Mobile Food Unit - A vehicle mounted self-contained food service operation or a food service trailer; designed to be readily movable; with the name of the establishment printed on at 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 or 2 persons and limited to serving foods requiring minimal amount of preparation. No cooking raw TCS foods will be allowed on pushcart.

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

Certified Food Manager Certificate	Required if handling 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 a 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°</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°</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
Portable 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"



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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 the 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 source
- 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 the 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