



Mobile Food Establishment Permit Application

Mobile Food Vendor Guidelines

The City of Teague currently performs inspections and permitting of mobile food vendors. Mobile food vendors include hot trucks, prepackaged/catering trucks and ice cream trucks.

Once permitted, Mobile Food Vendors are not allowed in parks, recreational centers or on school property. If you wish to operate on private properties or at a private business, you must contact that business for permission. Mobile Food Vendors are subject to inspection any time the vehicle 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.

Following are the regulations specific to the type of vending you are interested in. If there are any questions, please contact the Permit Department at (254) 739-2547.

HOT TRUCKS/MOBILE KITCHENS

Hot trucks must present the following documentation at the time of inspection:

1. Valid Certified Food Manager Certification for at least one individual operating on the truck.
2. Food Handler cards for all other persons handling food.
3. Proof of insurance for the vehicle.
4. Current registration and inspection on the vehicle.
5. Central Preparation Facility (CPF)
6. Valid Driver's License.
7. Completed application.
8. Cash, check or money order in the amount of the permit fee.

Hot trucks must meet the following minimal requirements to be considered for a permit.

1. Name displayed on at least one side of the vehicle. (lettering must be at least 4 in.)
2. Internal thermometers for all hot hold and cold hold units.
3. Long stem thermometers to check internal temperatures of food products.
4. Hand washing facility with hot and cold running water.
5. Properly installed and properly operating retention tanks (plugs must be in place).
6. Proper storage of chemicals, away from food products and equipment.
7. All raw food products must be stored below all cooked or ready to eat products.
8. All raw chicken products, including eggs, must be stored on the lowest shelf.
9. All leftover food products must be stored at the commissary with proper date marking and under proper temperature control or must be discarded.
10. All hot hold items must be held at 135 degrees Fahrenheit or above at all times.
11. All cold hold items must be held at 41 degrees Fahrenheit or below at all times.

The items mentioned are only minimal requirements, a thorough inspection of the vehicle, food products, cleanliness, hot and cold storage, and documentation will be performed before being considered for permitting.



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PREPACKAGED/CATERING TRUCKS

Prepackaged/Catering trucks must present the following documentation at the time of inspection:

1. Signed and notarized Commissary letter.
2. Valid Driver's License.
3. Proof of insurance for the vehicle.
4. Current registration and inspection on the vehicle.
5. Copy of Manufacturing License from vendor supplying food products.
6. Cash, check or money order for \$250.00/year

Prepackaged/Catering Trucks must meet the following minimal requirements to be considered for a permit.

1. Name displayed on at least one side of the vehicle. (lettering must be at least 4 in.)
2. Internal thermometers provided for all hot hold and cold hold units.
3. Restaurant food is not allowed unless the restaurant has the proper food manufacturers permit and is properly labeled.
4. All chemicals must be stored properly and away from food products.

ICE CREAM TRUCKS

Ice Cream trucks must present the following documents at the time of inspection:

1. Valid Driver's License
2. Proof of insurance for the vehicle.
3. Current registration and inspection on the vehicle.
4. Cash, check or money order for \$200.00/year

Ice cream trucks must meet the following minimal requirements to be considered for a permit:

1. Name displayed on at least one side of the vehicle. (lettering must be at least 4 in.)
2. Internal thermometers must be present in all freezer units and must measure 0 degrees Fahrenheit.
3. Freezer units must be commercial, and NSF approved.
4. All items sold must be prepackaged and properly labeled.
5. All items sold must be purchased from a permitted facility.
6. Dry ice may be used to help maintain proper freezing temperatures.



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HOT TRUCK / MOBILE VENDOR

Fee: \$ _____

Permit Expiration Date: _____

Completely fill out application or application will not be processed. (Please print)

Driver/Responsible Person _____

Address _____

Phone _____

*Drivers License, *License Tag _____

Type of Owner Sole () Corporation () Partnership ()

Name of Owner/Corp _____

Mailing Address _____

City/State/Zip _____

Phone _____

Email _____

Insurance Company _____

Address & Phone Number _____

Central Preparation Facility _____

Address & Phone Number _____

Certified Food Manager's Name _____

TDH Certification Number _____ Exp. Date _____

Signature

Print

Date

Office Use Only: Date _____

Permit # _____

Type _____