

AMARILLO BI-CITY-COUNTY HEALTH DISTRICT

Environmental Health Department

378-9472



Prevent, Protect, Promote



City of Amarillo

MOBILE FOOD ESTABLISHMENT RULES

No person, firm or corporation should be allowed to operate or maintain a mobile food establishment (MFE) where food or beverages are served to the public without a valid permit issued by this department. Our jurisdiction includes Amarillo, Canyon, Potter and Randall Counties. A plan review and at least one operational inspection will be required prior to issuing the permit. A drawing or set of plans that detail how your mobile unit is designed is required. We also must know the full menu of food and beverages along with the proposed equipment. Based on the limitations of the mobile food establishment, restrictions will be placed on the operation. A written hazard analysis plan may be required prior to opening.

SERVICING AREA or Central Preparation Facility

The MFE must be operated in conjunction with a permitted, fixed-location food establishment that will be the servicing area for the MFE. The servicing area must have installed and properly plumbed and inspected hand wash sink, three compartment sink and a mop sink with hot and cold running water under pressure. This facility must be permitted and the MFE unit must report to this facility for supplies, cleaning and servicing. The servicing area must provide a variety of services including:

- storage and preparation facilities for food products (including refrigeration and cooking equipment)
- connected to an approved water supply
- connected to an approved waste water system
- storage and cleaning facilities for equipment and utensils
- storage and maintenance of supplies
- personnel resources
- adequate size to accommodate its own operation and those of the MFE
- have garbage and solid waste pickup for all solid wastes
- surface of the servicing area must be smooth non- absorbent material such as concrete or machine-laid asphalt that is graded to drain.

PLAN REVIEW

At the time the application for the MFE and servicing area is submitted, you must have the following available for the Registered Sanitarian to review:

- Menu
- Number of anticipated customers
- Days and hours of operation of the MFE
- Drawing of the MFE and servicing area (**plans for servicing area must be submitted to Building Safety**)
- **Name of the person in charge and within 45 days of opening, this person must be a certified food manager**

Revised October 2008

These guidelines were established in accordance with the Texas Food Establishment Rules, the Federal Food Code and the Conference for Food Protection "Recommended Guidance for Mobile Food Establishments 2006.

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TYPES OF MOBILE FOOD ESTABLISHMENT UNITS

Self-sufficient Vehicle or trailer

These units are capable of preparing some food/drink and have hot and cold storage equipment, dry storage, utensil washing sinks and a hand-washing sink properly plumbed on the unit. The unit has a self-contained potable water supply and a wastewater storage system.

Vehicle or Trailer that is not self-sufficient

These units are capable of dispensing hot and cold food/drink. They have equipment that holds food/drink either hot or cold but does not have the facilities to cook or reheat food. These units have a hand-washing sink but do not have utensil-washing sinks. These units will have self-contained water and waste water system.

Push Cart

These units are not self-propelled and must be hauled or pushed to move them from one location to another. These types of units offer limited foods/drinks that are prepared at a servicing area. The units must be designed to safely serve food/drinks from the unit. These units usually have accessory components such as coolers with ice for cold hold. Hand washing must be available via a memorandum with the property owner to furnish adequate hand washing or a portable hand-washing unit must be present at the unit. A servicing area must be available and used for food storage, single-service/single use storage, utensil storage, utensil washing, cart washing, access to potable water and the disposal of wastewater and garbage.

Pre-Packaged Mobile Food Establishments

If you furnish food/drink in a package and then serve the food/drink to the customer in the same unopened package, we may issue a variance and not require a servicing area. If you meet all of the following conditions the variance will be issued until you no longer meet all these requirements:

- Receipts available at all times documenting when food items were purchased from an approved wholesale food establishment
- Mobile food unit is never found dirty
- No complaints have been investigated and found true within the last year

Identification and permit number displayed

Name, address and permit number must be displayed on the outside of the mobile unit in letters at least 3" high on at least two sides of the unit.

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If the mobile food unit is used at a fair, carnival or other special event, it must be permitted as a temporary food establishment.

Food preparation at the mobile food establishment

The person in charge will be responsible for the overall operation of the MFE. The menu and manner for transportation, storage, cooking, preparation and service of the food and beverage items must be specifically identified and evaluated by the Registered Sanitarian. Any changes to the menu must be submitted and approved by the Registered Sanitarian prior to service.

Bathroom facilities

All employees must have access to adequate bathroom facilities during the operation of the MFE. Hot and cold water under pressure for hand washing with soap and paper towels or an electronic hand-drying device must be present.

Food Source and Temperature

All food must be obtained from sources that comply with the law. All meat and poultry must come from United States Department of Agriculture (USDA) or Texas inspected facilities. Food must come from approved sources.

Home canned foods are **NOT** allowed. No food can be cooked or prepared at home. Ice must come from an approved, inspected source.

A private home may not be used for the storage of food or related items. Food and related items can only be stored on the secured MFE, at the servicing area or at the commercial establishment from which it is purchased.

Preparation

All food that must be hot or cold or that is pre-cooked and pre-cooled on the MFE or at the servicing area must be pre-approved by the Registered Sanitarian. The Registered Sanitarian may require time and temperature logs at any time.

Leftovers must be discarded at the end of the business day.

All cooking and serving areas must be protected from contamination. Cooking equipment must be segregated from public access. Patrons or other unauthorized individuals must be prohibited from accessing the food operations areas. Most of the food preparation and cooking must occur within the permitted servicing area kitchen.

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Food Display

All food/drink shall be protected from customer, handling, coughing, sneezing or other contamination by wrapping, the use of food shields or other effective barriers. Condiments must be dispensed in single service type packaging, in pump-style dispensers or in protected squeeze bottles, shakers or similar dispensers which prevent contamination of the food items by workers, patrons, insects or other sources.

Cooking Equipment

The cooking and reheating equipment used on the MFE must be capable of heating all of the foods offered from the MFE to their required cooking temperatures within two hours or less. If proper temperatures cannot be attained using the equipment on the MFE, then cooking and reheating must occur at the servicing area and will not be allowed on the MFE.

Hot food units

A MFE serving hot food must have equipment to keep the hot food at 135°F at all times. If the equipment is not electrical, but propane or natural gas operated you must contact the Fire Marshall and obtain guidelines on how to comply with the fire code.

Cold food units

A MFE serving cold food must have equipment to keep the cold food at 41°F at all times. If the equipment is not electrical, but propane or natural gas operated you must contact the Fire Marshall and obtain guidelines on how to comply with the fire code.

Water Tank

If sinks are required for the MFE then a water tank must be constructed of a durable material that is food safe, durable, nonabsorbent, and sufficient in weight and thickness to withstand repeated washing. It must be finished to have a smooth, easy to clean surface inside and out. Cast iron, lead, copper, galvanized metal and wood are not allowed. Only food grade plastics are allowed.

- The inlet must be $\frac{3}{4}$ inch in diameter or less
- Provided with a hose connection of a size or type that will prevent its use of any other service.

Water supply

The source of water must come from a public water supply. The water supply on the MFE must be large enough to furnish hot and cold water for food heating, utensil cleaning and sanitizing, hand washing and clean up of food serving areas within the MFE. The water must be available at all times when the MFE is in operation. The water system must be properly plumbed and all piping and fixtures properly plumbed. The tanks and associated plumbing must be flushed and sanitized before the MFE is placed into operation. The tanks and plumbing fixtures must be routinely flushed between

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times of use. The person in charge must operate the water tanks, pump and hoses in such a manner to ensure no contamination of the water supply occurs and a backflow- preventer or bib connector may be required to ensure no cross connection occur.

Waste retention

If liquid waste results from operation of a MFE the waste must be stored in a permanently installed retention tank.

- The tank must be sized at least 15% larger in capacity that the water supply tank
- The tank must be sloped to a drain that is 1 inch in inner diameter or greater
- A shutoff valve must be properly plumbed to the retention tank
- All connections on the vehicle for servicing the MFE liquid waste disposal must be of a different size or type than those used for supplying potable water to the MFE
- Sewage and other liquid wastes must be removed from the MFE at the servicing area or by a licensed sewage pumping company and disposed of at a sanitary sewer connection

Hoses

A hose used to fill a potable water tank must be safe, durable, corrosion-resistant, nonabsorbent, resistant to pitting, chipping, and food grade.

Outer openings

The MFE and the central preparation facility must have windows, doors and service windows that are protected against the entrance of insects and rodents. Windows must be kept closed or screened with 16- mesh screen. Doors must be solid self-closing and tight fitting. When doors are open they must be screened with a self-closing screen door or air curtains must be provided and effective against the entrance of insects.

Inside surfaces

Walls, ceilings, and floors must be finished to a durable finish that is easy to clean. No carpeting is allowed. All equipment must be installed so that it is easily cleanable and able to be cleaned and sanitized.

Dry Storage

All food, equipment, utensils and single service items shall be properly stored including storage, which is at least 6" off the ground or floor, protected from contamination.

Temperature Measuring Devices

Thermometers appropriate to the operation must be used for monitoring temperatures for the types of potentially hazardous food prepared

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