

Mobile Food Vendor Guidelines

The Plano Health Department currently performs inspections and permitting of mobile food vendors each Wednesday by appointment. Mobile food vendors include hot Trucks, Prepackaged/Catering Trucks and Ice Cream Trucks/Push Carts.

All permits are valid for one year, are not transferable and must meet and maintain all requirements of the Mobile Food Vending Permit. At this time, we do not permit trucks with trailer attachments, mobile carriers that do not have commercial equipment installed, and vehicles that have been altered to serve as hot trucks.

Once permitted, Mobile Food Vendors are not allowed in parks, recreational centers or on school property. If you wish to operate on private properties or at a private business you must contact that business for permission. Mobile Food Vendors are subject to inspection any time the vehicle is stopped and serving the public. Violations of the permit requirements are subject to corrective action up to and/or including, discarding of food products, revocation of the permit, and fines. Those persons found operating in Plano without a valid permit are subject to citations and fines up to \$2,000.00.

Following are the rules and regulations specific to the type of vending you are interested in. If there are any questions or to schedule an appointment please contact the Health Department at 972.941.7143

Hot trucks must present the following documentation at the time of inspection:

1. Valid Certified Food Manager Certification for at least one individual operating on the truck.
2. Food Handler cards for all other persons handling food.
3. Proof of Insurance for the vehicle.
4. Current registration and inspection.
5. Signed and notarized Commissary Letter.
6. Valid Driver's License.
7. Completed Application.
8. Cash, Check or Money Order for \$300.00

Hot trucks must meet the following minimal requirements to be considered for a permit.

1. Name displayed on at least one side of the vehicle. (lettering must be at least 4 in.)
2. Internal thermometers for all hot hold and cold hold units.
3. Long stem thermometers to check internal temperatures of food products.
4. Hand washing facility with hot and cold running water.
5. Properly installed and properly operating retention tanks (plugs must be in place).
6. Proper storage of chemicals, away from food products and equipment.

7. Clean vehicle with proper overhead covering.
8. Hot trucks are not allowed to sale fish or seafood items, raw or cooked. This includes, but is not limited to, shrimp, oysters, clams, mussels, fish of all types.
9. All raw food products must be stored below all cooked or ready to eat products.
10. All raw chicken products, including eggs, must be stored on the lowest shelf.
11. All leftover food products must be stored at the commissary with proper date marking and under proper temperature control or must be discarded.
12. All hot hold items must be held at 140 degrees (Fahrenheit) or above at all times.
13. All cold hold items must be held at 40 degrees (Fahrenheit) or below at all times.

The items mentioned are only minimal requirements, a thorough inspection of the vehicle, food products, cleanliness, hot and cold storage, and documentation will be performed before being considered for permitting.

PREPACKAGED/CATERING TRUCKS

Prepackaged/Catering Trucks must present the following documentation at the time of inspection:

1. Signed and Notarized Commissary Letter.
2. Valid drivers license
3. Proof of Insurance for the vehicle
4. Current registration and inspection.
5. Copy of Manufacturing License from vendor supplying food products.
6. Cash, Check, or Money Order for \$275.00
7. Name on at least one side of the vehicle in at least 4 inch lettering.

Prepackaged/Catering Trucks must meet the following minimal requirements to be considered for a permit.

1. Internal thermometers provided for hot hold and cold hold units.
2. All food products must be properly labeled.
3. Restaurant food is not allowed unless the restaurant has the proper food manufacturers permit and is properly labeled.
4. All chemicals must be stored properly and away from food products.
5. Food storage area must be clean.

ICE CREAM TRUCKS

Ice Cream Trucks must present the following documents at the time of inspection:

1. Valid Drivers License.
2. Proof of Insurance for the Vehicle.
3. Current registration and inspection.
4. Name on at least one side of the vehicle in at least 4-inch lettering
5. Permit fee of \$275.00

Ice Cream Trucks must meet the following minimal requirements to be considered for a permit:

1. Internal thermometers must be present in all freezer units and must measure 0 degrees Fahrenheit.
2. Freezer units must be commercial and NSF approved.
3. All items sold must be prepackaged and properly labeled.
4. All items sold must be purchased from a permitted facility.
5. Vehicle must be clean inside and out.
6. Music can only be played between the hours of 8:00 A.M. and 8:00 P.M.
7. Dry ice may be used to help maintain proper freezing temperatures.
8. Ice Cream Trucks are not allowed in public parks, recreational centers or near school property.

PUSH CARTS

Push carts must meet the following requirements

1. All items on push cart must be prepackaged and properly labeled.
2. Name must appear on at least one side of the cart in at least 4 inch lettering
3. Thermometers must be placed inside cart to verify cold hold of 0 degrees Fahrenheit or below.
4. Provide a copy of valid identification for cart operator.
5. Push carts are not allowed in parks, recreational centers or near school property.
6. Permit fee of \$150.00