



City of Huntsville Health Inspections  
448 State Hwy 75 North  
Huntsville, TX 77340

## **Mobile Food Unit Packet**

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Name of Facility: \_\_\_\_\_

Date: \_\_\_\_\_

The City of Huntsville has adopted the Texas Food Establishment Rules from the Department of State Health Services that includes laws pertaining to Mobile Food Establishments §228.221(a-c). Documentation is required from the prospective business owner of the Mobile Food Establishment and the property owner where the vehicle will sell food to the public. The City of Huntsville has an ordinance that **prohibits selling food from streets or rights-of-way**. The business owner of the Mobile Food Establishment must obtain written permission from the property owner to place the vehicle on their property. If this is a construction site then the construction superintendent must provide written approval.

## **TFER MOBILE FOOD ESTABLISHMENT**

### **228.221. Mobile Food Unit**

(a) Mobile Food Unit provisions.

- (1) General. Mobile food establishment shall comply with the requirements of these rules, 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 establishments as a mobile operation, may prohibit the sale of some or all time/temperature controlled for safety (TCS) food, and when no health hazard will result, may waive or modify requirements of this rule relating to physical facilities. The regulatory authority may 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 these sections, or beverages that are non-time/temperature controlled for safety (NTCS) and are dispensed from covered urns or other protected equipment, need not comply with the requirements of these rules pertaining to the necessity of water and equipment and utensils if the required equipment for cleaning and sanitization exists at its central preparation facility.
- (3) Readily moveable. The regulatory authority may prohibit alteration, removal attachments, placement or change in, under, or upon the mobile food establishment that would prevent or otherwise reduce ready mobility. A regulatory authority may require a location designated by the regulatory authority as proof that the mobile food unit is readily moveable.
- (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 DOCUMENTS TO HAVE:**

- (A) Certified Food Manager Certification
- (B) Central Preparation Facility Authorization (if required)
- (C) Central Preparation Facility Inspection Report
- (D) Menu of all food items to be sold
- (E) Pest control (who is conducting and how often)
- (F) Employee Food Handler Certificate

## 1. MOBILE FOOD UNIT vs PERMANENT ESTABLISHMENT

When applying for a “Mobile Food Unit Permit” it is important to understand when a mobile food unit becomes a permanent establishment. If your unit connects to the City’s sewer service directly or indirectly and your electrical power is connected directly (without an approved plug-in connection) to an electrical metered source, your unit is then classified as a permanent food establishment. If your unit’s waster water is self-contained and the source of electrical power is from a generator or an approved plug-in to an electrical metered service, your unit is then classified as a “mobile food unit”.

If you are classified as a permanent establishment please see the **PLAN REVIEW PACKET**.

**\*The City of Huntsville has a non-smoking ordinance (Article 111 Sec. 32: 166-176)**

### 2a. OWNER INFORMATION

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ Alt Phone: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Web Site:  
\_\_\_\_\_

### 2b. APPLICANT INFORMATION

Same as above

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ Alt Phone: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Web Site:  
\_\_\_\_\_

### 3. FLOORS, WALLS, CEILING

All floors, walls, and ceiling must be easy cleanable non-absorbent. Approved material:

- (1) FRP(fiberglass reinforce paneling)
- (2) Laminate flooring
- (3) Painted and sealed wood/sheet rock
- (4) Stainless steal

### 4. FOOD SUPPLY

**All food must be from an approved source**

**TFER §228.62 (a)-(g)**

Frozen foods source: \_\_\_\_\_

Refrigerated foods source: \_\_\_\_\_

Dry goods source: \_\_\_\_\_

Provide information on the number of units and the amount of space in each unit (in cubic feet) allocated for the following:

Total Dry Storage area (in sq. Ft.): \_\_\_\_\_

Total Refrigerated Storage area (in sq. Ft.): \_\_\_\_\_

Total Frozen Storage area (in sq. Ft.): \_\_\_\_\_

Identify the location of containers that will be used to store bulk food products (rice, flour, sugar, spices, etc.) below. Containers must be food grade and properly labeled.

### 5. STANDARD OPERATION PROCEDURES

Describe handling/preparation procedures for the following categories of food. Describe the process from receiving to service including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where food will be washed, cut, marinated, breaded, cooked, etc. (prep table, sink, counter, etc.)
- When (time of day and frequency/day) food will be handled/prepared.
- Will food served cold be pre-chilled before preparation?
- How required cooking temperatures will be verified.

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## 6. HOT/COLD HOLDING

### **TFER §228.107 (a) Equipment, Numbers and Capacities.**

How will hot food be maintained at 135°F (57°C) or above during holding for service? Indicate type, number, and location of hot holding units below.

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How will cold food be maintained at 41°F (5°C) or below during holding for service? Indicate type, number, and location of cold holding units below.

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## 7. COOLING

### TFER §228.75 (d)

Indicate by checking the appropriate boxes how TCS food(s) will be cooled from 135°F to 70°F in two hours and from 70°F to 41° in 4 hours. **TFER §228.75 (e)**

COOLING METHOD	*THICK MEATS	*THIN MEATS	HOT FOODS	COLD FOODS	OTHER	LOCATION
Shallow Pans in refrigerator	<input type="checkbox"/>					
Ice Baths	<input type="checkbox"/>					
Reduce Volume or Size and Place in Refrigerator	<input type="checkbox"/>					
Mechanical Rapid Chill Unit (Blast chiller)	<input type="checkbox"/>					
Stirring with Ice Paddle	<input type="checkbox"/>					
Other (describe) _____	<input type="checkbox"/>					
Other (describe) _____	<input type="checkbox"/>					

\*Thick Meats = more than one inch; Thin meats = one inch or less.

## 8. REHEATING

### TFER §228.73. Reheating for Hot Holding.

How and where will TCS foods that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach their required temperature for 15 seconds within 2 hours? Indicate type and number of units used for reheating foods below.

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## 9. HANDSINK

### TFER §228.221 (6)(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. Hot water must maintain a minimum of **100 degrees F. Soap and paper towels must be provided at all times.**

## 10. MANUAL WAREWASHING, SINK COMPARTMENT REQUIREMENTS.

### TFER §228.221(6)(B)(i-ii)

- (i) A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.
- (ii) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.

What type of sanitizer shall be used? \_\_\_\_\_

## 11. SEWAGE AND WASTE WATER DISPOSAL

### TFER §228.221(9)(A-G)

(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 mobile food unity shall be:

(i) sized at least 15% larger in capacity than the water supply tank and sloped to a drain that is 25 millimeters 91 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 Mobile Food Unit.

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

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

(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.**

(G) Liquid waste holding tank shall be **LABELED AS "WASTE WATER"**

**Wastewater disposal company/site:-**

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## **12. RESTROOM ACCESSIBILITY**

### **TFER §228.221(11)**

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

**SEE REQUIREMENTS FOR PEDDLER PERMIT**

## **13. CENTRAL PREPARATION FACILITY**

### **TFER §(b)(1-2)**

(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 establishments, shall be constructed and operated in compliance with the requirements of these rules (pertaining to Physical Facilities).

## **14. SERVICING AREA AND OPERATIONS**

### **TFER§228.221(c)(1)(A-E)**

(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 this servicing area, a location provided for the flushing and drainage of liquid waste shall be separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.

(C) A servicing area will not be required where only packaged food is placed on the Mobile Food Unit or where Mobile Food Unit 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.

**15. ITINERANT VENDER, MERCHANT, PEDDLER PERMIT**

A merchant peddler permit must be obtained when a mobile food unit sets up to sell on private property. Each location must obtain a merchant peddler permit. The permit is revised and approved by the building official. A signed letter from the property owner for approval to use restroom facilities and to be set up on site must be turned in with the peddler permit application.

**Site location:** \_\_\_\_\_

PROPERTY OWER APPROVAL FOR (please check that applies):

- Restroom Facilities
- Fresh water supply with backflow prevention and food grade quality water hose
- Access to wastewater and grease disposal systems
- Non-absorbent parking surfaced
- Dumpster use or adequate covered trash receptacles

**16. PERMIT FEES**

Mobile Food Vendor Permit- \$75.00 (90 days) or \$200.000 (yearly) **for each location**

- Permit must be renewed every 90 days or yearly

Pre-Opening Inspection- \$75.00

Mobile Food Unit Annual Health Permit- \$250.00



## HEALTH INSPECTIONS RISK ASSESSMENT

**This form is designed to determine the frequency of health inspections for your food establishment. Please complete page 1 of the following questionnaire to assess the type of food production at your location. Return the completed form to Health Inspections and keep a copy for your records. Definitions to assist in completing the form are on page 2.**

**FOOD ESTABLISHMENT:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**OWNER:** \_\_\_\_\_ **CFM:** \_\_\_\_\_  
(CERTIFIED FOOD MANAGER)

**LOCATION:** \_\_\_\_\_ **PHONE:** \_\_\_\_\_

1. Does your food establishment sell only individually wrapped, prepackaged, hermetically sealed food items and/or open drinks from a self-serve soda and ice machine?

Yes  No

*(If yes, sign the bottom and return this form to Health Inspections.)*

2. Does your food establishment prepare potentially hazardous foods★? See food items listed below.

Yes  No

*(Open foods that are heated, cooked, cooled, reheated or processed by slicing, chopping, shredding.)*

3. Do your employees have bare hand contact with raw or ready-to-eat foods?  Yes  No

4. Are potentially hazardous foods prepared in bulk quantities?  Yes  No

5. Are potentially hazardous foods held COLD or HOT after prep or cooking?  Yes  No

6. Do your employees document time as control instead of temperature?  Yes  No

7. Does your food establishment cool hot foods with a quick chill method?  Yes  No

8. Does your food establishment have a self-serve salad bar or buffet?  Yes  No

9. Does your food establishment cater foods for special events?  Yes  No

10. Does your food establishment serve undercooked or raw animal foods?  Yes  No

11. Does your food establishment serve a highly susceptible population?  Yes  No

12. What is your weekly expected patronage?

< 500 \_\_\_\_\_(0)      500 - 1500 \_\_\_\_\_(1)      1,501 - 3,000 \_\_\_\_\_(2)      > 3,000 \_\_\_\_\_(3)

★ Potentially hazardous foods may include: meats, dairy products, eggs, poultry, fish, seafood, cooked vegetables, rice, pasta, gravies, sauces, soups, salads, cut melons, seed sprouts, and pre-cooked manufactured foods.

**Information Provided by:** \_\_\_\_\_ **Title:** \_\_\_\_\_

**~STOP HERE~**

*This information to be completed by Health Authority.*

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**Regulatory authority assessment of a food establishment's history of compliance to include noncompliance and repeat violations:**

**Excellent \_\_\_\_ (0)      Good \_\_\_\_ (1)      Fair \_\_\_\_ (2)      Poor \_\_\_\_ (3)**

**Accumulative Point Values (Yes =1 and No=0):**

**Total:    Low Risk \_\_\_\_ (0 – 3)      Medium Risk \_\_\_\_ (4 – 9)      High Risk \_\_\_\_ (10 – 17)**

**FOOD SAFETY DEFINITIONS**

1. Bare hand contact – touching food directly without the use of suitable utensils, single-use gloves or deli tissue.
2. Cater foods – that which is prepared and intended for off-premise consumption.
3. Food establishment – an operation that stores, prepares, packages, serves, vends or otherwise provides food for human consumption.
4. Hermetically sealed, prepackaged, individually wrapped food items – manufactured sealed foods that are designed and intended to be secure against the entry of microorganisms after processing.
5. Highly susceptible population – a group of persons who are more likely than other populations to experience food borne illness due to a weakened immune system.
6. Patronage expected – usual number of customers per week.
7. Potentially hazardous foods – a food that requires temperature or time for food safety to limit the growth of microorganisms.
8. Quick chill method – cooling hot foods rapidly through the temperature danger zone.
9. Risk Assessment – method of determining the inspection frequency of a food establishment based on it's potential for causing food borne illness.
10. Time as a control – a method of monitoring food at room temperature for a maximum of 4 hours without temperature control.

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