ANNUAL HEALTH PERMIT FEE
FOR CLASS IV: $81.00

The following food service requirements shall be met before your application for a limited service pushcart permit may be approved:

1. The cart shall be stainless steel, anodized aluminum, fiberglass reinforced plastic, or similar materials. If any wood is used, it shall be completely covered with Formica-type materials. The cart may not have any area containing a break, seam, crack, chip, pit, or similar imperfection, or have difficult-to-clean internal corners or crevices. Carts having exposed angle iron supports or bracing will not be approved. No exposed rivets or square-head screws will be permitted.

2. The cart shall be non-motorized and easily moveable by one person. The bottom of the food service or storage unit shall be at least 6 inches above the ground.

3. The size of the cart shall not exceed 6 feet in length, 3 feet in width (exclusive of wheels), and 4 feet in height (exclusive of wheels and umbrellas). Carts shall provide the overhead protection (umbrella) at the time of inspection to determine if it is in good condition and shall be in operating condition at time of inspection.

4. Operator may vend only pre-wrapped and properly labeled foods in individual packages for immediate consumption, and non-potentially hazardous beverages from pressurized dispensers or covered urns.

5. All foods shall be obtained from a permitted fixed food facility.

6. If used, ice shall be drained into a retention tank to be properly disposed of at the commissary or designated servicing area. No wastewater leakage will be allowed.

7. Carts shall report daily to the commissary and servicing area for food supplies, cleaning, and servicing. If the applicant does not own the commissary, a Commissary Approval Form shall be completed and submitted to the Food and Health Safety Division for approval.

8. All commissaries shall be pre-approved prior to permitting the pushcart. Allow up to ten (10) working days for processing of commissary approval.
9. **CARTS AND EXCESS FOOD SHALL BE STORED AT THE COMMISSARY OVERNIGHT OR WHEN NOT IN USE.**

10. Cart shall comply with applicable sections of the city food code if the cart is to be permitted in the City of Denton.

11. The firm name shall be located on both sides of the cart-in at least three (3) inch letters. Permit numbers are assigned at the time of inspection and a permit sticker is placed on cart at the time of the inspection.

12. Permit shall be retained on the mobile unit at all times.

13. Operator shall maintain mobile unit in a clean condition at all times.

---

**Note Information:** All new mobile vendor applicants and truck inspections shall contact the City of Denton Food and Health Safety Division by calling (940) 349-8341, (940) 349-8306 or (940) 349-8346. We are located at 215 W Hickory St. Inspections are by appointment only.

**To sell in City Parks, please contact the Parks Department at (940) 349-7275**

**In addition to the City of Denton requirements, refer to the Texas Food Establishment Rules (TFER) for their requirements as well, regarding Mobile Food Units at**

[http://www.tdh.state.tx.us/bfds$retail](http://www.tdh.state.tx.us/bfds/retail)
Provide proof of the following when applying for a Mobile Food Establishment permit in the City of Denton. If any of the items below are missing from your application packet, your permit may not be issued.

- **Annual Health Permit Fee for CLASS IV: $81.00**

- Proof of Texas Sales and Use Tax permit.

- **Itinerary of your Route.** This itinerary shall include all locations where sales will occur. Your itinerary shall be updated when your route changes. Changes in your route may be submitted via email or fax to the Food and Health Safety Department.

- **Commissary Service verification agreement.** This agreement shows that your mobile food establishment is affiliated with an approved commissary. The commissary shall be your base of operation.

- All food shall be obtained from an approved source.

- **Single service articles shall be properly stored.**

- Food and food contact equipment properly stored.

- All foods shall be properly labeled and packaged.

- Adequate equipment to maintain proper temperature on all PHF/TCS.

- Thermometers shall be provided for all enclosed freezer units.