



## **MOBILE ICE CREAM TRUCKS REQUIREMENTS**

A Mobile Ice Cream Truck is a mobile food unit that operates from a motor vehicle and sells only prepackaged, single-portion, ice cream or frozen confections. In order to operate a Mobile Ice Cream Truck within the City of Arlington, the following requirements must be met:

### **Commissary**

All mobile food units must operate from a permitted commissary. A letter from the commissary must accompany each application. If the commissary is not under the same ownership as the mobile food unit operator, 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 approval form will be filed with the application for a Mobile Food Establishment Permit and must be provided at the time of yearly renewal. All commissaries must be pre-approved prior to permitting. Allow up to ten (10) days for processing commissary approval. 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 equipment, washing of vehicles, and storage of vehicles over-night. Mobile food units may not be parked at home or in any unauthorized location.
- c. All food products must be properly packaged, sealed, labeled, and obtained from an approved source.

### **Construction**

1. Floors and floor coverings shall be constructed of smooth, durable, material such as linoleum, plastic, or metal.
2. Walls and ceiling must be light-colored, smooth, non-absorbent, and easily cleanable.
3. Vehicles must be in good repair and have a current safety inspection sticker from Texas Department of Motor Vehicles.
4. All freezers should be mechanically powered or use a cold plate. Dry ice is not recommended. If dry ice is used, it should not be sold or distributed. Thermometers must be provided for each food holding unit. Only drained ice may be used for storage of beverage containers.
5. All single-service articles must be properly stored at least 6 inches above the floor and protected from dust, and contamination at all times.

6. Cleaning and sanitizing supplies must be properly labeled and stored separate from and below any food or food contact surfaces.
7. Trash container must be provided on the vehicle.
8. The firm name, address, and phone number must be on both sides of the vehicle in at least 2" letters of contrasting colors.

### **Safety Equipment for Ice Cream Trucks or Other Vehicles Vending Food Products to Children**

- a. Signs stating "WATCH FOR CHILDREN" must be provided on the front, back and both sides of the vehicle in at least 4" letters of contrasting colors.
- b. Serving window capable of being closed when not in use must be provided and located on the curbside only.
- c. The vehicle must be provided with left and right outside rear view mirrors as well as two additional outside wide-angle mirrors on the front and back of the vehicle to enable the driver to see around the entire vehicle. In addition, drivers are asked to check around the vehicle before leaving the area to ensure that children are not remaining. Care should be taken when handing the ice cream to the children to make certain traffic is clear, should the child leave the truck immediately and fail to observe the hazard of oncoming traffic.
- d. All vehicles must have operable four-way, yellow flashing hazard lights to warn approaching drivers of children.
- e. A rear bumper cover must be installed to prevent children from standing or jumping on the rear of the vehicle.
- f. Swing arms are recommended as an additional warning stating " Stop for Children".

### **Operational Requirements**

- a. Maintain the interior and exterior of the unit clean at all times. Remove any accumulation of trash from the vending area. Keep the trash containers on the vehicles covered. Empty the containers in authorized dumpsters when full.
- b. Maintain the freezers clean and in good repair at all times.
- c. No unauthorized personnel should be allowed to ride in the vehicle while vending.
- d. Only food items that have been approved by the Neighborhood Services Department may be sold. This includes only prepackaged, sealed ice cream or canned beverages.
- e. Toxic items must be properly labeled and stored separate and below food items.
- f. Maintain all frozen foods products at 0<sup>0</sup>F or below.

### **Vending Restrictions**

- a. Mobile trucks are permitted to vend in an area of a short period of time and move to another location without remaining at a location for more than 30 minutes without special approval.

- b. Vending within City of Arlington Parks must meet the requirements of the Parks and Recreation Department. For information call 817-459-5473.
- c. Mobile Ice Cream Trucks can not operate within one block of any block containing an elementary or junior high school or within 50 feet from an intersection.
- d. Sound equipment must be limited to music or human speech and can only be used between 10:00 a.m. and 12:00 noon and between 2:00 p.m. and 4:00 p.m. each day except Sundays and holidays. Sound may not be broadcast within 100 yards of schools, hospitals, churches, courthouses, funeral homes, or cemeteries and may not be audible in excess of 100 yards from the truck. Music must be turned off while the unit is stopped for vending.

### **Permit Requirements**

It is a violation of City of Arlington Health Ordinance to operate a mobile ice cream truck without a current Mobile Food Establishment Permit. Contact the Community Development & Planning Department at 817-459-6502 for any additional information. 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 Driver's License and proof of valid vehicle liability insurance in order to be issued a mobile food service permit.