



Planning and Development Services

Ice Cream Truck Requirements

Ice Cream Trucks are mobile vending units who sell only prepackaged ice cream/frozen products. Ice Cream Trucks within the City of Arlington are permitted under Catering Permits for a period of one year from issuance.

Central Preparation Facility (Commissary)

- Ice Cream Trucks must be stored and serviced in the designated central preparation facility.
- The Central Preparation Facility must provide freezers to store ice cream products at 0 degrees F. Freezers must be equipped with a storage unit thermometer.
- The Central Preparation Facility must provide sufficient space for the Ice Cream Truck to be washed and sanitized routinely.

Ice Cream Truck Application

Applications must be submitted through www.ArlingtonPermits.com and include the following:

- Tax ID
- Presentation of a valid Texas Driver's License (person who will be operating the truck)
- Auto Insurance Card
- Current DMV Registration Receipt
- Notarized Central Preparation Facility approval letter and service logs
- Catering Permit fee of \$225

Ice Cream Truck Construction

Ice Cream Truck inspections are by appointment only. Pull behind trailers will not be permitted as an Ice Cream Truck. Ice Cream Trucks must meet the following requirements:

- Floors, walls and ceilings must be smooth and easily cleanable, nonabsorbent materials and maintained in clean, good condition. No carpet or upholstery.
- Business name, address and phone number must be on both sides of the vehicle in a minimum of 2 inch lettering.
- WATCH FOR CHILDREN must be on the front, back and both sides of the Ice Cream Truck in a minimum of 4 inch lettering.
- Ice Cream Trucks must be equipped with a rear view mirror, wide angle side mirrors, four way flashers and sound equipment.
- Ice Cream Trucks must have a rear bumper cover.
- Ice Cream Trucks must have a STOP FOR CHILDREN arm on one side or STOP FOR CHILDREN stickers on both sides of the truck.
- Freezers must contain thermometers.
- Freezers must be maintained in clean and good working order, holding food products at 0 degrees F.
- Light bulbs must be shielded.

Operations

Ice Cream Trucks must meet all applicable requirements of the Texas Food Establishment Rules and the City of Arlington Health Code including:

- All ice cream products must be commercially manufactured and labeled in accordance with the State law.
- Open foods may not be sold.
- Nonfood items such as toys or fireworks may not be sold.
- The use of tobacco is prohibited in the Ice Cream Truck.
- Ice Cream Trucks may not impede the public right-of-way or operate within one block of a school zone.

- Ice Cream Trucks may not operate in City Parks that have a fixed concession stand without written authorization from a representative of the Parks Department.
- Ice Cream Trucks may not remain in the same location for more than 30 minutes unless operating in conjunction with a Special Event Permit.
- Vending activities must cease at dusk unless operating in conjunction with a Special Event Permit.

Please contact the Planning and Development Services Department for additional information:

Health Services
101 W. Abram Street, 2nd floor
Arlington, Texas 76010
(817) 459-6656