BROWNWOOD/BROWN COUNTY HEALTH DEPARTMENT
510 East Lee Street
Brownwood, TX 76801
(325) 646-0554

MOBILE FOOD ESTABLISHMENT REQUIREMENTS

All mobile food establishments serving food and /or drink in Brown County must be inspected and permitted by the Brownwood/Brown county Health Department prior to serving food to the public. Operators should contact the health department at (325) 646-0554 to schedule for the inspection for permit. Permits are issued after successful completion of inspection and payment of the permitting fee. The permit is not transferable with change of ownership of the mobile food establishment.

Definition: A mobile food establishment is a food service operation located in a vehicle that stores, prepares, packages, serves, vends and otherwise provides food for consumption on or off premises. The permitted vehicle must park on commercial-zoned private property out of the right-of-way. The permitted vehicle may park at one location for up to 72 hours, but after that length of time, it must pull off from that location. Permitted mobile food establishments may park on public property or public right-of-way provided the necessary approvals to do so have been granted.

1. Food shall be in sound condition, free from spoilage, filth or other contamination. All food shall be prepared on-site or come from a facility that is inspected and approved by a health authority. **No food preparation or storage can take place outside of the permitted facility.**

2. Potentially hazardous food must be kept in dry refrigeration at 41° F or below or held hot at 140° F or above. Frozen food products shall be maintained frozen hard.

3. Condiments provided for customer's use including onions, relish, sauces, peppers, catsup, mustard, etc., shall be dispensed as single-serve packets or from squeeze type containers.

4. Ice that is consumed or comes in contact with food shall come from an approved source. Ice shall be dispensed with ice scoops. Ice bins shall be kept covered and drained.

5. Disposable gloves, hand gel-sanitizer for hand dip shall be provided and used when handling ready-to-eat foods.

6. Only single-serve articles shall be provided for customer's use.

7. Food contact surfaces shall be non-toxic, smooth and seamless, free of cracks, break cuts and chips. Food contact surfaces shall be kept clean and sanitized.

8. Floors, walls and ceilings shall be constructed of a smooth and easily cleanable, non-absorbent, light-colored surface. Wood surfaces shall be painted or sealed. Floors, walls and ceilings must be kept in good repair and in a clean and sanitary condition at all times.

9. All outer openings shall be properly screened against the entrance of insects.

Exception: Facilities limiting their menu to pre-packaged foods, hot dogs with buns, canned chili, canned cheese sauce, non-potentially hazardous foods, ice and non-dairy beverages will not be required to be screened if foods and food contact surfaces are protected by effective means from contamination of insects.

10. If no restroom facility is located in the vehicle, then the vehicle must be parked where an easily accessible restroom facility is available to employees during hours of operation. Restrooms shall be clean and in a sanitary condition.

11. Water used in food preparation, hand washing and dishwashing must come from an approved source. There must be an adequate supply of water for these uses.

12. Potable water tanks shall have a different size connection that the waste water tank. A backflow shall be provided on potable water inlet.

13. A separate hand wash sink with hot and cold running water shall be provided. Hand wash soap and paper towels for hand washing shall be provided.

14. A three compartment sink with hot and cold running water shall be provided for dishwashing. Dish wash soap and chlorine bleach shall be provided for dishwashing. Chlorine bleach used for sanitizing shall not contain a scenting agent. Rinse water shall have a concentration of 50 ppm chlorine.

15. Wastewater shall be held in a retention tank 15% larger than potable water tank to be carried off-site for proper disposal. Wastewater shall not be poured out on the ground.

16. Covered trash receptacles with disposable trash bags shall be provided.

17. Barbecue pits and grills may be used for cooking and holding meats provided they have a lid for the food cooking/holding area. Barbecue pits and grill shall be roped off or a physical barrier provided from the public area.