



## REQUIREMENTS FOR MOBILE FOOD UNITS

Mobile Food units operating in Victoria, Calhoun, DeWitt and Jackson counties are essentially a complete “kitchen on wheels”, and are required to obtain a food establishment permit. A food establishment permit is required for each unit. Regulations for mobile food units can be referenced in The Texas Food Establishment Rules (TFER), 25 Texas Administrative Code §229.169. The Victoria County Public Health Department enforces these regulations and permits mobile food units that meet the prescribed criteria. A food establishment permit application can be obtained at the Victoria County Public Health Department. A permit will be issued for the unit after all the minimum requirements have been met, an inspection has been completed, approval to operate has been granted, and the permit fee has been paid. The minimum construction requirements are provided in the checklist below.

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### Equipment and Temperatures

- All refrigeration equipment must maintain a temperature of 41°F or below to maintain Time/Temperature Control for Safety foods (i.e. raw meat, milk, and dairy products) at required temperatures. (Equipment must be on and holding proper temperature (41°↓) at time of opening inspection and routine inspections)
- Equipment for hot holding must maintain a temperature of 135°F or above
- Thermometers provided in all refrigeration units and holding a temperature of 41°F or below. Stem-type cooking thermometers must be available for monitoring food temperatures.
- Three compartment sink provided for manual ware washing to wash - rinse - sanitize - drip dry. Sink compartment shall be large enough to clean largest utensil/pots/pans/equipment. (Solutions of sanitizer should be kept between 50-100 ppm. One capful of bleach to 2 gallons of water). Hot (minimum 110°↑) and cold running water must be available at all times. \*Water must be on and readily available at time of opening inspection and routine inspections\*
- 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.
- Equipment, walls, floors and ceilings installed so that it is easily cleanable and is in clean, sound condition.
- Hot and cold running water under pressure is provided to all sinks, unless **only** pre-packaged food is sold.



## Potable water & Water Sample

- A water sample **must be** submitted before final approval. (see below for additional instructions)
- If potable water is being obtained from a private water well a sample from the raw well and from a sink inside the mobile unit must be submitted twice a year upon approval.
  - If potable water is being obtained from City supply a sample from a sink inside the mobile unit must be submitted once a year.

**\*If the results are positive, chlorination and retesting will be required until a negative sample is provided. Include name of mobile unit on Water Sample Collection Form\***

- A servicing area is provide for cleaning, supplying, loading of water and discharge of sewage.
- Potable water inlet is  $\frac{3}{4}$  inch and is equipped with a hose connection of a size or type that prevents its use for any other purpose. Potable water hose is to be used only to refill the potable water storage tank. Potable water hose must be stored in a clean container on the mobile unit.
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards. Label potable water tank "Potable Water"
- Liquid waste retention tank is provided and its capacity is at least 15% larger than the potable water storage tank.
- Liquid waste servicing connection is of a different size than the potable water connection.
- Provide written documentation to the health department of where the waste water will be disposed. Maintain records of pumping (waste manifest) on file in the mobile food unit. (Vendors operating in the city of Victoria will also need provide this information to the Environmental Department at 700 N. Main, Ste 108 or call 361-485-3230).



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Environmental Services  
2805 N. Navarro  
Victoria, Texas 77901



## Additional Reuirements

- Submit a completed Retail Food Establishment Permit Application if the mobile food unit is not currently permitted with the Victoria County Public Health Department. To renew an expired Retail Food establishment permit contact our office.
- A central preparation facility or other licensed, fixed food establishment is provided (when required). All food must be stored and prepared in this unit or in a permitted facility. **No food shall be stored or prepared in your home.** (When required) Provide a signed letter of authorization if central preparation facility is not owned by mobile food unit operator. A copy of the signed letter and a copy of the central preparation facilities last inspection must be kept on the mobile unit.
- A Certified Food Manager must be employed for all shifts.
- Certified Food Handlers Certificates for additional employees that will be handling food. Copies of certificates shall be kept on file in the mobile unit.
- Only single-service items (disposable cups, plates, etc.) may be used to serve the customer.
- Food products are obtained from approved sources (i.e., local, inspected grocery stores, inspected manufacturers, etc.) and prepared in an approved facility inspected by our department. **Home canned foods are not allowed.**
- Label all toxic items and store away from food and food prep areas.
- Sanitizer test strips shall be kept on the mobile unit.
- Provide outside and inside garbage containers that are durable, easily cleanable, leak proof. Garbage containers shall have a plastic liner and tight fitting lid.
- An Employee Health and Personal Hygiene Handbook shall be kept on the mobile unit.
- A bodily fluid or blood borne pathogen clean up kit shall be kept on the mobile unit.
- A basic first aid kit shall be kept on the mobile unit.



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#### Additional Requirements cont.

- Mobile Food Unit name **must be on both sides of the unit**, the name of the Food Unit must be large enough to be seen from street view.
- Mobile Food Unit permit, Certified Food Manager Certificate, and Last inspection must be posted in a place visible to customers.
- Obtain written permission from the property owner to operate in a specific location. A copy of the written permission must be kept on the mobile unit.
- Light bulbs shall be shielded, coated, or otherwise shatter resistant.
- Effective control measures are used for insects, rodents, and environmental contaminants. Installed screenings at least 16 mesh to the inch. Treatments for insects and rodents can only be applied by a licensed pesticide applicator.
- Submit a copy of the Menu to the Victoria County Public Health Dept.

#### City of Victoria Requirements

- A Mobile food vendor shall not conduct business within a primarily residential area or within 25 feet of a parcel or lot of a single family residence.
- All food preparation equipment must be contained within the mobile food unit at all times.
- No outside equipment is allowed except a generator and a covered trash can.
- Permanent utility connections (water, sewer, gas) are not allowed
- Provide a list to the health department of locations the mobile unit will be operating from. (If operating in the City of Victoria, contact the Victoria Fire Department office for a vendors permit – 1703 E Airline or call 361-485-3450).