

## Mobile Food Unit Guidelines

The City of Anna requires permits and inspections for all Mobile Food Units (MFU) operating within city limits. Inspections are required by the following departments:

- Community Enhancement and Compliance
- Fire Department

**\*Appointments are required for all pre-permit inspections. For information regarding the Fire Permit and Inspection, please contact the Anna Fire Department at: [firecad@annatexas.gov](mailto:firecad@annatexas.gov) or 972-924-2143.**

According to Texas Food Establishment Rules (TFER), a Mobile Food Unit (MFU) is a vehicle mounted, self or otherwise propelled, self-contained, food service operation, which is designed to be readily moveable, and used to store, prepare, display, serve, or sell food. MFUs include, but are not limited to; mobile kitchens, catering trucks, push carts, and trailers. MFUs must remain mobile at all times, while operating within Anna City Limits. MFUs cannot park on the roadside, in a parking lot, on City of Anna property, or any other public property within Anna City Limits to sell food for an extended period of time. A MFU does not mean a stand or a booth.

**Mobile Food Unit**



**Pushcart**



**Roadside Vendor**



## Minimum Requirements

### Required Documentation

- Proof of valid Food Manager Certification. Food Manager Certification is required if there is open handling of Time/Temperature Control for Safety (TCS) foods.
- Proof of valid Food Handler Certification for all persons handling food, who are not Food Manager Certified.
- Signed letter of authorization from your Central Preparation Facility (CPF).
- Copy of the most recent Health Inspection Report from the CPF.
- Menu of all food items to be served.
- Valid Texas Driver License for all persons who will drive the MFU.
- Proof of insurance for the MFU.
- Proof of current registration for the MFU.

### Establishment

- MFU must remain mobile at all times while operating within Anna City Limits, except when part of a permitted temporary event. MFUs cannot park and serve customers for more than a few minutes, at any one location, before moving on to a new location.
- Must be enclosed, like a fixed establishment.
- Must have tight-fitting doors and windows to protect from entry of pests.
- Walls and ceilings must be smooth, easily cleanable, and light in color.
- Walls and ceilings must protect against entry of rodents and insects.
- Screens at ventilation points or windows must be at least 16 mesh to 1-inch.
- Exterior surfaces must be constructed of weather-resistant materials.
- Pushcarts do not need to be enclosed but must have overhead protection.
- City of Anna health permit must be clearly visible and displayed on the right rear of the vehicle.

### Water

- Hot and cold water must be under pressure, permanently installed, and supplied to all sinks.
- Water supply must meet the demands of the operation.
- Potable water tank and fill hose must be permanently installed, labeled as “Potable Water”, and equipped with a ¾-inch, or less, inlet connection.
- Waste retention tank for liquid waste must be 15% larger than the potable water tank, leak proof, and be permanently installed.
- Waste retention tank must be labeled “Waste Water”, sloped to a drain that is 1 inch I.D., and equipped with a shut-off valve.
- Liquid waste connections must be different in size and type than potable water connections.

- These requirements also apply to pushcarts.

### **Equipment**

- Equipment must be adequate to maintain hot and cold Time/Temperature Control for Safety (TCS) foods at required temperatures (41°F or below for cold foods; 135°F or above for hot foods).
- Food contact surfaces of equipment, including tables and counters, must be durable, corrosion-resistant, and non-absorbent.
- MFU's must provide ONLY single service articles to consumers.

### **Manual Warewashing and Hand Sinks.**

- At least one handwash sink is required. Handwash sink must be supplied, at all times, with hot water, soap, and single-use paper towels.
- A 3-compartment sink, for washing, rinsing, and sanitizing equipment and utensils, is required. Each individual compartment of the 3-compartment sink must be large enough to completely submerge the largest piece of equipment or utensil. The 3-compartment sink must be supplied with a drain board for soiled items, and a drain board for air-drying of cleaned/sanitized items.
- Hot and cold water, under pressure, must be supplied to all sinks.

### **Central Preparation Facility (CPF) and Servicing Area**

- CPF is formerly referred to as a commissary.
- The MFU must operate from a CPF, or other fixed establishment, and must report to such location for supplies, cleaning, and servicing operations.
- The CPF must be an approved retail food establishment, at which the following operations are done:

1. Food is prepared, stored, wrapped, or packaged.

2. The MFU is supplied with fresh water and ice.

3. Wastewater and other liquids are properly disposed.

4. Food-contact surfaces, or items not capable of being immersed in the MFU 3-compartment sink, are cleaned and sanitized.

- The MFU operator must maintain the most recent inspection of the CPF on the unit at all times.
- If the CPF or servicing area is not owned by the MFU operator, a signed letter of authorization is required.
- Use of a private residence as a CPF is PROHIBITED.

**The Following are additional requirements, specific to the type of MFU to be permitted. For any questions, please contact the Community Enhancement and Compliance Division at (214) 831-5333.**

#### **Mobile Kitchen Minimum Requirements**

- Name and phone number displayed on at least one side of vehicle, with minimum 4” letters and numbers.
- City of Anna health permit must be clearly visible and displayed on the right rear of the vehicle.
- Internal thermometers for all hot hold and cold hold units.
- Probe thermometers to check internal temperatures of food products.
- Proper storage of chemicals, away from food products and equipment.
- All raw food products must be stored below cooked or ready-to-eat (RTE) food products.
- Proper labeling on ALL pre-packaged food NOT prepared on-site.
- Gloves for handling all RTE food items. **BARE HAND CONTACT WITH RTE FOOD ITEMS IS NOT ALLOWED.**

#### **Roadside Vendor Minimum Requirements**

- Name and phone number displayed on at least one side of vehicle, with minimum 4” letters and numbers.
- City of Anna health permit must be clearly visible and displayed on the right rear of the vehicle.
- Roadside Vendors can sell ONLY pre-packaged food items.
- Internal thermometers for all hot hold and cold hold units.
- Probe thermometers to check internal temperatures of food products.
- Proper labeling on ALL food items.
- Proper storage of chemicals, away from food products and equipment.

#### **Ice Cream Truck Minimum Requirements**

- Name and phone number displayed on at least one side of vehicle, with minimum 4” letters and numbers.
- City of Anna health permit must be clearly visible and displayed on the right rear of the vehicle.
- Internal thermometers must be present in all freezer units and must measure to 0°F.
- Freezer units must be commercial grade, and NSF approved.
- All items sold must be pre-packaged and properly labeled.
- All items sold must be purchased from a permitted facility.
- Dry ice may be used to help maintain proper freezing temperatures.

### **Push Cart Minimum Requirements**

- Name and phone number displayed on at least one side of vehicle, with minimum 4” letters and numbers.
- City of Anna Permit should be displayed and clearly visible.
- Internal thermometers for all hot hold and cold hold units.
- Probe thermometers to check internal temperatures of food products.
- Proper labeling on ALL food items.

Gloves for handling all RTE food items. **BARE HAND CONTACT WITH RTE FOOD ITEMS IS NOT ALLOWED.**