



MOBILE FOOD VENDOR REQUIREMENTS

1. The Physical Food Truck: Like a fixed establishment, a food truck shall be enclosed and protected from the entry of pests with tight-fitting doors and windows. Walls and ceilings shall be smooth, easily cleanable, and light-in-color. Screens for ventilation points and windows shall be at least 16 mesh to 1-inch. A food truck shall be mobile at all times.
2. Central Preparation Facility (CPF): This requirement is often overlooked by those looking to start a food truck business. A food truck shall operate from a CPF or other fixed establishment and shall report to such location for supplies and for cleaning and servicing operations. The CPF must be an approved retail food establishment at which food is prepared, stored, and wrapped. The operator of the food truck must maintain the most recent inspection of the CPF on the unit at all times. If the CPF or servicing area is not owned by the food truck operator, then a notarized letter of authorization is required. Use of a private residence as a CPF is prohibited. Be aware that this requirement adds additional costs to the operation of a food truck business.
3. Water: Hot and cold running water must be supplied to all sinks permanently installed inside the food truck. Lack of hot running water is one of the most common reasons why a food truck gets “shut-down” in the field. A potable water tank and a fill hose shall be permanently installed and labeled as “potable water,” and provided with a $\frac{3}{4}$ -inch or less inlet connection. A waste retention tank for liquid waste must be 15% larger than the potable water tank, leak proof, be permanently installed, and labeled as “waste water.”
4. Food Truck Equipment: Equipment on a food truck shall be adequate to maintain safe hot and cold Time/Temperature Control for Safety (TCS) foods at required temperatures (41°F or below for cold foods; 135°F or above for hot foods). Food contact surfaces of equipment, including tables and counters shall be durable, corrosion-resistant, and non-absorbent – meaning no wood allowed!
5. Warewashing and Handwash Sinks: At least one handwash sink must be installed and supplied with soap and paper towels at all times. A sink with three compartments for washing, rinsing, and sanitizing of equipment and utensils, along with drain boards for soiled and clean items shall also be present.
6. Restrooms: A food truck does not need to be equipped with a restroom, however toilet rooms shall be designated and be conveniently located and accessible to employees during all hours of operation.

For Variances please visit the [Texas Department of State Health Services \(DSHS\)](#) webpage.
For Food Handlers Training you can visit www.360training.com