



San Patricio County  
Plymouth Annex Building  
**Environmental Health Dept.**  
313 N. Rachal, Sinton, Tx 78387  
361-587-3500

## **REQUIREMENT FOR MOBILE FOOD UNIT**

Mobile Food Units operating in San Patricio County are essentially a complete “kitchen on wheels”. Regulations for mobile food units can be referenced in The Texas Food Establishment Rules (TFER), 25 Texas Administrative Code §228.221. (<http://www.dshs.state.tx.us/foodestablishments/default.aspx>)

A food establishment permit “per unit” must be obtained by the regulatory authority. San Patricio County enforces these regulations and permits mobile food units that meet the prescribed criteria. A permit will be granted for the unit after an inspection has met all minimum requirements.

A permit application is electronically processed for you only after all required documents have been submitted.

### **Required documents needed to apply for a health permit:**

- Accredited Food Manager Certificate (log onto: [dshstexas.gov](http://dshstexas.gov) to locate Trainings/Exams)
- Proof of Food Handler Card (San Patricio County training or TXDSSH/ANSI accredited trainings are accepted) Log onto: [dshstexas.gov](http://dshstexas.gov) to locate trainings/exams
- Sales & Use Tax Permit
- Assumed Name Certificate also known as Doing Business As (DBA)
- Menu of all items to be sold
- Recent Business Receipts from Approved Food Source
- When using a Centralized Kitchen you must provide the following:  
A written agreement between both parties (owner of the central kitchen and Mobile Food Unit authorizing use of kitchen.
- The Agreement must list the location of the central kitchen, owner name and contact number, time of day and week that the kitchen will be utilized, and a copy of an active Health Permit for the Central Kitchen.
- Provide a list to Environmental Health Department of locations the mobile unit will be utilized
- Show proof that you have met all City requirements in which you plan to operate. City requirements are separate from those of Environmental Health Department.
- Fire Inspection Report

Wastewater Disposal:

Sewage and other liquid wastes should be disposed from a Mobile Food Unit at an approved waste servicing area or by a TCEQ certified sewage transport vehicle in such a way that a public health hazard or nuisance is not created. Areas used only for the loading and/or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection. **Receipts and/or written agreement from an approved waste servicing area and/or by a certified transport company must accompany you when applying for a health permit. It is illegal to dump sewage and other liquid waste on top of the ground.**

**Self Help Check Off List**

- All freezing equipment must maintain a temperature of 0° F or below.
- All refrigeration equipment must maintain a temperature of 41° F or below. Equipment for hot holding (135°F) and cold holding (41°F) is maintaining Time/Temperature Control for Safety foods (TCS, i.e., raw meat, milk and dairy products) at required temperatures.
- Thermometers provided in all refrigeration units are holding a temperature of 41°F or below. Thermometers provided in all freezer units are holding a temperature of 0°F or below. Stem type cooking thermometers must be available and range from (0 to 220°F) for monitoring food temperatures.
- Food products are obtained from approved sources (i.e., local, inspected grocery stores, inspected manufacturers, etc.) and prepared in an approved/licensed facility.
- Only single service items (disposable cups, plates, etc.) may be used to serve the customer.
- If required a central preparation facility or other licensed fixed food establishment must be used for servicing unit. All food must be stored and prepared in this unit or in the central preparation facility. No food shall be stored or prepared in your home. A recent inspection report and the annual permit copies must be provided to our office when using a central preparation facility.
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards. Label potable water tank with “potable water” and label wastewater tank with “wastewater”.
- Potable water inlet is equipped with a hose connection with a size of 19.1mm (3/4 inch) or less and a type that prevents its use for any other purpose. A potable water hose is to be used only to refill the potable water storage tank.
- Potable water must be from an approved source. Potable water may be tested prior to operating, and then tested annually. Submit a copy of the results to the health department. If the results are positive, chlorination and retesting will be required until a clean sample is provided.
- Hot and cold running water under pressure is provided to all sinks, unless only prepackaged food is sold.
- Three compartment sink provided for manual ware washing to wash - rinse - sanitize - air dry. Sink compartments must be large and deep enough to submerge the largest equipment/utensil.
- Chemical test kits must be available. Sanitizer must meet manufacturer’s directions.
- Unit must be readily movable and be able to drive/be pulled to Health Department for inspection.

- Hand wash facilities are to be equipped at all times with hot (100°F) and cold running water, soap, and disposable paper towels. The hand sink must be conveniently located and accessible at all times.
- Liquid waste servicing connection is of a different size than the potable water connection. Liquid waste retention tank is provided and its capacity is at least 15% larger than the potable water storage tank.
- Label all toxic items and store away from food and food prep areas.
- Effective control measures are used for insects, rodents, and environmental contaminants. Installed screening is at least 16mm mesh to the inch. Treatment for insects and rodents can only be applied by a licensed pesticide applicator.
- Mobile food unit is to be constructed of corrosion resistant, durable, non-absorbent, and easily cleanable materials.
- The unit has easily cleanable floors, walls, and ceilings.
- Counters and tables are designed and fabricated for durability and are resistant to denting, buckling, pitting, chipping, and crazing.
- Equipment is installed so that it is easily cleanable and is in clean, sound condition.
- Light bulbs shall be shielded, coated or otherwise shatter resistant.
- Provide outside and inside garbage containers that are durable, easily cleanable, leak proof. Garbage containers shall have a plastic liner and tight fitting lid.
- Toilet facilities for food workers shall be available, including a lavatory with hot and cold running water for hand washing. If arrangements are to be made with a local business written approval shall be provided to the Environmental Health Department
- Mobile Food Unit permit is to be posted in a place conspicuous to customers.
- Most recent inspection form posted in a conspicuous place for customers to view.

Refer to 25 TAC, Chapter 228.221 (The Texas Food Establishment Rules) for all other questions regarding the rules governing a Mobile Unit.

**\*ADDITIONAL REQUIREMENTS MAY APPLY**