

Mobile Food Unit Type I Guidelines

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The Plano Environmental Health Department inspects and permits mobile food units on Wednesdays. All inspections are by scheduled appointments. If you have any questions, or to schedule an appointment, please contact the Environmental Health Division at 972-941-7143.

NOTE: If a mobile food unit does not arrive for a scheduled inspection and does not provide a 24-hour notification to this Division, a cancellation fee will be assessed, and shall be paid prior to any future issuance of a permit.

GENERAL INFORMATION

The Plano Food Code defines mobile food vendors are defined as the following:

Mobile Food Unit (MFU) – A vehicle mounted, self-contained food service operation, designed to be readily movable and used to store, prepare, display, serve, or sell food. A MFU includes, but is not limited to, catering truck, trailer, pushcart, and roadside vendor and does not include a stand or a booth.

A TYPE I MFU Includes, but is not limited to catering vehicles.

The City of Plano requires commercial grade equipment in lieu of residential equipment.

Permits are valid for one year, and are not transferable. Each permit holder must meet all requirements of the City of Plano Food Code Section 228.221 Mobile Food Units, which can be found at the following link: <http://plano.gov/848/Food-Safety>

The food permit fee (and any other associated fees) must be paid before a food permit will be issued.

Permitted, Mobile Food Units **are not** allowed in City Parks, Recreational Centers or on school property (Plano Code of Ordinances, Sec. 11-143), except in conjunction with an approved event/celebration. It is the responsibility of the MFU owner/operator to ensure that all laws and applicable City ordinances are met. To operate on private properties or private businesses, contact the owner for written permission and comply with all City of Plano's Ordinances, including City of Plano Building Inspection requirements for Itinerant Vendor permit requirements (Plano Code of Ordinances, Sec. 11-156).

Mobile Food Units are subject to inspection any time the unit 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 the City of Plano without a valid permit are subject to fines up to \$2,000.00.

Alterations, removal, attachments, additions, placement or change in, under, or upon a mobile food unit that would prevent or reduce ready mobility is prohibited.

Liquid waste shall not be discharged from the retention tank while the Mobile Food Unit is in motion. Such liquid waste is required to be disposed of in the sanitary sewer system at a Central Preparation Facility.

The Environmental Health Division may also enforce federal, state, or local regulations applicable to a Mobile Food Unit operating within the City of Plano.

The following are only guidelines specific to the type of vending you may be interested in, and are not an exhaustive list for regular inspection.

MOBILE TYPE I

1. Central Preparation Facility Requirement (CFP) for ALL Mobile Food Units (also known as Commissary)

All Mobile Units are required to have a CPF that is defined as a permitted, fixed food establishment that serves as an operating base for a mobile food unit. A restaurant may serve as a CPF for one mobile food unit that is owned and operated by the restaurant (City of Plano Zoning Ordinance No. 2014-6-4). If a restaurant is used as the CPF, the grease trap must be of adequate size to process the liquid waste from the mobile unit. If needed, an increase in the cleaning frequency of the grease trap may be enforced. A grease trap cleaning ticket (trip ticket) must be provided to verify grease trap size.

Requirements for a CPF are found in the Plano Food Code Section 228.221. Mobile Food

Supplies, cleaning, and servicing operations. Mobile Food Units shall operate from a central preparation facility or other fixed food establishment and shall report to such location daily for supplies and for cleaning and servicing operations.

Construction. The central preparation facility or other fixed food service establishment, used as a base of operation for Mobile Food Units, shall be constructed and operated in compliance with the requirements of these rules (pertaining to Physical Facilities).

A private residence may not be used as a central preparation facility.

Servicing area and operations for CPF:

- A Mobile Food Unit servicing area shall include at least overhead protection for any supplying, cleaning, or servicing operation. Those areas used only for the loading of water and/or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.

- Within the servicing area, the location provided for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.^P
- A servicing area will not be required where only packaged food is placed on the Mobile Food Unit or where Mobile Food Units do not contain waste retention tanks.
- The 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 be graded to drain.
- Potable water servicing equipment shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination.^{Pf}
- Construction exemption. The construction of the walls and ceilings of the servicing area is exempted from the provisions of Section 228.173(a) of the Plano Food Code (relating to Physical Facilities).

2. Documents Requirement at Inspection:

Units must present the following documentation at the time of inspection:

- Signed notarized letter of authorization from the Central Preparation Facility if this servicing area is not owned by the mobile unit operator.
- Central Preparation Facility's current health inspection report (a copy must be maintained on mobile unit at all times)
- Current license plate attached for a motorized vehicle
- Completed application (obtain and complete at City of Plano environmental Health Division at this time)
- Cash, check, money order or credit card to pay permit fees.

3. Vehicle Design and Equipment Requirements:

- All equipment and utensils must meet or exceed the food equipment standards published by the National Sanitation Foundation (NSF) or other approved standards writing organization, and must be certified by an ANSI-Accredited certification organization.
- All interior and exterior surfaces of the Mobile Type I must be finished in a material that is corrosion resistant, non-absorbent, smooth, easily cleanable, resistant to denting, buckling, pitting, chipping and crazing, free of breaks, open seams, and free of difficult to clean internal corners and crevices; e.g. plastic laminate, reinforced fiberglass panel, stainless steel, enameled steel or aluminum.(c) Generator on unit must be attached to unit and not pulled on and off vehicle for operation. The generator must be operational while the mobile unit's engine is off and have ventilation of fumes.

- Name on at least two sides of the vehicle in at least four (4) inch lettering.
- Internal thermometers provided for hot hold and cold hold units.
- All food products must be properly packaged & labeled.
- Restaurant food is not allowed unless the restaurant has the proper food manufacturer's permit and is properly packaged & labeled.
- All chemicals must be stored and labeled properly and away from food products.
- Food storage area must be clean.

END