

MOBILE FOOD ESTABLISHMENT GUIDELINES

A mobile food service vendor may operate at approved locations for a period of up to (180) consecutive days, and not more than (45) minutes for each "stop" or in conjunction with a single event or celebration for the duration of each permit. Permit fees are non-refundable. All foods to be served must be pre-approved by the Health Department. Health Code provisions must be met in order for any level of preparation to be allowed. **HOME PREPARATION AND/OR STORAGE OF FOOD IS NOT ALLOWED.** Failure to comply with any section of these rules may result in revocation of permit and the cessation of food service operations. Permits must be posted on vehicle in conspicuous view when vehicle is in operation.

1. Approved "stops" and permission for restroom facilities must be documented on the application.
2. No residential or City facilities are approved as "stop" locations.
3. Mobile 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 servicing operations
4. A sink with at least three compartments shall be provided for wash, rinse and sanitize equipment and utensils. At least one handwashing sink shall be available for convenient use by employees and properly provisioned
5. Any trash generated by mobile vendors will be picked up at each site before moving on.
6. Unauthorized personnel are not allowed in preparation areas of mobile food vehicles.
7. All mobiles must have covered area for preparing, cooking and serving foods.
8. No person with cuts, bumps, bandaged wounds, diarrhea, or fever shall be allowed to work.
9. Use of tobacco in any form is prohibited in food service and food preparation areas.
10. All food handlers must use an effective hair restraint (hair net, ball cap, etc.).
11. Sufficient amounts of potable water shall be provided for hand washing and the washing and sanitizing of utensils. Utensils must be washed and then sanitized in a 3-compartment sink or other approved method
12. Soap and paper towels must be provided. Hot and cold water under pressure must be available for hand washing.
13. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available for customer self-service must be in single service packages or be dispensed automatically (no open self-service).
14. All meat, dairy and perishable food products must be stored at 41 degrees or below or at 140 degrees or higher to prevent the growth of pathogens. These foods, if received frozen, must be thawed in facilities no warmer than 41 degrees. Any food requiring re-heating shall be re-heated rapidly to 165 degrees before placed into hot holding devices. Mechanical refrigeration is required.
15. A metal stem thermometer (0 to 220 degrees) shall be provided and conveniently available for monitoring food temperatures.
16. Open and unprotected displays of food are not allowed.
17. Ice for human consumption must be stored separately from ice used to cool drink bottles, cans or cartons. All ice storage units must have open drains.

18. Wastewater must be discarded into the sanitary sewer or into an approved holding facility that will ultimately be properly discharged.
19. All food, utensils and single service articles (paper goods) must be stored at least 6 inches above the floor. Cleaning chemicals must be labeled and stored so as not to contaminate food or food related service items.
20. Commissary kitchen is required.

21. **Pictures of your mobile food truck and license plate required**

Call the DeSoto Health Department at **972.230.9600** if you have any questions regarding these guidelines.

Requirements to obtain a permit: Certified Food Manager Certification
Central preparation facility authorization is required if the facility is not owned by facility owner
Recent inspection report and food permit required for the central preparation facility
Valid driver license, mobile vehicle insurance
A signed letter of authorization to verify service area use.
Menu of all food items to be sold
Equipment, numbers and capacities.

Checklist for Mobile Food Permit:

- Food Manager's Certificate
- Commissary Kitchen's Health Permit & recent Health Inspection
- Insurance for truck and trailer (DL of person in charge)
- 2 Letters from the Owner/Managers of Establishment (Letter must give permission to post in front of the Establishment and use their restroom)
- Additional paperwork maybe requested from Commissary Kitchen Vendors
- Copy of signed Contract of Commissary Kitchen between Vendor/Truck & Kitchen

(PERMITS ARE TO BE RENEW EVERY 6 MONTHS & ALL DOCUMENTS ARE REQUIRED EVERY TIME YOU DO YOUR RENEWAL)

Price is \$99.96

Commissary Kitchen & photos of your mobile food truck and license plate are required.

