



DCHHS

Dallas County Health and Human Services

*Healthy People Healthy Communities
Health and Social Equity*



**Dallas County Health and Human Services
Environmental Health Division is changing the mobile
food unit permitting process.**

Starting Sept. 1, 2023, Dallas County Health and Human Services Environmental Health will begin permitting mobile food units by appointment only.

Any vendor seeking a renewal may schedule an appointment 30 days prior to permit expiration.

A MFU permit issued by Dallas County is for Health and Safety inspection only. MFUs must comply with the Fire and Safety inspection requirements for the cities and/or unincorporated area that they plan to operate. MFUs must provide proof of completed Fire and Safety Inspection(s) at the time of inspection.

A MFU permit issued by Dallas County DOES NOT exempt MFUs from local municipal laws and/or unincorporated area regulations. All MFUs must comply with any applicable municipal and/or unincorporated area zoning, parking, and/or other ordinances/regulations, as applicable.



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Step 1: Download the application packet, complete it, and print the packet

Step 2: Once you have the necessary items listed in the Mobile Food Unit Checklist, call our office at 214-819-2115 to schedule an appointment.

Step 3: Bring all necessary items listed in the Mobile Food Unit Checklist to your scheduled appointment. **Another appointment will be required if the checklist is not complete, and/or you are missing any item on the list.**

Mobile food unit inspections are available Tuesday through Friday from 8:30 a.m. till 1:30 p.m. (except on holidays), at:

**2121 Panoramic Circle
Dallas, TX 75212**

**Location:
2121 Panoramic Circle
Dallas, TX 75212**



MFU Definition:

According to Texas Food Establishment Rules (TFER), a MFU is a vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily moveable (including, but not limited to catering trucks, trailers, push carts, and roadside vendors) and used to store, prepare, display, serve or sell food. Mobile units must completely retain their mobility at all times. A Mobile Food Unit does not mean a stand or a booth. A roadside food vendor and pushcart may be licensed as MFUs. These special provisions, along with TFER references, shall be met before operating

Mobile truck



Pushcart



Roadside vendor



Mobile Food Units (MFU) Requirements

A MFU is required to follow all criteria for a MFU as described in the current Texas Administrative Code, Title 25, Chapter 228. The following are commonly observed not in compliance that may prevent the unit from being permitted.

- 15 Gallon minimum potable water under pressure, hot and cold water proved and labeled (inlet 3/4" or less used for no other purpose, pumps and hoses prevented from backflow)
 - Pushcarts only: 5 Gallon minimum potable water tank
- Liquid waste tank 15% greater than potable water tank and labeled
 - Tank must be sloped to drain 1" diameter or greater with shut off valve
- Hand sink with hot and cold water shall be supplied to all sinks under pressure
 - Including soap and paper towels for hand washing
 - Hot water must reach a minimum of 100°F at hand sink
- Three-compartment sink with drainage board or rack with hot and cold water
 - Hot water must reach minimum of 110°F at three compartment sink
- Roadside vendors do not require sinks.
- Food contact and non-food contact surfaces cleanable, smooth, durable and non-absorbent including walls, floors, ceiling.
- Refrigeration able to maintain 41°F or lower
- Hot holding units able to maintain 135°F or above
- Pass thru window, doors, and other openings protected from pest entry
- All chemicals & cleaning supplies must be approved for food service usage. Must be stored properly & labeled with appropriate test strips for sanitizers.
- Lighting shall be shielded and prove adequate illumination
- Food, food containers, and serving articles stored properly
- Thermometers in cold food storage areas
- Stem thermometers (0° - 220°F), not required for Snow Cone vendors with no TCS foods
- Covered trash receptacle must be provided for use by public
- Single-serving articles properly stored

Mobile Food Units (MFU) Checklist

***To pass a pre-licensing inspection, a mobile food unit must meet the minimum requirements BELOW. Use the checklist as a brief reference to the MFU requirements**

- Completed Application
 - Including copy of Texas Sales Tax & Use Permit
- Completed Commissary Agreement (signed letter of authorization is required). **Originals only**
- Use of a private residence as a CPF is prohibited.
- Copy of Commissary Food Service Permit
- Copy of Commissary Last Inspection Report (maintain on the unit at all times)
- Vehicle has Registration Tags & License Plate on Unit
- Provide Fire and Safety Inspection at the time of inspection.
- Food Manager Certification Copy
 - One per unit required
 - Not required for Snow Cone only units (If you are service ice cream with snow cones a food manager certification is required)
- Menu of all food items to be sold
- Completed location & operating hours form
- Power Source (e.g. Generator)

Mobile Food Unit Operator Must Ensure

- No home prepared foods or food storage at a home residence
- Public restroom pre-identified and easily accessible for employees
- Food Handler Certification
 - All employees except Certified Food Manager

No permit required for

1. Commercial prepackaged non-TCS items and prepackaged hard frozen ice cream



MOBILE FOOD UNIT OPERATOR'S PERMIT

(Separate Form Required for Each MFU)
PERMIT FEES ARE NOT REFUNDABLE

Application Date _____

Vehicle Information

Name Of Mobile Food Unit (as appears on unit/ DBA) _____

Contact Phone Number _____ License Plate # _____

Texas sales and use tax permit number _____

Mobile Food Unit Type - Choose one that best fits your operation

Prepackaged Food (Example: pre-wrapped food items hot or cold)

Open Food Preparation (Example: snow cone, open food dispensed, food cook to serve)

Open Food Push Cart (Example: Hot dogs)

Application and fee are only valid for 180 days from initial submittal/inspection, a mobile food unit that fails to pass inspection in that time period must resubmit application and new fee.

Owner Information

Legal Name of Business Ownership _____ Phone Number _____

Address _____ City _____ State _____ Zip _____

Mailing Address _____ City _____ State _____ Zip _____

Email _____

Applicant Information

Owner Responsible Party

Applicant name (Print) _____ Applicant Signature _____

Mobile Food Unit Fee (cash, check or money order only)

Prepackaged food

Open Preparation

Push cart

FOR OFFICE USE ONLY

Date of Approval _____

Health Inspector _____

Permit # _____

Please contact your City of operation regarding requirements for a fire inspection

Should you have additional questions concerning this application, please contact the Environmental Health Division at (214) 819-2115, Fax (214) 819-2868.

Commissary Agreement

I agree to report to the commissary facility listed below each operational day for all cleaning and service operations, including filling water tanks disposal of wastewater, cleaning of equipment and utensils, storage of supplies and food. I further agree to obtain all supplies and food from an approved source. This commissary facility meets all criteria for a commissary as described in the current Texas Administrative Code, Title 25, Chapter 228.

MOBILE FOOD UNIT DOING BUSINESS AS

(Legal Name of Business): _____

OWNER

(Owner of the Mobile Food Unit or Pushcart):

Name: _____

Signature: _____ Date: _____

I agree to provide commissary services for the above mobile food unit. My commissary facility meets all commissary criteria outlined in the current Texas Administrative Code, Title 25, Chapter 228.

BUSINESS NAME

(Name of commissary): _____

PERMIT NUMBER: _____

BILLING ADDRESS: _____

CITY _____ STATE _____ ZIP CODE _____

PHONE NUMBER _____ EMAIL _____

Name: _____

Signature: _____ Date: _____

TITLE: [] Owner or [] Responsible Party

LOCATION(S) & MENU

(Any changes to menu or operational locations must be submitted to our office)

Name of Mobile Food Unit: _____ LICENSE PLATE# _____

OPEN FOOD [] PUSH CART [] PREPACKAGED []

List all locations(addresses) where the Mobile Food Unit will operate for more than 1 hour:

ADDRESS (ex: 1101 S Main Fort Worth)	DAYS (M, T, W, Th, F, Sa, Su)	HOURS (ex: 1 p.m. - 2 p.m.)
Location 1: _____	Days of operation: _____	Hours at location: _____
Location 2: _____	Days of operation: _____	Hours at location: _____
Location 3: _____	Days of operation: _____	Hours at location: _____
Location 4: _____	Days of operation: _____	Hours at location: _____

Any other locations where you will generally operate more than 1 hour, please only provide the street number street name and city here. _____

MENU -- Provide all menu items below or attach a menu for review.

TYPES OF MENU ITEMS (Ex: Tacos, Hamburgers, Loaded French Fries, Hot Dogs, Barbecue etc.)

PROTEINS (Ex: Beef, Ground Beef, Brisket, Chicken, Wings, Pork, Bacon, Fish, Shrimp, etc.)

FRUITS & VEGETABLES (Ex: Chopped Lettuce, Cabbage, Diced Tomatoes, Cut Melons, etc.)

BREADS & GRAINS (Ex: Tortillas, Hamburger Buns, Rice, Quinoa, etc.)

CONDIMENTS & SAUCES (Ex: Sour Cream, Salsa, Mayonnaise, Butter, etc.)

Application and Approval Process

A new Mobile Food Unit (MFU) license application may be downloaded and printed. All items for permitting must be present at the time of inspection. The MFU shall be readily moveable and be ready to come to a location designated by the authority. The unit must be operable at time of inspection without the need of electrical/water source connections, including but not limited to hand wash/ware wash facilities, refrigeration, and wastewater disposal.

Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements or contact the DCHHS at (214) 819-2115 for further information.

**DALLAS COUNTY HEALTH AND HUMAN SERVICES
ENVIRONMENTAL HEALTH
EXHIBIT III**

MOBILE FOOD SERVICES ESTABLISHMENT - FEE SCHEDULE

Fee Schedule

Description	Permit Fee	Plan Review	Application Fee	Administrative Fee	Fee Total
Food Preparation Truck or Trailer Permit Fee	\$185.00	\$562.00	\$481.00	\$50.00	<u>\$1,278.00</u>
Food Cart (Corn/Hot Dog/Kiosk Permit Fee	\$240.00	\$205.00	\$121.00	\$50.00	<u>\$616.00</u>
Catering Ice-Cream Truck Fee	\$300.00	-	\$121.00	\$50.00	<u>\$471.00</u>