



## MOBILE FOOD UNIT INFORMATION PACKET



**TFER 228.2(85) Mobile Food Unit (MFU) - A vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily movable (including, but not limited to, trailers and push carts) and used to store, prepare, display, serve, or sell food. Mobile units must completely retain their mobility at all times. A Mobile Food Unit does not mean a stand or a booth. A Mobile Food Unit operating in the City must have on site at least one food employee who possesses a food manager certification. Tents are only allowed in the City of Manvel for a Special Event or Temporary Activity in which a Special Event Permit is required.**

- Application and payment for a Mobile Food Unit Permit *must first* be processed at the Permit Office prior to contacting the Fire Marshal's Office to schedule an appointment for inspection's with the Fire Marshal's Office.

**Permit Department  
City Hall  
20025 Hwy 6  
Manvel, Texas 77578  
281.489.0630 X0**

**Fire Marshal's Office/Code Enforcement  
20025 Hwy 6  
Manvel, Texas 77578  
281.489.0630 X3**

### *Permit Application and Inspection Requirement Information*

- Mobile Food Unit License Application and Fee paid to Permits Office
- Valid Texas Driver's License must be provided for the Mobile Unit Driver
- Valid Insurance showing proof that the Mobile Unit Driver is covered
- Proof of Commissary
- Proof of a Certified Food Manager, and Food Handler's certification(s) for *all* employees
- Proof of current registration-(Mobile Unit/Trailer)
- Readable VIN(Vehicle Identification Number) on Vehicle that matches registration

Mobile Units must be inspected by a Manvel Health Officer, and will require an inspection by a Fire Marshal: Please call the Fire Marshal's Office to make an appointment for inspection at 281.489.0630. X3.

Submittal of all paperwork must be done at time of application being submitted to the City of Manvel along with payment. Once the Mobile Food Unit has passed requisite inspections, a medallion will be issued to the unit; which will expire December 31st of the year of issuance.



## Mobile Food Unit Inspection Criteria



### Health Safety

\*A Fire Marshal and Health Inspection must be passed prior to a Permit being issued\*

- Working Head Lights, Tail Lights and Brake Lights
- Working Horn
- Readable VIN number on Vehicle that matches Vehicle Registration.
- Current Trailer registration if applicable
- Working cold hold coolers - (if applicable) Cold food 41°F (5°C) or less
- Working hot hold areas - (if applicable) Hot food 135 F (57.2 C) or greater
- Manual Ware-washing; 3-compartment sink requirements: wash, rinse, and sanitize
- At least one hand-washing station set up correctly with soap and paper towels with hot water available
- Single-service articles only for use by the consumer
- Backup Thermometers in cold hold coolers and/or freezer
- Employees must wear hair restraint - {ex; hats hairnets}
- Employees must wear gloves while handling "Ready to Eat Food Items"
- Menu of all food items to be sold
- Business name, printed, permanently affixed and prominently displayed upon at least two (2) sides of such unit, in letters not less than three(3) inches in height. *If the vendor is not a drivable Mobile Food Unit, then a banner or sign attached will be acceptable.*

### Fire Safety

- A proper, tagged Fire Suppression System is required for a Mobile Food Unit when food cooking equipment is present, and must meet the specific needs of each Mobile Food Unit.
- Portable, currently inspected fire extinguisher(s) must be properly mounted, and of the proper type and size – A Class -K extinguisher is required to be mounted towards the door. A Class 3-A:40-B:C; is required when cooking equipment is present, which should be mounted towards the door. If both types are required, they should be installed in a manner which will prevent confusion between the two during an emergency.
- Minimum 16" between any fryer and surface flames.
- LP/Propane cylinder properly secured, stored away from trash, and not kept in the passenger area.
- Proper hose to pipe LP/Propane gas.
- No Smoking sign posted.
- Extension cords used properly.
- Trash free from flammables.

\*Please contact the Fire Marshal's Office about the Fire Suppression system requirements, or for any other questions related to fire safety at **281.489.0630 X3\***



## MOBILE FOOD UNIT OPERATING GUIDELINES



- Per the Texas Food Establishment Rules (TFER), a mobile food unit must remain readily movable, as defined in Sec. 228.221 (a) (3). Food Trucks and Trailer Units are not meant to be permanent fixtures, and must retain their ability to be readily moved at all times. Trailer units requiring a vehicle for transportation, will require the vehicle to be available and present at the location where the unit is operating; and all appropriate transportation equipment should remain available and ready for use at all times.
- Per the City of Manvel Ordinances Mobile Food Units are **ONLY** allowed with Permits and **ONLY** at City approved events.

# Texas Food Establishment Rules



Texas Department of State Health Services  
Division for Regulatory Services  
Environmental and Consumer Safety Section  
Policy, Standards, and Quality Assurance Unit  
Public Sanitation and Retail Food Safety Group

**October 2015**

# Texas Food Establishment Rules

25 TAC §§228

Texas Department of State Health Services  
Division for Regulatory Service  
Environmental and Consumer Safety Section  
Policy Standards and Quality Assurance Unit  
Public Sanitation and Retail Food Safety Group  
P.O. Box 149347, MC 1987  
Austin, TX 78714-9347

Effective Date: October 11, 2015

# Texas Administrative Code

TITLE 25 PART 1  
CHAPTER 228  
SUBCHAPTER H  
RULE §228.221

HEALTH SERVICES  
DEPARTMENT OF STATE HEALTH SERVICES  
RETAIL FOOD  
REQUIREMENTS APPLICABLE TO CERTAIN  
ESTABLISHMENTS Mobile Food Units

## (a) Mobile Food Unit provisions.

(1) General. Except as otherwise provided in this paragraph and in paragraph (2) of this subsection, the regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the food establishment as a mobile operation, may prohibit the sale of some or all time/temperature control for safety (TCS) food, and when no health hazard will result, may waive or modify requirements of this rule relating to physical facilities, except those requirements as specified in paragraphs (7) and (8) of this subsection; subsection (c)(1)(A) - (E) of this section and §§228.71 - 228.75 of this title. The regulatory authority shall require a Mobile Food Unit operator to demonstrate that the vehicle is readily moveable.

(2) Restricted operation. Mobile Food Units that serve only food that is prepared, packaged in individual servings, transported and stored under conditions meeting the requirements of this chapter, or beverages that are non-time/temperature control for safety (NTCS) food and are dispensed from covered urns or other protected equipment, need not comply with the requirements of this chapter relating to the necessity of water and sewage systems nor to those requirements relating to the cleaning and sanitization of equipment and utensils if the required equipment for cleaning and sanitization exists at its central preparation facility.

(3) Readily moveable. The regulatory authority prohibits alteration, removal, attachments, additions, placement or change in, under, or upon the Mobile Food Unit that would prevent or otherwise reduce ready mobility. A regulatory authority may require a Mobile Food Unit to come, on an annual basis or as often as required, to a location designated by the regulatory authority as proof that the Mobile Food Unit is readily moveable.<sup>Pf</sup>

(4) Initial Permitting Inspection. The regulatory authority shall require a Mobile Food Unit to come to a location designated by the authority. The mobile unit must be totally operable at time of inspection, including but not limited to handwash/warewash facilities, refrigeration and wastewater disposal. Required documentation to have available includes:

(A) Certified Food Manager Certification.<sup>Pf</sup>

(B) Central Preparation Facility Authorization (if required). A signed letter of authorization is required, to verify facility use, if the Central Preparation Facility is not owned by the mobile unit operator.

(C) Central Preparation Facility Inspection Report. A copy of the most current health inspection of the central preparation facility must be maintained on the mobile unit at all times.

(D) Servicing Area Authorization. A signed letter of authorization may be required by the regulatory authority to verify service area use, if the servicing area is not owned by the mobile unit operator.

(E) Menu of all food items to be sold.

(5) Single-service articles. Mobile Food Units shall provide only single service articles for use by the consumer.

(6) Equipment, numbers and capacities.

(A) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Subchapter C of this chapter.<sup>Pf</sup>

(B) Manual warewashing, sink compartment requirements.<sup>Pf</sup>

(i) A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils as specified in §228.107(b)(1) of this title.<sup>Pf</sup>

(ii) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils as specified in 228.107(b)(2) of this title.<sup>Pf</sup>

(C) At least one handwashing sink shall be available for convenient use by employees and properly provisioned in accordance with 228.175(b) - (c) of this title.<sup>Pf</sup>

(7) Mobile water system materials, design, and operation. Mobile Food Unit water systems shall meet the requirements of §228.149(f) of this title.

(8) Mobile Food Unit tank inlet. A Mobile Food Unit's water tank inlet shall be:

(A) 19.1 mm (3/4 inch) in inner diameter or less; and

(B) Provided with a hose connection of a size or type that will prevent its use for any other service.

(C) Fill hose and water holding tank shall be labeled as "Potable Water."

(9) Sewage and other liquid waste.

(A) Waste retention. If liquid waste results from operation of a Mobile Food Unit, the waste shall be stored in a permanently installed retention tank.

(B) Capacity and drainage. A leak-proof sewage holding tank in a Mobile Food Unit shall be:

(i) sized at least 15% larger in capacity than the water supply tank; and

(ii) sloped to a drain that is 25 millimeters (1 inch) in inner diameter or greater, equipped with a shut-off valve.

(C) All connections on the vehicle for servicing the Mobile Food Unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the Mobile Food Unit.

(D) Discharge liquid waste shall not be discharged from the retention tank while the Mobile Food Unit is in motion.<sup>P</sup>

(E) Flushing a waste retention tank. A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner.<sup>P</sup>

(F) Removing Mobile Food Unit wastes. Sewage and other liquid wastes shall be removed from a Mobile Food Unit at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.<sup>P</sup>

(G) Liquid waste holding tank shall be labeled as "waste water"

(10) Mobile Food Unit water and wastewater exemption.

(A) A roadside vendor that sells only prepackaged food is exempt from the requirements of this chapter relating to water and wastewater.

(B) A Mobile Food Unit that prepares food requiring no water for operations and no hand contact with food is exempt from the requirements of this chapter relating to water and wastewater if the required cleaning and sanitization equipment exist at its central preparation facility. Chemically treated towelettes for handwashing may be used as specified in §228.147(a)(3) of this title.<sup>P</sup>

(11) Toilet rooms, convenience and accessibility. Toilet rooms shall be conveniently located and accessible to employees during all hours of operation.

(b) Central preparation facility.

(1) Supplies, cleaning, and servicing operations. Mobile Food Units shall operate from a central preparation facility or other fixed food establishment and shall report to such location daily for supplies and for cleaning and servicing operations.

(2) Construction. The central preparation facility or other fixed food service establishment, used as a base of operation for Mobile Food Units, shall be constructed and operated in compliance with the requirements of Subchapter F of this chapter.

(c) Servicing area and operations.

(1) Protection.

(A) A Mobile Food Unit servicing area shall include at least overhead protection for any supplying, cleaning, or servicing operation. Those areas used only for the loading of water and/or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.

(B) Within the servicing area, the location provided for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.<sup>P</sup>

(C) A servicing area will not be required where only packaged food is placed on the Mobile Food Unit or where Mobile Food Units do not contain waste retention tanks.

(D) 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.

(E) Potable water servicing equipment shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination.<sup>P</sup>

(2) Construction exemption. The construction of the walls and ceilings of the servicing area is exempted from the provisions of §228.173(a) of this title.

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**Source Note:** The provisions of this §228.221 adopted to be effective October 11, 2015, 40 TexReg 6901



**Permit Department**

City of Manvel  
 20025 Hwy 6  
 Manvel, Texas 77578  
 Phone: 281.489.0630 | Fax: 281.489.0634  
 www.citymanvel.com

Permit #: \_\_\_\_\_

**Mobile Food  
 Unit Application**

Business/Mobile Name: _____		Phone #: _____	
Commissary Name _____		Address: _____	
		Phone Number: _____	
Owner: <input type="checkbox"/> Individual <input type="checkbox"/> Firm <input type="checkbox"/> Corporation <input type="checkbox"/> Partnership			
Name(s) of Owner(s) _____		Address: _____	
		Phone #: _____	
Operator's Name: _____		Phone #: _____	
Type of License: <input type="checkbox"/> New Business <input type="checkbox"/> Renewal <input type="checkbox"/> Change of Owner/Operator		Emergency and Alternate Contact Information: Name: _____ Phone Number: _____ Name: _____ Phone Number: _____	
Name of Service location: _____		Insurance Information	
Address of location: _____		Company Name: _____	
		Policy Number: _____	
		Expiration Date: _____	
		Vehicle Make: _____	
		Model: _____	
		Vin #: _____	
		License #: _____	
		Operators DL Number: _____ State: _____	
Health Officer: _____		Approved Date: _____	
<p><b>A Copy of the Food Managers Certificate and a Drivers License is required. If Food Manager Certificate is not current, receipt for renewal or registration is required.</b></p> <p>As of this date this vehicle does meet the minimum standards of sanitation prescribed for mobile food units. This application should be presented at the office of the City Health Officer at 20025 Hwy 6, or mailed to 20025 Hwy 6., Manvel, TX 77578 with appropriate application fee. Failure to obtain license will result in immediate cessation of all food services. License is valid for the calendar year issued and expires on Dec. 31<sup>st</sup> of the year issued. <b>Permit Renewal</b> is due no later than Jan. 1<sup>st</sup>.</p>			
<b>FEE SCHEDULE</b>			
MOBILE UNIT .....\$200.00 Each Additional unit from same establishment.....\$200.00			