



City of El Paso Department of Public Health Food Inspection Program



Public Health
Prevent. Promote. Protect.

MOBILE FOOD ESTABLISHMENT REQUIREMENTS

Applications and fees must be submitted at the **One Stop Shop** located at 811 Texas Avenue, El Paso Texas, 79901. No person shall operate a food establishment without a valid permit issued by the Department of Public Health and a valid license issued by the City of El Paso (county permits are not required to have city license). **NOTE: Mobile food establishment permits are non-transferable from person to person or mobile unit to mobile unit.** Permits must be posted in the mobile food establishment in a location conspicuous to the consumers.

NO FOOD FROM HOME WILL BE ALLOWED IN A MOBILE FOOD ESTABLISHMENT.

MOBILE FOOD ESTABLISHMENTS ARE NOT PERMITTED TO REMAIN STATIONARY TO AWAIT CUSTOMERS. PLEASE NOTE: MOBILE FOOD VENDOR DO NOT NEED TO OBTAIN A TEMPORARY PERMIT FOR A TEMPORARY EVENT.

I. FOOD HANDLING:

1. A food handler card is required for all employees and at least one person must have a valid food protection management certification when handling **exposed** foods.
2. Food handlers must wear effective hair restraints during food operations.
3. Food handlers must remove all jewelry including; rings, watches, earrings, necklaces, bracelets and any other items not necessary to the food operation (exposed food only).
4. Food handlers must not eat, drink, chew gum or use tobacco while in the mobile food establishment or while conducting food operations.
5. **Food handlers must maintain a high degree of personal cleanliness, to include frequent hand washing; at every change of operation, before handling different foods and after using the restroom.**
6. Only **authorized personnel** are allowed in the mobile food establishment or in food service areas.

II. FOOD AND FOOD PREPARATION:

1. Food is not to be prepared or stored at **home** or in an unauthorized Central Preparation Facility (CPF).
2. **Potentially hazardous foods (PHF), must be maintained at an internal temperature of 41°F. or below when cold or 135°F or above when hot.** Food items are to be prepared as close to the time of the sales as possible.
3. All food items must be from approved sources. Receipts will be checked.
4. Food with **limited preparation** (i.e. hot dogs, pre-packaged frozen hamburger patties, nachos, bratwurst, frying of tortillas/gordita shells/churros) and pre-washed ready-to-eat vegetables may be prepared in the mobile unit. **Extensive preparation** (i.e. enchilada/taco/ gordita/burrito meats, rice, beans, marinating, ect.) must be prepared in a CPF permitted by the Department of Public Health. A CPF must have an inspection rating of 85 or better within the past (6) months. A notarized letter from a CPF is required with the application (blank CPF letters may be picked up at the counter). Reheating is the only operation permitted in the mobile unit. Cutting/slicing/mixing of any potentially hazardous foods (PHF) is not allowed.
5. Ice used for consumption must be obtained in chipped, crushed, or cubed form and stored in plastic bags filled and sealed at the point of manufacture. The ice shall be stored in these bags until properly dispensed

III. EQUIPMENT:

1. Equipment must be located and used in a way that prevents food contamination.
 - a. Exposed Food:
 1. **Cooking Equipment** – Propane gas or electric units only, i.e. grills, stoves, burners and hoods to extract grease vapors.
 2. **Hot holding equipment** – Propane gas or electric units only, i.e. grills with lids, electric chafing dishes, burners, hot plates, and crock-pots. **NOTE: Sterno chafing dishes are not allowed.**
 3. **Cold Storage Equipment** – Refrigerators or freezers are required for storage of potentially hazardous foods. **Wet storage or regular bagged ice is not allowed.**
 - b. Prepackaged, non-potentially hazardous foods.
 1. No equipment required.

2. Equipment and utensils must be in good repair and capable of being washed, rinsed and sanitized. An adequate number of utensils are required. Food and food contact surfaces of equipment shall be protected from contamination at all times.
3. Wash, rinse and sanitize procedures for utensils. A three compartment sink installed with hot (**minimum 110°F required**) and cold running water under pressure; (1) wash with clean, hot, soapy water, (2) rinse with clean hot water and (3) sanitize with clean water at 50 to 100 parts per million (PPM) chlorine (bleach), (4) air dry.
4. Single service articles must be provided for use by the consumer.
5. Potable water must be available at all times during all food service operations including food preparation, utensil washing and 20 second hand washing.
6. A convenient hand-washing lavatory must be installed with hot (**minimum 110°F required**) and cold running water under pressure. Liquid soap and paper towels are required.
7. One (1) potable water tank and one (1) wastewater retention tank must be installed. The wastewater retention tank must be sized 15% larger in capacity than the potable water tank. All sewage and liquid waste must be disposed of according to law.
8. All food items and equipment must be stored 6 inches off the floor.
9. Clay, enamelware, copper or galvanized equipment/utensils are not permitted.
10. **All equipment and utensils must be clean, working properly and in good repair.**

IV. **MOBILE FOOD ESTABLISHMENT REQUIREMENTS:**

1. Exposed foods:
 - a. Walls and ceiling must smooth, non-absorbent and easily cleanable. Service area may be screened at 16 mesh per inch or kept closed, except when serving food.
 - b. Business name/Address/City/State and Health Permit number must be displayed in 2 inch lettering (minimum) on at least one side of the unit. Display must be conspicuous to the consumer.
 - c. Four lights must be installed on each **top corner** of the mobile unit, 2 yellow (amber) lights in the front and two red lights in the back. Lights must be a minimum diameter of 6 inches (rear lights only) and must be flashing at every stop while food sales are being conducted.
 - d. Adequate ventilation must be provided, i.e. screening and fans.
 - e. Adequate lighting is required inside the mobile food establishment.
2. **Must submit one cold and one hot clean water sample at the time application is submitted to the Texas Dept. of State Health Services laboratory.**

V. **PERMIT FEES:**

City of El Paso – MOBILE food establishment Permit Fees (effective 09/01/08)

9.12.070H - **\$105.00** Prepackaged Foods

9.12.070I - **\$158.00** Exposed Foods - (2 passing water samples are required)

Note: \$47.00 Site Assessment Fee and \$53.00 Application Processing Fee will be added to each application.

Note: Applications are submitted to the Department of Public Health. License fees are paid at city hall 5th floor, (Development Services)

Note: No fees for non-profit organizations with proper documentation only.

Note: Permits are valid for one year after permitting only and must be renewed annually.

County of El Paso - MOBILE Permit Fees

4(d) - **\$100.00** – Pre-packaged Food.

4(c) - **\$150.00** – Exposed Food.

Note: Applications and fees are accepted and paid at the One Stop Shop located at 811 Texas Avenue.

Note: No fees for non-profit organizations with proper documentation only.

Note: Permits are valid for one year after permitting only and must be renewed annually.

VI. **TELEPHONE NUMBERS:**

Office telephone number: (915) 212-0095 /// FAX (915)212-0105.

VII. **REFERENCES:**

Texas Food Establishment Rules (TFER), 229.170 (a)-(k)

El Paso Municipal Code, Title 9 (Health & Safety), Chapter 9.12 (Food & Food Handling Establishments), Section 9.12.810 A-K and Chapter 12.46 Mobile Food Vendors, Sections 12.46.010-12.030.

