

## Mobile Food Unit Application

The Mobile Food Unit Application and the Mobile Food Unit Routing Form must be submitted to the Environmental Health, Safety, Risk and Emergency Management (EHSREM) department at least 45 days prior to the event to ensure ample processing time.

<b>Business Information</b>				
Food Establishment: _____		Contact Name/Title: _____		
Contact Phone Number: _____		Contact E-Mail: _____		
Responsible Party (RP) Name: _____		RP Phone/E-mail: _____		
Mailing Address: _____				
Street (include Suite/Unit)		City	State	Zip Code
Event: _____		Event Date: _____		Event Time: _____

<b>Mobile Unit Information</b>				
Unit Type:	Motor Vehicle	Trailer	Other: _____	VIN: _____
Make: _____	Model: _____	Year: _____	License Plate: _____	
List All Menu Items: _____				

<b>Documentation Checklist</b> (attach all documents)	
Yes   No   N/A	Mobile Food Unit Health Inspection Form completed within the past 12 months from a local Texas jurisdiction
Yes   No   N/A	Central Preparation Facility (or Commissary Kitchen) Authorization (see page 3)
Yes   No   N/A	Central Prep Facility Fixed/Retail Food Establishment Permit
Yes   No   N/A	Central Prep Facility Health Inspection Form completed within the past 12 months from a local Texas jurisdiction
Yes   No   N/A	Certified Food Manager Certification
Yes   No	Food Handler Permit(s)
Yes   No	Certificate of Liability Insurance
Owner/Responsible Party Name: _____	
Signature: _____ Date: _____	

<b>EHSREM Reviewer Comments:</b>	<p style="text-align: center;"><b>EHSREM Final Approval</b></p> <p><input type="checkbox"/> Yes</p> <p><input type="checkbox"/> No</p> <p>Date: _____</p>
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1. **OPERATION:** All state and local rules and ordinances related to the mobile vending operation must be adhered to at all times.
2. **NO HOME PREPARED FOOD MAY BE SERVED TO THE PUBLIC.**
3. **THE USE OF EXTERNAL EQUIPMENT IS NOT ALLOWED:** All equipment **MUST** be contained within or on the mobile unit at all times and must be properly enclosed.
4. **CENTRAL PREPARATION FACILITY (CPF) USE:** Report to your central preparation facility to service your unit. No open food preparation or handling may occur at the CPF unless the mobile vending permit owner holds a separate and valid Food Establishment permit at the CPF location. A CPF Log sheet documenting all CPF visits must be maintained on the mobile vending unit at all times for review at the request of the Health Department.
5. **REFRIGERATION AND HEATING:** Unit must have adequate hot and cold food storage facilities to maintain food products at the required temperatures. Hot foods must be held at 135°F or above. Cold foods must be stored at 41°F or below.
6. **THERMOMETER:** Metal stem dial thermometers with a range of 0-220°F and accurate to +/- 2°F must be provided on mobile food units on which food is prepared in order to monitor food temperatures. Locate additional thermometers in all refrigeration/cold-hold units.
7. **LABELING:** All pre-packaged, self-service food items offered must be properly labeled in adherence with the Texas Food Establishment Rules requirements.
8. **MOBILITY:** Units must maintain a state of mobile readiness at all times. The health authority may prohibit alteration, removal, attachments, placement or change in, under, or upon the mobile food establishment that would prevent or otherwise reduce ready mobility.
9. **UTILITIES/WATER:** Permanent utilities (i.e. plumbing, gas, electrical, water) may not be attached to the unit at any time. At no time during operation is the mobile unit to be attached to a water hose or any other permanent water supply.
10. **HOLDING TANKS:** Fresh and wastewater holding tanks must be properly sized, permanently installed on the unit and equipped with a valve to empty/fill the tanks from the exterior of the unit in a manner which prevents contamination of ground surfaces or mobile unit.
10. **HOT AND COLD WATER:** Unrestricted units must maintain a safe and secure water supply. Hot and cold water must be available under pressure for immediate use to all sinks at all times of operation.
11. **HANDWASHING:** Soap, single use towels and hot water must be supplied to hand sinks at all times.
12. **CERTIFIED FOOD MANAGER / FOOD HANDLER:** Unrestricted units must post and maintain at least one (1) employee's original Food Manager Certificate on unit at all times. All other employees must have valid, state approved Food Handler Training Course.

I have read and understand the items of responsibility listed above, and I agree to comply with all of the requirements. I further understand that observed violations of these requirements may result in permit suspension and/or legal charges being filed.

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Owner/Responsible Party Signature

Printed Name

Date

