



PRE-INSPECTION FOR MOBILE FOOD ESTABLISHMENTS / UNITS

Mobile Food Establishments / Units operating in the City of San Angelo are required to obtain a food establishment permit. A food establishment permit is required for each individual unit. Regulations for mobile food units can be referenced in the Texas Food Establishment Rules (TFER), 25 Texas Administrative Code 229.169. The Environmental Health Division enforces these regulations and permits mobile food units that meet the prescribed criteria. Applications are accepted in the Environmental Health Office. A permit will be issued for the unit after all minimum requirements have been met, an inspection has been completed, approval to operate has been granted and the permit fee has been paid. The minimum construction requirements are provided in the checklist below.

- All refrigeration equipment must maintain a temperature of 41°F or below.
- Equipment for hot holding (135°F) and cold holding (41°F) is maintaining potentially hazardous food (PHD, i.e., raw meat, milk and dairy products) at required temperatures.
- Thermometers provided in all refrigeration units and holding a temperature of 41°F or below. Stem-type cooking thermometers must be available for monitoring food temperatures.
- Food products are obtained from approved sources (i.e., local, inspected grocery stores, inspected manufacturers, etc.) and prepared in an approved facility inspected by our department.
- Only single-service items (disposable cups, plates, etc.) may be used to serve customers
- Home canned foods are not allowed.
- Central preparation facility or other licensed, fixed food establishment (Commissary) is provided for servicing units. All food must be stored and prepared in this unit or in a permitted facility. No food shall be stored or prepared in your home. Must be located in San Angelo or Tom Green
- Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards.
- Potable water inlet is equipped with a hose connection of a size or type that prevents its use for any other purpose. Potable water hose is to be used only to refill the potable water storage tank.
- Potable water must be from an approved source.
- Hot and cold running water under pressure is provided to all sinks (unless **only** prepackage food is sold).

- ___ Three-compartment sink provided for manual ware washing to wash – rinse – sanitize – drip dry. (Solutions of sanitizer should be kept between 50-100 ppm. One capful of bleach to 2 gallons of water)
- ___ Hand wash facilities are to be equipped at all times with hot (100°F) and cold running water, soap, and disposable paper towels. The hand sink must be conveniently located and accessible at all times.
- ___ Liquid waste servicing connection is of a different size than the potable water connections.
- ___ Liquid waste retention tank is provided and its capacity is at least 15% larger than the potable water storage tank.
- ___ Provide written documentation of where the waste water will be disposed. A grease trap is available for use. Inspections and Permits has been contacted if needed.
- ___ Label all toxic items and store away from food and food prep areas, preferably stored at the commissary.
- ___ Effective control measures are used for insects, rodents, and environmental contaminants. Installed screening is at least 16 mesh to the inch. Treatment for insects and rodents can only be applied by a licensed pesticide applicator.
- ___ Mobile food unit is to be constructed of corrosion-resistant, durable, non-absorbent, and easily cleanable materials.
- ___ The unit has easily cleanable floors, walls and ceilings.
- ___ Counters and tables are designed and fabricated for durability and are resistant to denting, buckling, pitting, chipping, and crazing.
- ___ Equipment is installed so that it is easily cleanable and is in clean, sound condition.
- ___ Light bulbs shall be shielded, coated or otherwise shatter resistant.
- ___ Provide outside and inside garbage containers that are durable, easily cleanable, leak proof. Garbage containers shall have a plastic liner and tight fitting lid.
- ___ Toilet facilities for food workers shall be available, including a lavatory with hot and cold running water for hand washing. If arrangements are to be made with a local business, written approval shall be provided to the health department.
- ___ Provide a list to the health department of locations the mobile unit will be operating from. An Itinerant Merchant's permit must be obtained from the Police Department – Records Division.
- ___ Mobile Food Permit is to be posted in a prominent place, easily observed by passers-by.

Comments: _____

Inspectors Signature: _____ **Date:** _____ **Time:** _____