



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES
FOOD ESTABLISHMENTS GROUP
MOBILE FOOD ESTABLISHMENT CHECKLIST**

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment in those areas of the State permitted by the Texas Department of State Health Services. Critical items are printed at the top of the checklist. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements. The TFER can be found on our website at <http://www.dshs.state.tx.us/foodestablishments> or call the Food Establishments Group at (512) 834-6753 for further information.

- 1.) Liquid waste retention tank is provided and capacity is at least 15% larger than the potable water storage tank.*
- 2.) Potable water from an approved source.*
- 3.) Hot and cold running water under pressure is provided to sinks.*
- 4.) Handwash sink is provided, and is conveniently located and accessible.*
- 5.) Soap, paper towels, detergent and sanitizing chemicals are provided.*
- 6.) Three-compartment sink is provided.*
- 7.) Equipment for hot and cold holding, adequate to maintain potentially hazardous food at required temperatures.*
- 8.) Food products are obtained from approved sources.*
- 9.) A servicing area shall be provided for cleaning, supplying, loading of water and discharge of sewage.*
- 10.) A Certified Food Manager shall be employed if potentially hazardous food will be prepared.*
- 11.) Single service articles are provided and used.
- 12.) A central preparation facility must be licensed and be operated according the requirements of TFER.
- 13.) Potable water inlet is equipped with a hose connection of a size or type that prevents its use for any other purpose.
- 14.) Potable water distribution pipes or tubing are constructed and installed in accordance with public health and plumbing standards.
- 15.) Liquid waste servicing connection is of a different size than the water connection.
- 16.) Effective control measures are used for insects, rodents and environmental contaminants. Installed screening is at least 16 mesh to the inch.
- 17.) Mobile food establishment is constructed of corrosion-resistant, durable materials.
- 18.) Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.
- 19.) Counters and tables are designed for durability and are easily cleanable.
- 20.) Equipment is installed so that it is easily cleanable and is in clean, sound condition.
- 21.) Facilities are provided for solid waste storage that are easily cleanable and covered.

*Requirement must be met to be permitted.