



## MOBILE FOOD SERVICE TRUCK REQUIREMENTS

Mobile Food Service Trucks are motor vehicles that are designed to allow minimal preparation of fast cooking foods inside the unit. In order to operate a mobile food service truck within the City of Arlington, the following requirements must be met:

### Commissary

All Mobile Food Service Trucks must operate from a permitted commissary. If the commissary is not under the same ownership as the mobile food service truck, then a commissary approval form must be secured, completely filled out, signed and notarized by the commissary owner. This form must include services that the commissary is providing. The notarized commissary letter must accompany each application. The commissary must meet the following requirements:

- a. The facility must be permitted and inspected by a regulating health authority.
- b. The facility must provide for storage of food and single service articles, washing and sanitizing of food contact equipment, obtaining potable water, disposing of waste water, washing of vehicles, and parking of vehicles over-night. Mobile food units may not be parked at home or in any unauthorized location.
- c. All food products must be obtained from approved sources.

### Construction

- a. Floors must be constructed of durable, easily cleanable material such as linoleum, metal, or tile. All junctures must be properly sealed. All service lines and pipes must be installed off the floor to allow for easy cleaning.
- b. Walls must be durable, easily cleanable, non-absorbent, and light in color. Minimum wall covering material would include fiberglass reinforced plastic (frp) panels of 1/16-inch thickness or equivalent. Other acceptable wall covering includes stainless steel sheet panels, ceramic tiles, or anodized aluminum. It is recommended that walls at vent hood and grill areas be covered with stainless steel panels. Wall covering should be installed to cover the entire height of the wall. Studs and utility lines shall not be unnecessarily exposed on the wall or prevent cleaning.
- c. Ceiling must be light colored, non-absorbent, and easily cleanable. Joists and rafters should not be exposed.
- d. Handwashing lavatories shall be located convenient to all food preparation and utensil washing areas. Each lavatory must be provided with hot and cold water under pressure with at least 15 seconds flow of water without reactivation. Soap and sanitary towels must be available at each handsink.

- e. A three-compartment sink shall be provided for washing, rinsing, and sanitizing of utensils and equipment during food preparation on the vehicle. The sinks must be provided with hot and cold water under pressure and be equipped with drain boards. Large equipment and utensils may be washed in the three compartment sink provided at the commissary.
- f. A potable water storage tank of at least 50-gallon capacity must be provided for adequate handwashing and utensil washing. A wastewater retention tank of at least 75-gallon capacity must be provided. Potable water tanks must be located to prevent contamination from the wastewater retention tank or other sources of contamination.
- g. Enough refrigeration and hot food holding units must be provided to maintain the required temperature of potentially hazardous foods. Units should meet standards for commercial use such as NSF standards or equivalent. Numerically scaled thermometers must be provided for each unit. Ice used for drinks must be drained.
- h. All cooking equipment must be properly vented and meet all City of Arlington Fire Department requirements.
- i. All food, single-service articles, and food contact equipment must be protected from contamination at all times. Food and single-service articles must be stored at least 6 inches above the floor and remain covered.
- j. At least 50-foot candles of light shall be provided to all working surfaces. All lights must be properly shielded.
- k. Outer opening must be protected at all times. Service windows must be kept closed when not in use. Screening material shall not be less than sixteenth mesh to the inch and must be tight fitting and free of breaks.
- l. Sufficient number of garbage storage containers must be provided on the unit to contain debris generated. All garbage containers must have tight-fitting lids. All trash must be removed from each vending location before leaving. Excessive trash must not be allowed to accumulate inside the truck. All trash must be disposed of in an approved trash container.
- m. The firm name, address, and phone number must be on both sides of the vehicle in at least 2" letters in contrasting color.

### **Operational Requirements**

- a. No cooking may be done while the unit is in motion.
- b. Only fast-cooked food items may be prepared on the unit.
- c. An itinerary must be provided for each truck prior to the first working day of each month. The Community Development & Planning Department must be advised of any changes immediately. Schedules must be accurate to within 30 minutes.
- d. An agreement between the vendor and the person in charge at each vending site must state approval for use of the site, approval of use of the restrooms, and approval for disposal of trash. Periodic checks will be made to verify this agreement.
- e. The person in charge must have a current Food Protection Manger Certification issued by the Texas Department of Health. All other operators of the trucks must have a current Food Handlers Permit.

## **Permit Requirements**

It is a violation of City of Arlington Health Ordinance to operate a Mobile Food Service Truck without a current Mobile Food Establishment Permit. For additional information, contact the Community Development & Planning Department at 817-459-6502. Trucks are inspected at the Community Development & Planning Department located at 101 W. Abram, between the hours of 8:30 a.m. and 9:30 a.m. on Tuesdays and Thursdays. A permit will be issued upon completion of the application, payment of annual permit fee and approval of the construction and sanitation of the unit. All permits expire on December 31st of each year. Trucks must be inspected and permitted prior to expiration each year. Drivers must present a valid Texas Drivers License and proof of valid vehicle liability insurance in order to be issued a mobile food service permit.