

GARLAND HEALTH DEPARTMENT

Construction and Equipment Standards for Mobile Food Preparation Vehicles

CLASS 10

MOBILE FOOD PREPARATION VEHICLES



GARLAND

HEALTH

1720 Commerce St.
Garland, TX 75040
Phone: (972) 205-3460
Fax: (972) 205-3505

The Garland Health Department is pleased to provide owners and operators with this comprehensive listing of structural standards for proposed mobile food preparation vehicles.

It is obvious that a mobile food preparation vehicle is more likely to be maintained in a sanitary condition if it is properly designed, durable, and can be expeditiously cleaned. Additionally, in a properly designed vehicle, food service sanitation inspections can focus on those more important items such as temperature control, food handling techniques, and general quality control rather than problems of deteriorated structures and equipment which are difficult to repair after the vehicle is open for business. It is our hope that this listing of structural standards will result in a monetary savings by providing you with a vehicle than can be easily and rapidly cleaned as well as durable, thereby minimizing maintenance requirements.

While we have made a concerted effort to provide the reader with as much detail as possible, we understand that questions may arise. If so, we ask that you do not hesitate to call an Environmental Health Specialist at 972/205-3460 who will be most happy to set up a meeting and discuss your proposed operation in detail.

We sincerely wish you the very best in your endeavor!

City of Garland
Health Department
Environmental and Consumer Health Division

**GARLAND HEALTH DEPARTMENT
CONSTRUCTION AND EQUIPMENT STANDARDS
FOR FOOD SERVICE ESTABLISHMENTS**

CLASS 10 – MOBILE FOOD PREPARATION VEHICLES

A. Characteristics of Class:

Class 10 establishments are mobile food preparation vehicles upon which food is cooked, wrapped, packaged, processed, or portioned for service, sale, or distribution.

B. Floor Surface Requirements:

Floor surfaces shall be constructed of stainless steel, metal with baked-on enamel finish, or an equivalent material as approved by the Health Department. Mobile units preparing only sno-cones, ice cream, sandwiches, or precooked sausage links may utilize commercial grade sheet vinyl or vinyl-composition tile (VCT). The installation of exposed utility lines and pipes on the floor is prohibited.

C. Wall Surface Requirements:

Wall surfaces shall be constructed of stainless steel, metal with baked-on enamel finish, fiberglass-reinforced plastic (FRP), or an equivalent material as approved by the Health Department.

D. Ceiling Surface Requirements:

Ceiling surfaces shall be constructed of stainless steel, metal with baked-on enamel finish, fiberglass-reinforced plastic (FRP), or an equivalent material as approved by the Health Department.

E. Vermin Control Requirements:

Outer openings shall be sealed to protect against the entrance of vermin and dust. Service openings shall be limited to 225 square inches each. Such openings shall be spaced a minimum of 18 inches apart. Service openings shall be provided with screen doors, which shall be closed except during actual service of food to customers. All food preparation and service operations shall be conducted inside of the vehicle.

F. Sink Requirements:

1. A three-compartment sink shall be provided for washing, rinsing, and sanitizing utensils and kitchenware. Each compartment shall be of sufficient size to immerse the largest utensil or kitchenware used. This sink shall have hot and cold running water available to each sink basin.
2. A hand wash sink shall be provided which has hot and cold running water. This sink shall be separate from the three-compartment sink.

G. Equipment Specifications and Requirements:

1. All surfaces of equipment located in the food preparation area of the vehicle shall be constructed of stainless steel or similar noncorrosive, easily cleanable material. All equipment shall be installed in such a manner as to ensure cleanability.
2. Floor-mounted equipment shall be sealed to the floor or elevated on legs to provide at least a six-inch clearance between floor and equipment. Unless sufficient space is provided for easy cleaning between and behind each unit of floor-mounted equipment, the space between it and adjoining equipment units and between it and adjacent walls shall be closed or, if exposed to seepage, the equipment shall be sealed to the adjoining equipment or adjacent walls.
3. Aisles and working spaces between units of equipment and walls shall be unobstructed and of sufficient width to permit employees to perform their duties without contamination of food or food-contact surfaces by clothing or personal contact.
4. Mobile Food Units shall provide only single service articles for use by the consumer.
5. Each mobile food preparation vehicle shall be equipped with sufficient refrigerators, freezers, and hot-holding devices to maintain time-temperature control for safety (TCS) foods at safe temperatures at all times. The Health Department may require additional refrigeration methods as needed to supplement existing refrigeration units to assure safe temperatures can be met.
6. Adequate electrical power shall be provided to operate all refrigeration, hot-holding, water supply, lighting, and ventilation systems on the vehicle at all times.

H. Ventilation Requirements:

Ventilation hoods with grease-intercepting filters shall be provided over all fryers, grills, and griddles.

I. Electrical Requirements:

1. A minimum of fifty (50) foot-candles of light shall be provided in all areas of food preparation and utensil washing. All lights shall be equipped with protective shields.
2. Adequate electrical power shall be provided to operate all refrigeration, hot-holding, water supply, lighting, and ventilation systems on the vehicle at all times.

J. Water and Wastewater Requirements:

1. Each mobile food preparation vehicle shall have a potable water system under pressure. The system shall meet the requirements of Texas Food Establishment Rules 228.149(f) and be of a capacity sufficient to furnish enough hot and cold water for all food preparation, utensil washing, sanitization, and handwashing activities. A water heater shall be provided which is capable of producing 100° F water. Hose connection valves or inlets shall be properly labeled as "Potable Water", be 19.1 mm (3/4 inch) in inner diameter or less, and be provided with a hose connection of a size or type that will prevent its use for any other service. It shall also be covered with a screw-on cap, which remains attached to the vehicle.
2. The mobile food preparation vehicle liquid waste retention system shall be sloped to a drain that is 25 millimeters (1 inch) in inner diameter or greater, equipped with a shut-off valve. Systems shall be permanently installed, leak-proof, and be provided with a liquid waste tank with a capacity at least 15% greater than the fresh water tank. The sewage holding tank shall be sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve. If a toilet is provided, wastewater from the toilet shall be held separately from other wastewater. All connections on the vehicle for servicing the Mobile Food Unit waste disposal facilities shall be of a different size or type than those used for supplying potable water and be properly labeled as "waste water".

K. Operational Requirements:

1. A central preparation facility is a food establishment from which mobile food preparation vehicles operate and at which such units are stored or parked, serviced, cleaned, supplied, and maintained. Any food establishment used as a central preparation facility shall be permitted and inspected by a local health authority or the Department of State Health Services; be constructed in a manner approved by the health authority; and meet all applicable zoning, health, building, and fire codes.
2. All mobile food preparation vehicles shall operate from a central preparation facility. The mobile food preparation vehicle shall return to a central preparation facility on a daily basis for food, supplies, and cleaning and servicing operations.

3. All mobile food preparation vehicles shall operate from a central preparation facility or other fixed food service establishment permitted to sell food at the wholesale level and shall report at least daily to this location for all cleaning and servicing operations.
4. Any person desiring to obtain a permit to operate a mobile food preparation vehicle shall submit properly prepared plans for the vehicle which identify vehicle size, equipment, equipment schedule, finish schedule, plumbing, electrical service, and lighting.
5. All mobile food preparation vehicles shall have a valid food service permit from the City of Garland
6. A schedule of all stops, including location and time of day, shall be submitted at the time of application. The permittee shall submit updated schedules to the Health Department each calendar quarter on or before January 1, April 1, July 1, and October 1. Updated schedules shall be submitted regardless of whether changes in stops have occurred.
7. Each mobile food preparation vehicle shall be operated by a registered food manager. Any additional food handlers in the vehicle shall possess valid food handler certificates.
8. Mobile food preparation vehicles shall operate only where the written permission of the property owner or authorized agent of the property owner has been granted to allow the operation of the mobile food preparation vehicle and to allow lawful inspection of the vehicle while on the premises. A copy of such written permission shall be maintained in the vehicle at all times.
9. Alteration, removal, attachments, additions, placement or change in, under, or upon the Mobile Food Unit that would prevent or otherwise reduce ready mobility is prohibited. The Garland Health Department may require a Mobile Food Unit to come, on an annual basis or as often as required, to a location designated by the regulatory authority as proof that the Mobile Food Unit is readily moveable.
10. All invoices and receipts for food supplies shall be maintained on the vehicle for inspection by the Health Department.
11. Must provide a menu of all food items to be sold.

Conditions for Issuance of Mobile Food Vehicle Service Permit:

1. Review all mobile food requirements listed in Texas Food Establishment Rules and City of Garland's Ordinances.
2. Schedule and comply with orders from initial permitting inspection.
3. Applicant must have completed application for Food Service Permit and paid necessary fees. The annual permit fee is \$450.00.

**GARLAND HEALTH
DEPARTMENT
FORMS**



FOOD SERVICE PERMIT APPLICATION

1720 Commerce Street
Garland, TX 75040
(972) 205-3460
(972) 205-3505 Fax

Mailing Address
Health Department
P.O. Box 469002
Garland, TX 75046-9002

OFFICE USE ONLY	
Fee:	_____
Permit:	_____
Class:	_____ Area: _____
Issue Date:	_____
Exp. Date:	_____
<input type="checkbox"/> Renewal	<input type="checkbox"/> Mgr. Chg. <input type="checkbox"/> New
REC'D BY/RECEIPT #:	

BUSINESS INFORMATION

Business Name: _____

Business Address: _____

Business Phone: _____ Total Number of Employees _____

Corporate Name: _____

Corporate Mailing Address: _____

If manager is not business owner, list name(s), address(es), and phone number(s) of owner(s), franchise holder(s), corporate supervisor(s), area manager or other responsible party:

Where would you like this application to be mailed to next year, Corporate or Business Address? _____

MANAGER INFORMATION

*Corporate representative cannot sign for the local store manager.
Permits will not be issued with corporate signature.*

ALL INFORMATION IN THIS SECTION MUST BE COMPLETED. FAILURE TO COMPLY MAY DELAY ISSUANCE/RENEWAL OF PERMIT.

Manager's Name: _____

Manager's Address: _____

Manager's Home Phone: _____

Date Manager Was Employed At Present Store: _____

Texas Driver's License #: _____ Date of Birth: _____

Race: _____ Sex: _____

Manager's Normal Weekly Schedule: _____

I certify that the information provided above is complete, true and accurate to the best of my knowledge. I will also abide by all provisions of the City of Garland Health Code to the best of my ability.

Manager's Signature: _____ Date: _____

Registered Food Service Manager Application



1720 Commerce Street
Garland, TX 75040
(972) 205-3460
(972) 205-3505 Fax

Mailing Address
Health Department
P.O. Box 469002
Garland, TX 75046-9002

HEALTH DEPT. OFFICE USE ONLY

Fee: \$30.00

Area: _____

Issue Date: _____

Exp. Date: _____

Recd By/Receipt #: _____

BUSINESS INFORMATION

Name of Establishment: _____

Business Address: _____

Business Address: _____ Zip Code: _____

Business Phone: _____

ALL INFORMATION IN THE SECTION BELOW MUST BE COMPLETED. FAILURE TO COMPLY MAY DELAY ISSUANCE OF PERMIT.

APPLICANT INFORMATION

Applicant Name: _____

Applicant Home (Street) Address: _____

Applicant Home (City/State) Address: _____ Zip Code: _____

Applicant Home Phone: _____ Date of Birth: _____

Driver's License # and State: _____

CERTIFICATION TRAINING INFORMATION

(ALL APPLICATIONS MUST BE ACCOMPANIED BY A COPY OF THE CARD ISSUED TO YOU BY THE STATE OF TEXAS)

Manager Certification Training was provided by: _____

Date Course Was Completed: _____

I hereby certify that the above information is true and accurate.

Applicant Signature

Date