

FANNIN COUNTY HEALTH DEPARTMENT

101 E. Sam Rayburn Dr.-Suite 101 Bonham, Texas 75418 903-583-7455

MOBILE FOOD UNIT REQUIREMENTS

GENERAL :

- All commercial, non-profit, or charitable mobile food units shall comply with these standards to operate.
- No unit is allowed to operate without wheels unless it meets all requirements of a food establishment with toilet facilities for employees, and is connected to an approved water source and a sanitary sewer or septic system.
- These minimum standards are applicable throughout the County (inside/outside city limits).
- Some cities have additional requirements (permits and licenses).

SUBMISSION OF PLANS :

- Plans and specifications indicating proposed layout, arrangement, mechanical plan, construction plans of existing or proposed unit, types of equipment by models, names and whether it is new or used must be submitted.
- Plans must also be submitted for all Mobile Food Unit Commissaries if the commissary is not a food establishment with a current health permit.
- Plans review are conducted with owners/operators on Wednesdays only by appointment

UTENSIL AND EQUIPMENT CLEANING :

- There must be a three-compartment sink with two drainboards, both made of 18-gauge stainless steel.
- The sink must have hot and cold water from an approved source.
- The sink must be of sufficient depth to completely immerse the largest piece of equipment used in the unit.

HANDWASHING :

- There must be a separate lavatory (for washing hands only) with mixing valve or a combination faucet, and hot and cold water.
- There must be single-service towels and liquid soap by dispenser.
- A hand sink in the toilet on the unit may fulfill this requirement if the unit does not exceed 20 feet.

GENERAL CONSTRUCTION :

- The unit shall be constructed in a manner as to prevent the entry of insects, dust, dirt, or other foreign matter.
- All interior walls, wall coverings, and ceilings shall be smooth, non-absorbent with easily cleanable surfaces.
- All other exposed wood surfaces must be smooth, sealed, or painted with epoxy type products.
- All edges must be protected, covered, or beveled. Studs, joists, and rafters shall not be exposed.

TOILET FACILITIES :

- Adequate separate toilet facilities must either be provided on the mobile unit or be available at a nearby permanent facility.
- If a nearby toilet is used, the mobile unit owner/operator must obtain a use-contract with the owner/operator of the nearby toilet for the term of the mobile unit's health permit. A copy of the contract must be provided to the Health Dept before a Health Permit can be issued renewed.
- Toilet rooms shall conform to all Building, Plumbing and Health Code requirements.
- Toilet facilities shall be conveniently located and shall be accessible to employees at all times.
- Toilet rooms shall be completely enclosed, have tight-fitting self-closing solid doors, and have forced-air ventilation to the outside of the unit.

DOORS AND WINDOWS :

- Shall be solid or screened (if used for ventilation), and tight-fitting with "no gaps."
- All doors shall be self-closing.
- Screening shall be at least 16 mesh.
- If doors or windows are unprotected/propped open, the unit's health permit will be suspended.

COUNTER SERVICE OPENINGS :

- Service openings shall be no larger than necessary and shall be provided with tight-fitting solid or screened doors &/or windows.
- Service openings shall be kept closed except when in actual use.

VENTILATION :

- There shall be forced air ventilation with suitable filters located over fryers, grills, and stoves to keep unit free from excessive heat, steam, condensation, vapors, and smoke.
- All systems must meet Fire Dept Requirements/Fire Codes and have removable, easily cleanable filters.

FLOOR CONSTRUCTION :

- Floors and floor covering shall be constructed of a smooth, durable material such as durable grades of acid resistant linoleum, or better grades of tile.
- All junctures between floor and walls, equipment, and shelves shall be sealed and covered.
- Equipment and shelves must be elevated a minimum of 6 inches or sealed to floor.
- No carpet is allowed.

WATER SYSTEM:

- The unit shall have a portable water system under pressure.
- The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning, sanitizing, and handwashing--a 35 gallon minimum.
- All water connections must meet city/Southern Plumbing Codes.
- Hoses shall be the white, RV-type, food grade.

BACKFLOW AND BACK SIPHONAGE:

- There shall be a vacuum breaker or backflow prevention device at the potable water supply point where the white water hose connects. The breaker or device shall prevent the contamination of the potable water within the unit and the potable water supplying the vehicle.

REFRIGERATED STORAGE:

- Mechanical refrigeration facilities shall be provided to maintain chilled foods at 32 to 40 F, and frozen foods hard frozen.
- Each refrigerator shall have a NSF-listed, non-glass, numerical indicating thermometer.
- Ice chests are unacceptable.

WASTE RETENTION:

- Liquid waste from the mobile food unit shall be stored in a permanently installed retention tank on the unit that is of at least 15 percent larger in capacity than the water supply tank, and no smaller than 40 gallon.
- Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion.

LIGHTING:

- At least 50-foot candles of light shall be provided to all surfaces--food preparation, utensil-washing, and handwashing.
- All light bulbs shall be shielded to protect against broken glass falling onto food or food surfaces.

ELECTRICAL WIRING:

- Units must be wired with a N.E.C. approved, commercial use conduit.
- Units must be grounded with a G.F.I. or protected by same.
- Units must have a fixed wiring cable of not more than 12 feet of approved commercial type grounded cable. This wire must be of continuous length and permanently attached to the unit via an approved junction box.

FIRE EXTINGUISHER:

- Units must have a minimum of a 5-lb A.B.C. fire extinguisher.

CEILING:

- Units must be protected by a 1-hour fire rated material.

OUTSIDE AREAS:

- Outside walking, driving, and parking areas shall be surfaced with concrete, asphalt, or dustless gravel.
- The area shall be graded to prevent pooling and shall have no depressions or potholes.
- The ground must be surfaced for at least 12 feet around the unit and any picnic tables.

CONDIMENT DISPENSING:

- Condiments provided for counter service shall be individually portioned except that catsup and mustard may be dispensed by squeeze bottles.
- Stirrers and spoons must be of the single-service, disposal type.

HOT STORAGE:

- Hot food storage facilities shall be provided to assure the maintenance of all potentially hazardous foods at 140 F or above.
- Commercial type crock pots or rotisseries are authorized.
- Home type crock pots are authorized if they can attain a temperature of 350 F.

THERMOMETERS:

- Each refrigerator/freezer storing potentially hazardous food shall have an accurate, NSF-listed thermometer.
- A metal stem thermometer (0-220 F) is required for the preparation and hot holding of potentially hazardous foods, and utensil/equipment washing.

CHEMICAL TEST KITS:

- A chemical test kit is required to test the concentration of the sanitizer solution used.

SINGLE SERVICE ARTICLES:

- Single service articles, such as tableware, cups, lids, and carry-out containers, shall be those which are designed and constructed for food contact, and one time, one person use.

WIPING CLOTHS/SANITIZER SOLUTION :

A container with an approved sanitizer (chlorine 100 ppm or quaternary ammonium compound 200 ppm) shall be available during operating hours to hold wiping cloths between uses and to sanitize as required.

HEIMLICH MANEUVER POSTER :

A Heimlich poster must be posted for easy reference by employees. Posters are available at the Health Dept.

FIRST AID KITS :

A 24-unit First Aid kit must be available.

GARBAGE/REFUSE CONTAINERS :

- All waste containers (inside and outside the unit) shall be durable, easily cleanable, insect-proof, rodent-proof, nonabsorbent to liquids, leak-proof, and lined with a plastic bag.
- Containers shall have tight-fitting lids, and shall be kept covered when not in actual use.
- Containers must be provided with handles.
- There shall be at least one waste container outside.
- The capacity of outside container(s) shall be sufficient to accommodate all garbage and refuse that accumulates.

COMMISSARY/SERVICING AREA :

- Mobile food units shall operate from and return to a commissary or other food establishment for servicing.
- Units shall not remain at their operating site when they are closed.
- A servicing area shall include at least an overhead protection for supplying, cleaning, and servicing, to include water servicing.
- Potable water servicing equipment shall be installed according to law, (bib attached) and handled in a way that protects the water and equipment from contamination.
- Surface of the servicing area shall be constructed of a smooth nonabsorbent material such as concrete or machine-laid asphalt), and shall be maintained in good repair, kept clean, and graded to drain.
- Within this servicing area, there shall be a location provided for the flushing and drainage of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies.
- The mobile food unit liquid waste retention tank, when used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewerage disposal system.

ICE :

- Ice for human consumption shall not come in contact with any food, food products, or drinks.
- Ice must be obtained only in chipped, crushed, or cubed form, and in single use, safe, labeled plastic bags (no garbage bags), and filled at point of manufacture or from an approved ice machine.
- All ice shall be dispensed using ice scoops or by mechanical dispenser.
- If ice is used for human consumption, the ice bin must be continuously drained to waste retention.

HOME CANNED/PREPARED FOODS :

No home-canned or home-processed food is allowed to be sold or given away.

TOXIC MATERIAL STORAGE :

- All poisonous or toxic materials shall be stored in cabinets or in similar physically separated compartments or facilities used for no other purpose.
- Such materials shall not be stored above or immediately adjacent to or in areas where food or food-related items are handled, prepared, washed, or stored.

FOOD MANAGER CERTIFICATION/PERMITS AND FOOD HANDLER PERMITS :

- At least one on-duty, on-site manager for the establishment must have a current Food Manager Certificate and Permit issued by the Fannin County Health Department.
- Local certification and permitting of Food Managers is required in addition to the successful completion of a state approved manager's certification program.
- All other employees must have a current Food Handler Permit issued by the Fannin County Health Department.
- No Health Permit will be issued until the Certified Food Manager and Food Handler Permit requirements are met.

CONTACT THE HEALTH DEPT :

- (a) By mail, Fannin County Health Dept, 101 E. Sam Rayburn Drive-Suite 101, Bonham, Texas 75418, or
- (b) by phone 903-583-7455.

