



# Opening a new mobile unit

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 Environmental Health at (979) 361-4450 for further information.

**\*To pass a pre-licensing inspection, a mobile food unit must meet the minimum requirements below**

<b>Mobile Food Unit</b>	A vehicle mounted self-contained food service operation, designed to be readily movable; with the name of the establishment printed on at least one side of the mobile unit so it can be clearly read.
<b>Certified Food Manager Certificate</b>	Required if handling open Time/Temperature Control for Safety (TCS) foods
<b>Central Preparation Facility (CPF)</b>	Permitted establishment approved by the health department for food preparation and servicing to <u>fill up potable water</u> and dispose of waste water; documentation (letter of authorization) required for approval and must be maintained on mobile unit at all times.
<b>Hand Wash Sink</b>	Shall be its own fixture; conveniently located and accessible with hot and cold water under pressure; hot water at a minimum <b>100°F</b> at all times
<b>Three Compartment Sink</b>	Each compartment shall be large enough to clean largest equipment/utensil with hot and cold water under pressure; hot water at a minimum <b>110°F</b> at all times
<b>Potable Water Tank</b>	Water must be from an approved source; tank permanently installed and labeled as "Potable Water"
<b>Liquid Waste Retention Tank</b>	Must be at least 15% larger than the potable water storage tank, permanently installed, sloped to drain 1-inch in inner diameter and labeled "wastewater"
<b>Hot and Cold Holding Equipment</b>	Adequate to maintain time/temperature control for safety (TCS) foods at required temperatures; cold holding <b>&lt;41°F</b> and hot holding <b>&gt;135°F</b>
<b>Preparation Area Protected</b>	Effective control measures are used for insects, rodents and environmental contaminants; installed screening is at least 16 mesh to (1) inch

## **Additional requirements to operate a mobile unit:**

- Potable water inlet is equipped with a hose connection of a size or type that prevents its use for any other purpose
- Liquid waste servicing connection is of a different size than the water connection
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards
- All employees who handle food or wash dishes and equipment must have a valid Food Handler's card that is licensed by the Texas Department of State Health Services
- Food products must be obtained from approved sources
- Food must be protected to prevent contamination
- Single service articles are provided and used
- Must maintain required items on board at all times:
  - ✓ Permit/Health Inspection/Certified Food Manager certificate posted viewable to public
  - ✓ Central prep facility letter
  - ✓ Food Handler cards
  - ✓ Soap/paper towels
  - ✓ Dish Soap
  - ✓ Sanitizer and corresponding test strips
  - ✓ First aid kit
  - ✓ Bodily fluid cleanup kit or written procedure
  - ✓ Hair restraints
  - ✓ Gloves
  - ✓ Thermometers
  - ✓ Waste manifest

## **Telephone Contacts You May Need:**

City of Bryan Planning and Development: 979-209-5010

City of Bryan Solid Waste (grease traps): 979-209-5912

City of College Station Planning and Development: 979-764-3570

City of College Station Solid Waste (grease traps): 979-764-3663

Texas Alcoholic and Beverage Commission: 979-260-8222

Texas Department of State Health Services Retail Food Manufacturing: 512-834-6626