



## BRAZOS COUNTY HEALTH DEPARTMENT

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This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment in Brazos County. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements. The TFER can be found at <http://www.brazoshealth.org/environmental/inspections> or call the Food Establishments Group at (979) 361-4450 for further information.

- Liquid waste retention tank is provided and capacity is at least 15% larger than the potable water storage tank
- Potable water from an approved source
- Hot and cold running water under pressure is provided to sinks
- Hand wash sink is provided, and is conveniently located and accessible
- Soap, paper towels, detergent and sanitizing chemicals are provided
- Three-compartment sink is provided
- Equipment for hot and cold holding, adequate to maintain potentially hazardous food at required temperatures
- Food products are obtained from approved sources
- A servicing area (Central Preparation Facility) shall be provided for cleaning, supplying, loading of water and discharge of sewage
- A central preparation facility must be inspected and be operated according to the requirements of TFER
- A Certified Food Manager shall be employed if potentially hazardous food will be prepared/stored; all other employees must have food handler cards
- Single service articles are provided and used
- Potable water inlet is equipped with a hose connection of a size or type that prevents its use for any other purpose
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards
- Liquid waste servicing connection is of a different size than the water connection
- Effective control measures are used for insects, rodents and environmental contaminants; installed screening is at least 16 mesh to one (1) inch
- Mobile food establishment is constructed of corrosion-resistant, durable materials
- Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings
- Counters and tables are designed for durability and are easily cleanable
- Equipment is installed so that it is easily cleanable and is in clean, sound condition
- Facilities are provided for solid waste storage that are easily cleanable and covered
- Food must be protected to prevent contamination
- The name of the establishment must be printed on at least one side of the mobile unit so that it can be clearly read