



CITY OF ROSENBERG HEALTH DEPARTMENT

2220 4th Street
Rosenberg, Texas 77471

MOBILE FOOD ESTABLISHMENT REQUIREMENTS

Persons who plan to open a new Mobile Food Establishment, should contact the following department to obtain information regarding requirements:

Health Department	832-595-3554	Sharhonda Johnson
Fire Marshall's Office	832-595-3609	Mike Garcia

Two (2) sets of construction plans must be submitted for review and approved by the Health Department and the Fire Marshall's Office. The Health Department levies Health Permit fees after a Health and Fire inspection has been completed.

An inspection by the Health Department must be done PRIOR to approval for a Food Dealer's Permit. If approved, a "Food Dealer's Permit Application" will be issued at that time. The number of full time and part time employees in the establishment determines the permit fee.

Offices for the Health Department are located at 2220 4th Street.

Definition

Mobile Food Establishment is a vehicle, self, or otherwise propelled, self-contained food service operation, designed to be readily moveable. The Mobile Food Establishment must be a licensed motor vehicle, registered with the State of Texas. It is used to store, prepare, display, serve and sell food. Mobile Food Establishments must always maintain mobility. Push carts, stands, roadside vendors or booths are not considered a Mobile Food Establishment.

Mobile Food Establishments shall comply with all sanitation and construction regulations as outline in the 2015 Texas Food Establishment Rules, as amended.

Establishment:

- The Mobile Food Establishment shall be mobile at all times [#30,228.221 (a)(1) and (3)].
- Like a fixed establishment, the Mobile Food Establishment shall be enclosed.
- Shall be protected from entry of pests with tight-fitting doors and windows [#34, 228.174(e)(1)(B) –(C)].
- Walls and ceilings shall be smooth, easily cleanable, and light in color [#45, 228.173(a), (f)(3)].
- Walls and ceilings shall protect against entry of rodents and insects [#34, 228.174(e)(1)(A)].
- Screens (i.e. at ventilation points or windows) shall be at least 16 mesh to 1-inch [#34, 228.174(e)(4)(A)].
- Exterior surfaces shall be of weather-resistant materials [#45, 228.172(b)].

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) [#27, 228.221(a)(6)(A)];
- Food contact surfaces of equipment including tables and counters shall be durable, corrosion-resistant and non-absorbent [#32, 228.101(a)(2)];

Mobile Food Establishment shall only provide single service articles to consumers [#40, 228.221(a)(5)].

Review

*** Mobile Food Establishment Checklist**

- ✓ **Mobile Food Unit Mobility:** A vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily movable, and constructed of corrosion resistant material; structure placed on a trailer shall be permanently affixed.
- ✓ **Preparation Area:** Protected Walls, floors, and ceiling are solid, light in color, smooth and easily cleanable; protect against weather, rodents, insects, and other animals.
- ✓ **Commissary:** may include servicing area Approved by the health department; documentation (letter of authorization) required for approval; most recent inspection maintained.
- ✓ **Servicing Area:** Place to fill up potable water and authorized to dispose waste water from the Mobile Food Establishment. A private home or living quarters may not be used; letter of authorization is needed from commissaries.
- ✓ **Potable Water:** Tank Water must be from an approved source; permanently installed; tank labeled as "Potable Water" and have a ¾-inch inlet. **Liquid Waste Retention Tank:** at least 15% larger than the potable water storage tank, permanently installed, sloped to drain 1-inch in inner diameter and labeled "wastewater".
- ✓ **Hot and Cold Water:** Under pressure and provided to all sinks. Hand washing Sink Shall be its own fixture; conveniently located and accessible.
- ✓ **Three Compartment Sink:** Each compartment shall be large enough to clean largest equipment/utensil.
- ✓ **Hot and Cold Holding Equipment Adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures.**
- ✓ **Restrooms Provided;** conveniently located.
- ✓ **Certified Food Manager Certificate Required if handling open TCS foods**

Commissary:

- The Mobile Food Establishment shall operate from a Commissary or other fixed establishment and shall report to such location for supplies and for cleaning and servicing operations [#45, 228.221(b)(1)]. The Mobile Food Establishment should visit the Commissary daily.
- The operator must always maintain the most recent inspection report and receipts provided by the Commissary [#47, 228.221(a)(4)(C)].
- If the Commissary or servicing area is not owned by the Mobile Food Establishment operator, then a signed letter of authorization is required [#47, 228.221(a)(4)(B), (D)].
- A servicing area is a location a Mobile Food Establishment shall return regularly for such things as vehicle cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food. No food preparation, service or utensil/ware washing is conducted at a servicing area. [228.2(129)]
- The area shall include overhead protection for any supplying, cleaning, or servicing operation. Areas used for water loading and/or wastewater discharge through a closed hose system do not need overhead protection. [#45, 228.221(c)(1)(A)]
- The location for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and loading of food supplies. [#20, 228.221(c)(1)(B)]
- The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean and be graded to drain. [#45, 228.221(c)(1)(D)]
- Potable water servicing equipment shall be installed according to Plumbing Code. [#32, 228.221(c)(1)(E)]
- A Commissary or servicing area may not be at a private home or living quarters. [#7, 228.174(k)]

Manual Ware washing and Handwash Sinks:

- At least one hand washing sink supplied with soap and hand drying device [#31, 228.221(a)(6)(C)].
- A sink with three compartments for washing, rinsing, and sanitizing of equipment and utensils, along with drain boards for soiled and clean items [#33, 228.221(a)(6)(B)(i)].
- The three compartments must be large enough to submerge the largest utensil or piece of equipment [#33, 228.221(a)(6)(B)(ii)].
- Hot and cold water shall be supplied to all sinks under pressure [#23, 228.143(a)].

Water:

- Water (hot and cold) under pressure supplied to all sinks permanently installed [228.221(a)(7)].
- Water supply must meet the demands of the operation [#23, 228.143(a) –(c)].
- Potable water tank and fill hose shall be permanently installed, labeled as “potable water” and provided with a ¾-inch or less inlet connection [#32 OR #37, 228.221(a)(8)(A)-(C)].
- Waste retention tank for liquid waste must be 15% larger than the potable water tank, leak proof, and be permanently installed [#44, 228.221(a)(9)(A)-(B)(i)].
- Waste retention tank(labeled as “waste water”)shall be sloped to a drain that is 1 inch in inner diameter and equipped with a shut-off valve[#44, 228.221(a)(9)(B)(ii), (G)];
- Liquid waste connections shall be different in size and type than potable water [#44, 228.221(a)(9)(C)].

Restrooms:

- Toilet rooms shall be designated and be conveniently located and accessible to employees during all hours of operation [#46, 228.221(a)(11)]

**City of Rosenberg
Health Department
2220 4th Street
Rosenberg, Texas 77471
Tel. 832-595-3550
Fax. 832-595-3501**

MOBILE FOOD ESTABLISHMENTS

Persons who plan to open or remove an existing mobile food unit should contact the Health Department for approval at 832-595-3550.

Submit Plans

One (1) set of construction plans, draw to scale, must be submitted for review and approval by the Health Department. These plans must contain the layout and finish construction material of the entire mobile food unit. It shall include all food preparation areas, storage areas, hand sinks, food preparation sinks, dishwashing sinks, cooler/freezer units and associated plumbing; food equipment and location of equipment, lighting, venting and mechanical; and service window areas.

Menu

Provide a menu listing all foods and beverages to be served. Provide a list of suppliers for products used.

Letter of Intent

A letter of intent should be submitted include a written summary of how you intend to operate the mobile food unit. The description of operation shall include, but is not limited to, the following: whether handling pre-packaged foods only, main hours of business operation and business locations.

Mobility

A mobile food unit must be easily and readily moveable.

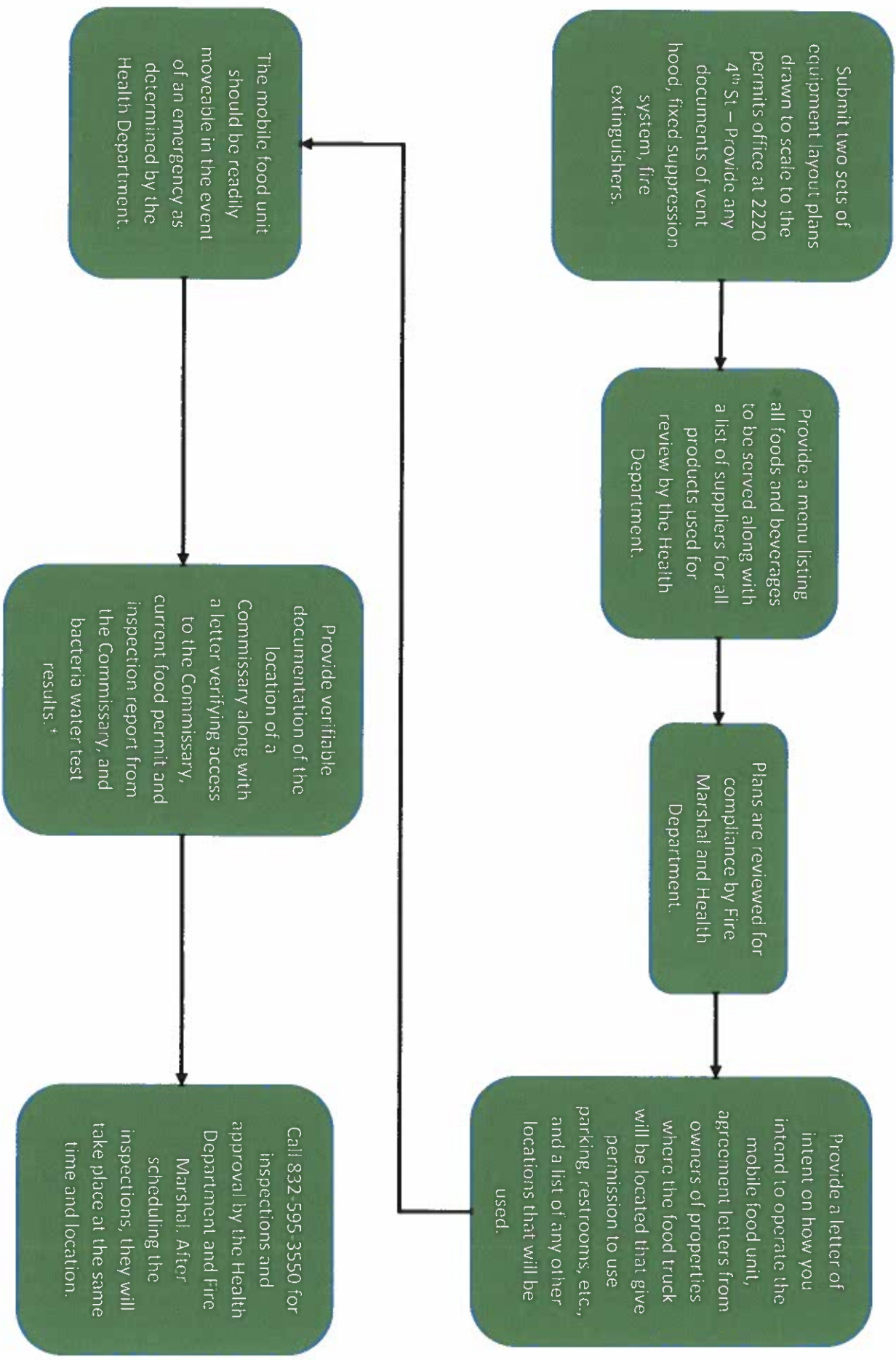
Commissary

A Mobile food units shall operate from an approved commissary and shall report daily to a commissary for all supplies and cleaning and service operations. The commissary used as a base for operation shall be constructed and operated in compliance with Texas Food Establishment Rules (TFER). No food shall be prepared in a private home. All foods must be from an approved commercial source.

The owner of any mobile food unit must provide verifiable documentation of the location of the Commissary to the Health Department and submit a copy of the commissary's Health permit and the most recent Food Service Establishment Inspection Report. A letter verifying your access to the commissary facility must also be submitted.



Mobile Food Unit Approval Process



Verifiable documentation of the location of a Commissary, and related documents can be provided at any time, but are not required at the beginning of the process. These documents may take some time to acquire.