



## REQUIREMENTS FOR CLASS II GENERAL MOBILE FOOD ESTABLISHMENT (HOT TRUCK)



Food and Health Safety Division\* 401 N. Elm St. Denton, Texas 76201 Office 940.349.8360 Fax 940.349.7208

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### ANNUAL HEALTH PERMIT FEE FOR CLASS II: \$324.00



Mobile Food Preparation Vehicle (MFPV) is defined as a commercially manufactured, motorized mobile food unit in which ready-to-eat-food is cooked, wrapped, packaged, processed, or portioned for service, sale, or distribution.

#### **Design Requirements:**

1. Floors of the vehicle shall be constructed of durable, easily cleanable material. All junctures shall be properly sealed. All service lines and pipes shall be installed off or above the floor to allow for easy cleaning.
2. Walls of the vehicle shall be durable, easily cleanable, non-absorbent, and light color. Minimum wall materials include, but are not limited to aluminum or fiberglass reinforced panels (FRP). Walls at vent hood and grill areas shall be covered with stainless steel panels. Wall covering shall be installed to cover the entire height of each wall. Stud and utility lines may not be unnecessarily exposed on the wall or prevent cleaning.
3. Ceilings of the vehicle shall be light in color, non-absorbent, and easily cleanable. Joists and rafters may not be exposed.
4. The vehicle shall be equipped with a built-in hose that may be used to wash the interior of the vehicle.
5. Ventilation systems over cooking equipment shall be properly vented and meet all City of Denton Fire Department requirements.
6. The hand wash sink shall be provided with hot and cold water under pressure tempered by means of a mixing valve or combination faucet. Soap and paper towels shall also be available.
7. The potable water tank shall be permanently installed and of sufficient capacity for food preparation, dishwashing, and general cleaning.
8. The retention tank shall be permanently installed and of at least 15% larger capacity than the potable water supply tank.

9. The refrigeration and hot holding units shall be NSF approved and adequate in number to maintain the required temperature of PHF (potentially hazardous foods).
10. Ice used for drinks shall be properly dispensed and drained into a liquid waste retention tank to be disposed of at the designated commissary.
11. Food and single service articles shall be properly protected and stored at least six inches above the floor.
12. Adequate lighting shall be provided and properly shielded.
13. Outer openings including pop-up vents and sunroof shall be insect and rodent proof. Screens shall be tight fitting and in good repair. (Duct tape is not acceptable).
14. Service windows shall be properly protected with screening of a size no larger than 16 mesh to the inch; shall be tight fitting and free of breaks. The windows shall be kept closed when not in service.
15. Garbage containers shall have tight fitting lids and be kept closed when not in use.
16. A fire extinguisher approved by the Denton Fire Department shall be present on the vehicle at all times.

**Operational Requirements:**

1. All operators of motorized mobile food units shall have a current driver license issued by the State of Texas and proof of Liability Insurance.
2. Owners of each MFPV shall have a signed commissary form.
3. Mobile food preparation units shall have a current Registered Food Service Manager.
4. An itinerary shall be provided for each vehicle prior to the first business day of each month. The Food and Health Safety Division shall be advised of any changes immediately. A description of the food to be sold or served at each premise shall accompany the itinerary.
5. Cooking shall not be conducted while the vehicle is in motion.
6. Only fast-cooked food items may be prepared on a mobile food preparation vehicle. Raw poultry or shellfish may be prepared on the vehicle only if it is frozen and breaded, ready to go directly from the freezer into a fryer.
7. Covers for deep fryers shall be provided and installed over fryer units while the vehicle is in motion.
8. The owner shall maintain a written agreement with one or more businesses to provide toilet facilities for use by employees of the mobile food preparation vehicle at locations where unit is stopped for vending.



# Checklist for Class II-General Mobile Food Establishment

**Food and Health Safety Division \* 401 N. Elm St. Denton, Texas 76201 Office 940.349.8360 Fax 940.349.7208**

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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 II: \$324.00**
- Proof of Texas Sales and Use Tax permit.
- Certificate of Occupancy is required from all mobile units if on one parcel of land for more than one (1) hour.
- 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.
- Permission to Use Restrooms agreement. If you choose to be at one location for more than one hour, a written agreement from the location owner shall be submitted to the Food and Health Safety Division. This Use of Restrooms agreement is proof that you have permission to use the property owner's restroom. The restroom shall be located within 500 feet of the mobile food establishment, shall have flushable toilets, hot water, and be accessible during all hours of operation. A copy of this agreement shall also be kept in the unit.
- 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.
- Denton Fire Prevention Safety Inspection. If your mobile food establishment is required to have a vent hood, you will be required to have an inspection from the Fire Marshal's office prior to Food and Health Safety Division approval. Contact the Fire Marshal's office at 940-349-8355. A Type 1 Vent hood is required over griddles, fryers, broilers, ovens, ranges, and wok ranges.
- Current Vehicle License Plate and Registration.
- All food shall be obtained from an approved source.
- Single service articles shall be properly stored.
- Food and food contact equipment properly stored.
- Ice should be properly stored and drained to retention tank.
- Food heating and cooling units shall be self-contained.
- Adequate equipment to maintain proper temperature on all PHF.
- Thermometers shall be provided in coolers and hot holding units.

- Thermometers shall be provided for all enclosed freezer units.
- A stem thermometer shall be provided for PHF holding temperature tests.
- Floors, walls, ceiling and food contact surfaces shall be easily cleanable (i.e. stainless steel, FRP)
- All outer openings shall be screened and/or sealed.
- Adequate amount of shielded lighting shall be provided.
- Hand Washing Sink. A hand wash sink that is conveniently located with hot and cold water under pressure, with liquid soap, and paper towels.
- Adequate Potable & Wastewater Capacities. Wastewater tank shall be sized with a minimum capacity of 15% larger than potable water tank's capacity.
- Water tank Security. All tanks shall be permanently mounted.
- Wastewater Tank Clean-out Valve. Clean-out valve shall be located on a the exterior of unit; diameter of clean out shall be 1" in diameter or larger and may not be the same size as potable water fill up valve, clean-out valve shall be located at height below clean water fill up valve.

**Miscellaneous Requirements:**

- Soap and paper towels shall be provided.
- All toxic chemicals and personal medications shall be properly stored and labeled.
- All servicing and restocking shall be done at the approved commissary.
- Storing of unit shall be done at the commissary and not at a home residence.
- A Registered Food Service Manager shall be present during all operational hours of vehicle.



**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- 8306, (940) 349- 8346, (940) 349- 8341. We are located at 401 N. Elm Street. 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>