Mobile Food Vender Guidelines

A Health Permit is required for any mobile food service in the City of Richardson. **Applications** for Mobile Food Vendor permits are available at the Richardson City Hall, 411 W. Arapaho Rd., room 107, or on the internet at www.cor.net. There are two types of permits: a) Cold/Catering trucks, which carry prepackaged foods only, including ice cream vendors, and b) Hot Trucks where food is prepared on the vehicle. **An appointment will be necessary for the inspection of the vehicle**.

The following is intended to answer frequently asked questions about mobile food vending in the city of Richardson and are basic guidelines. The City of Richardson has adopted the Texas Food Establishment Rules. Additional information about food safety and food service is available in the Texas Food Establishment Rules or by contacting the Health Department. 972-744-4080.

GUIDELINES FOR ALL MOBILE FOOD VENDORS.

- 1) **Commissary required**: A signed commissary agreement is required at time of inspection. Commissaries are required to have a valid Health permit. A copy of the current permit is required if the facility is outside the Richardson area. All food storage, vehicle cleaning, and waste water disposal is to be done at the commissary.
- 2. An **itinerary** listing vending times and locations is required at permitting. You are required to notify the Health Department if your itinerary changes. No vending is allowed in the city parks without the consent of the Parks Dept. Mobile food vendors are subject to in-field inspections.
- 3. All food products must be from an approved source. Home preparation or storage of food is not allowed.
- 4. Foods may be prepared and wrapped at the commissary before being placed on the truck for sale. Packaged foods are to be properly labeled with the manufacturer name and address, net weight or count, and list of ingredients.
- 5. All potentially hazardous foods (such as meat, poultry, fish, or dairy products) must be maintained at the proper temperature (41 degrees F. or below, or 140 degrees F. or above). Mechanical hot holding and refrigeration equipment is required. A probe type food thermometer is to be used to monitor food temperatures.
- 6. Mobile food units shall provide only single service articles (paper plates, plastic forks/ spoons, paper napkins, etc.) for use by the consumer.
- 7. All self-service condiments, including relish, mustard, ketchup, onions, etc., must be in single service packets or dispensers.
- 8. Ice for human consumption must be stored separately from ice used to chill beverage containers. Ice storage units must drain to a retention tank to prevent drink cartons, bottles or cans from being submerged in melted ice water.
- 9. The mobile unit is a commercial operation. The unit, equipment and utensils are to be designed and constructed for durability and ease of cleaning. Equipment that meets or exceeds standards of the NSF (National Standards Foundation) is approved for use in the City of Richardson. All mobile units must return to the commissary daily for cleaning.
- 10. A covered trash container is required.

- All food handlers must wash hands as frequently as necessary to keep them clean.
 Handsinks are required to have a supply of hot and cold water, handsoap and paper
 towels. Disposable gloves are required if bare hands are used to handle ready to eat
 foods unless an alcohol hand sanitizer is used after handwashing. Utensils such as
 spoons, scoops, or tongs are to be used where possible.
- 2. Food handlers are required to attend Food Handler Training. Classes are held regularly at the Health Department. A list if classed is available by calling (972) 744-4081 (6) (1). The class list is also available on the internet site, www.cor.net.
- 3. Adequate supplies of potable water must be provided for handwashing, utensil washing, rinsing and sanitizing, and food preparation.
- 4. Adequate hair restraints are required in the food prep area.
- 5. Eating, drinking, chewing gum or the use of any tobacco product is prohibited in the food preparation/service area.
- 6. Foods, food containers, and single service items are to be covered and store in a way to prevent contamination.
- 7. Open, unprotected displays of foods are not allowed.
- 8. Utensil washing sinks are required for the convenient wash, rinse and sanitizing of food utensils, equipment, and food contact surfaces. Sinks are required to have hot and cold water, dish soap and sanitizer. Test strips are required to monitor the concentration of the sanitizer.
- 9. All cleaners/chemicals must be labeled and used in accordance with the label instructions. Chemicals are to be stored to prevent contamination of food, single service items or utensils.
- 10. Vent hoods with removable filters are required over cooking equipment.
- 11. All waste water from sinks, steam tables, etc. must drain into a retention tank for disposal at the commissary.