



MOBILE FOOD VENDING RULES

1. Definitions

- A. Approved - The unit has been inspected by a Health Officer and found to be in compliance with the Texas Food Establishment Rules and local orders and ordinances. A permit is given once the unit has been approved.
- B. Commissary – Legally approved and permitted food establishment at which food preparation, storage, and cleaning occurs. This site must be fully equipped according to the Texas Food Establishment Rules. The commissary may be operated by you, or you may obtain permission from an existing establishment to use their kitchens. If you are using someone else's establishment, you must furnish written proof of permission from the establishment's operator. You will report to your commissary to store your food, wash your utensils, etc. **Your home kitchen may not be used as your commissary.**
- C. Health Officer - person employed by WCCHD who is trained to inspect food establishments to ensure compliance with all applicable state and local guidelines.
- D. Mobile Food Unit - a vehicle-mounted food service establishment designed to be readily moveable. You must have a commissary as your base of operations. All mobile food units preparing and/or cooking foods must have a hand sink and sink(s) as designated by WCCHD for washing utensils. Mobile vending units must have water and waste water retention tanks serviced daily.
- E. Mobile Food Vendor - a person who:
 - i. Travels by any vehicle or walks from place to place transporting food and offering same to the public
 - ii. Without traveling from place to place, offers food for consumption with or without charge from a vehicle / mobile unit; or
 - iii. Solicits orders and as a separate transaction makes deliveries of food products to purchasers; or
 - iv. Delivers food from a fixed location outside the County to food establishments located inside the County

The term does not include persons making deliveries of food, "per order", from a food establishment operated by them or their employer to another food establishment nor does it include persons who cater food, "per order", from a food service establishment operated by them or their employers. The difference between a caterer and a mobile food vendor is that a caterer sells, prepares, or delivers food that has been requested or ordered in advance. A mobile food vendor on the other hand sells, prepares, or delivers food that was not previously ordered (unsolicited sales).

- F. Pushcart - a mobile food vending unit that is easily moved by one person. A commissary is required.

2. A health permit is required for all mobile food units. If you will be selling in Williamson County or anywhere within the city limits of the cities listed below, contact the WCCHD office at (512) 248-7617, located at 211 Commerce #111, Round Rock. WCCHD regulates all of these areas and will perform inspections on all mobile units operating in these areas. Permits expire December 31 every year and must be renewed prior to that time.
 - Cedar Park
 - Florence
 - Georgetown
 - Granger
 - Hutto
 - Jarrell
 - Leander
 - Liberty Hill
 - Pflugerville (Travis County)
 - Round Rock
 - Taylor
 - Thrall
 - Weir

3. To obtain a health permit from WCCHD the following requirements must be met:
 - Obtain a health permit application either on our webpage, www.wcchd.org, by coming to our office at 211 Commerce Blvd., Ste. 111, Round Rock, or by calling us at (512) 248-7617 to request a mailed copy.
 - COMPLETE the application and bring to 211 Commerce Blvd, Ste. #111, Round Rock, with the appropriate fees (listed below). ALL mobile units must come to our offices at 211 Commerce Blvd, Ste. 111, Round Rock, for inspection.
 - When the completed application and appropriate fees are received in this office, and the unit is approved, the permit and permanent sticker for each unit will be issued.

4. Fees:
 - Mobile unit, first unit - \$150.00, additional units - \$100.00 ea
 - Push Carts - \$75.00
 - Snow Cone units - \$75.00
 - Ice Cream trucks - \$75.00

SNOW CONES

1. A permit is required
2. A commissary is not required.
3. The interior of the unit must have smooth easily cleanable surfaces.
4. Ice holding and crushing facilities must be enclosed.
5. Flavorings must be in closed dispensers and must be obtained from approved sources (i.e. - from a commercial food establishment, not made at home). Potentially hazardous toppings (i.e. cream) must be stored in a mechanical refrigeration unit at 41°F or below
6. A hand sink with a designated faucet and water supply must be available, accessible and functional during working hours in the unit; hot and cold running water must be accessible.
7. A three compartment sink with a designated faucet and water supply must be available, accessible and functional during working hours in the unit (cannot share faucet and/or sink with hand sink); must supply hot and cold running water.
8. A holding tank must be installed for sinks and ice run-off, and must be 15% larger than the tank providing potable water.
9. Single-service (disposable) cups/containers must be used.

10. A solution of sanitizer (1 Tbsp. of bleach per gallon of water / 100-200 ppm) must be provided with paper towels to clean drips, etc.
11. A trash receptacle must be provided and trash properly disposed of daily.
12. A rest room must be accessible for employees if unit is stationary.

ICE CREAM

1. A permit is required.
2. A commissary is not required, however, the ice cream must be pre-packaged and obtained from a legally permitted source.
3. All products must be prepackaged and properly labeled with the following information.
 - a. The name and weight of the product
 - b. A list of ingredients in order of predominance
 - c. The name and address of the product manufacturer
4. Sanitizing solution must be available for use at all times (spray bottle or bucket, paper towels).
5. The product must be held frozen during all hours of operation; it may be held overnight on the vehicle in a charged system
6. A trash receptacle must be provided and trash properly disposed of daily.

SEAFOOD VENDORS (relating to vehicles selling fresh seafood only)

1. A commissary is not required, however, food must be obtained from a permitted fishing boat and proof kept with the product.
2. Only fresh seafood may be sold. NO preparation is allowed. (This includes filleting, slicing, cutting, cooking) Seafood must be in sound condition, free from spoilage, filth, or any other type of contamination and shall be safe for human consumption. It must be stored in a clean container with enough effective insulation and ice to provide and maintain a product temperature of 41°F or less at ALL times.
3. Seafood must be stored on ice that is continually drained to a holding tank/bucket.
4. A device for hand-washing is required, may be a container with spigot and water from approved source with bucket to catch water. Soap and paper towels must be available at all times.
5. Single service containers must be used for seafood sales.
6. **An additional permit is required from the Texas Parks and Wildlife Department. Call 475-4888 for further information.**
7. A solution of sanitizer (1 Tbsp. bleach per gallon of water / 100-200 ppm) must be available with paper towels.
8. A trash receptacle must be provided and trash properly disposed of daily.
9. A restroom must be available if unit is stationary

PREPACKAGED FOODS

1. A permit is required if potentially hazardous foods requiring temperature control are served.
2. A permit is not required if the foods sold do not require temperature control
2. A commissary is required if a permit is required.
3. All foods sold are prepackaged or pre-wrapped prior to purchase by the mobile unit.
4. The vehicle must be constructed of smooth, easily cleanable surfaces.
5. The unit must be enclosed.
6. Beverages must be either canned or bottled and sold as a whole unit.
7. Condiments must be in individual serving packages or from squeeze or pour type bottles with lids used by consumer.
8. No foods may be bedded in ice except for canned/bottled drinks and milk in individual serving cartons.

9. If foods requiring temperature control are carried on mobile unit, heating and/or cooling units must be available and functioning at all times. Thermometers must be present to ensure compliance with temperature requirements.
10. A trash receptacle must be provided and trash properly disposed of daily.

PRODUCE RECOMMENDATIONS

1. Commissary and permit not required.
2. Produce should not be placed on ground or in rusty truck beds.
3. Produce **MUST** be sold whole, not cut up as samples.
4. A trash receptacle must be provided and trash properly disposed of daily.

FOOD PREPARATION UNIT

1. The unit is essentially a complete "kitchen on wheels". The food may be prepared on the unit.
2. A commissary is required.
3. Interior surfaces must be smooth, non-absorbent, easily cleanable, and in good repair. The vehicle must be completely enclosed, with screens on window 16 mesh per inch or less. The unit must be equipped with facilities to maintain potentially hazardous foods at a temperature either above 140°F or below 41°F by using mechanical or other active means (i.e., gas or electricity). Ice used for bedding beverages must drain to a holding tank. This ice may not be used in beverages.
4. There must be a three bay sink with a water source on the unit for washing utensils.
5. There must be a separate sink with its own water source for hand washing only. This sink must always be supplied with hand soap and single use towels. Gloves shall be available if ready to eat foods are prepared or served.
6. Hot and cold water under pressure must be supplied to all sinks. The water must be from an approved source.
7. The unit must be equipped with a retention/holding tank of at least 15% greater capacity than the combined capacity of the containers holding the water and ice supply. The waste water connections must be below the fresh water inlet.
8. Single service, disposable dishes/utensils required for service to customers.
9. Sanitizing solution must be available for use at all times (spray bottle or bucket with clean cloths)
10. Food must be sold to go only.
11. A trash receptacle must be provided and trash disposed of daily.