

TYPES OF MOBILE FOOD VENDORS

PREPACKAGED FOOD ONLY

Unit that serves only food that is prepared, packaged in individual servings, transported, and then sold to consumers.

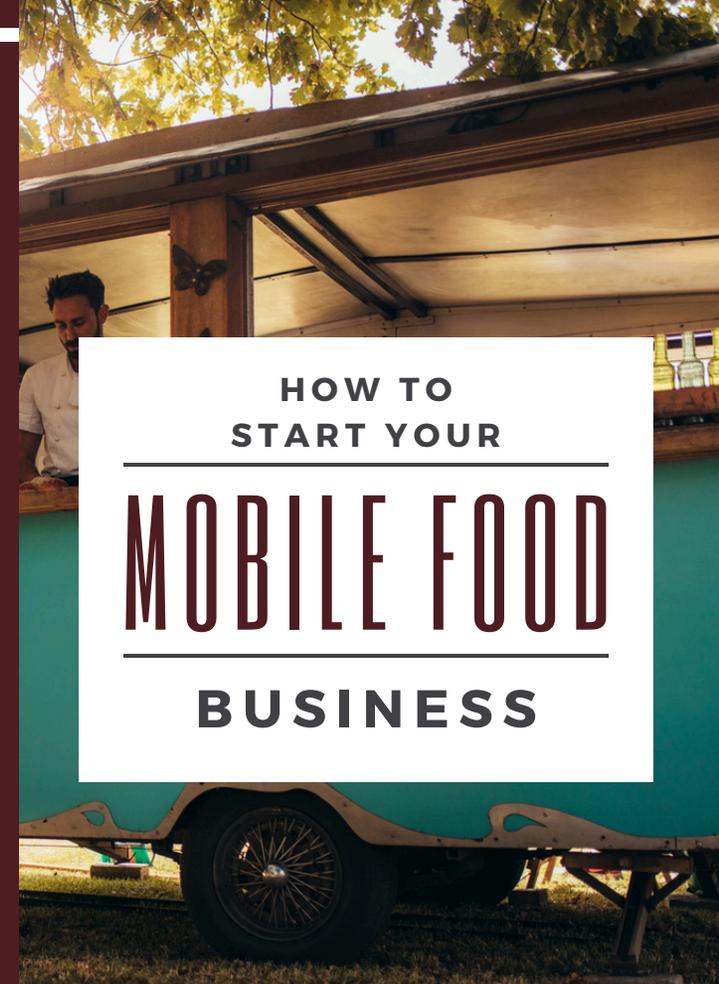
OPEN AND/OR FOOD PREP

Unit that serves food that is prepared on the mobile unit and then sold to consumers.

PUSH CARTS

Cart or trailer that can be moved but is not self-propelled. Limited items can be sold on push carts.

NO FOOD OR INGREDIENTS SHALL BE STORED OR PREPARED AT HOME



HOW TO
START YOUR

MOBILE FOOD BUSINESS

THE CITY OF
BURLESON
TEXAS
Environmental
Services

Municipal Service Center
725 SE John Jones Dr
Burleson, TX 76028

(817) 426-9635

environmentalservices@burlesontx.com

THE CITY OF
BURLESON
TEXAS
Environmental
Services

IT'S EASY AS...

#1

PLAN REVIEW

Before purchasing, altering, or operating a mobile food unit, it is highly suggested that you contact the Environmental Services Division to discuss your plans for your mobile unit, due to the fact that not all mobile units meet the required specifications. Please contact the Environmental Services Division to schedule an appointment to discuss the type of mobile vending business you would like to operate.

REQUIRED DOCUMENTS

#2

Once you have gone through the plan review process and received approval, you need to prepare your mobile unit to meet all the requirements and specifications discussed during your plan review. In addition, you will need to bring the required documents as they pertain to your type of mobile unit:

- Sales Tax Permit
- Vehicle Registration
- Texas Drivers License
- Notarized Commissary* Letter (Original)
- Copy of Commissary Health Permit
- Commissary's Most Recent Health Inspection Report
- Food Manager Card(s)
- Food Handlers Card(s)
- Notarized Restroom Letter (if stationary)
- Full Menu with Days/Hours of Operation

#3

PERMIT INSPECTION

Once you have met all of the requirements from your plan review and have gathered your required documents, contact the Environmental Services Division to schedule an inspection of your mobile unit. Permit inspections will take place at the Municipal Service Center, 725 SE John Jones Drive, Burleson, Tx, 76028. Park your mobile unit along the side of the building. You must provide a generator at the time of inspection. It is recommended that you arrive 30 minutes prior to your appointment to ensure your equipment and hot water have reached the proper temperature.

You cannot operate your mobile unit until you have paid for and received your health permit. Operating without a health permit will result in a citation.

*Commissary

Fixed food service establishment permitted and regularly inspected by Environmental Services or other health authority. Mobile vendors shall use this facility to:

- Service unit every day of operation
- Drain waste water
- Refill potable water
- Clean mobile unit
- Store foods
- Cook foods not easily prepared on mobile unit

BEING READY FOR THE INSPECTION

Ensure you meet A to Z, depending on the type of mobile unit, at the time of inspection:

- A. Commercially manufactured vehicle
- B. Vehicle is clean and free of debris or residue
- C. All food from approved source
- D. Smooth, durable and easily cleanable walls, floor, and ceiling
- E. Adequate work space, 3 foot aisles
- F. Food items stored at least 6 inches off the floor
- G. Lighting that is shielded and bright
- H. Widely spaced caution lights in front and rear of vehicle
- I. Small and/or screened pass thru window
- J. Storage and display space adequate for operation needs
- K. 15-gallon minimum potable water tank
- L. Liquid waste tank 15% larger than potable tank
- M. Hand sink available with 100°F hot water, soap, and paper towels
- N. Three-compartment sink with 110°F hot water
- O. Approved dish soap, sanitizer, and test strips
- P. Commercial equipment at proper temperature; 41°F or below
- Q. Ice properly drained and stored
- R. Easily cleanable food contact surfaces; plastic or stainless steel
- S. Thermometer in hot and cold food storage areas
- T. Stem thermometer with 0-220°F range
- U. Proper storage of food, food containers, and serving utensils
- V. Proper storage of single-service items
- W. Approved chemicals labeled and properly stored
- X. Self-service areas protected with sneeze guard
- Y. Commissary daily record required
- Z. Outdoor cooking surfaces tightly enclosed and constructed to prevent contamination