



# Mobile Food Vendor Permit Application

Name of Business \_\_\_\_\_

Name of Mobile Unit (if different than above): \_\_\_\_\_

Business Owner: \_\_\_\_\_

Owner Home Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ E-mail \_\_\_\_\_

Texas Tax Permit Number or Non-profit Tax Number \_\_\_\_\_

Type of Unit (circle):    Truck                    Trailer                    Other: \_\_\_\_\_

Make \_\_\_\_\_ Model \_\_\_\_\_ Year \_\_\_\_\_

License Plate # \_\_\_\_\_ State: \_\_\_\_\_

## Foods & Beverages to be sold:

Food Product Name			Place of Purchase		

### **Applicant Acknowledgement & Signature**

By signing below, the applicant acknowledges receipt of the City of Winnsboro’s mobile food establishment guidelines, which are approved as part of this application; and understands that completion of this application does not constitute a permit; and understands that failure to comply with these regulations pertaining to mobile food establishments may result in citations and/or closure of the facility until violations are corrected.

**This application, along with the following items must be returned to: City Secretary - City Hall, 501 S Main, Winnsboro**

**-DSHS License (must be current)**

**-State of Texas Sales and Use Tax Permit**

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_

## Mobile Food Unit

Location of Mobile Unit in Winnsboro: \_\_\_\_\_

Dates that Unit will be in Winnsboro: From: \_\_\_\_\_ To: \_\_\_\_\_

Mobile Unit Hours of Operation while in Winnsboro:

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Times:							

Mobile Unit Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

## Commissary/Central Preparation Facility (CPF) Information

Commissary/CPF Name: \_\_\_\_\_

Commissary/CPF Address: \_\_\_\_\_

Distance of mobile food unit to commissary/CPF: \_\_\_\_\_

### The following services may be performed at this commissary/CPF (please circle all that apply):

3-compartment sink/hand wash

Ice machine

Area for washing vehicle

Commercial refrigeration space

Food preparation sink/table

Mop sink

Restroom access

Off-street parking for mobile food unit

Grease trap

Freezer space

Cooking equipment

Storage of excess product

Other : \_\_\_\_\_

This agreement between the owner of the Commissary and the owner/operator of the mobile food unit signifies that both parties agree to the allowed use of the Commissary. Furthermore, this agreement is not transferrable to any other mobile food unit not listed on the application.

Printed Name of Commissary Owner: \_\_\_\_\_

Signature of Commissary Owner: \_\_\_\_\_

Date \_\_\_\_\_

### **Mobile Food Unit Requirements:**

All mobile food establishments serving food and/or drink in the City of Winnsboro must hold proper licenses/permits issued by the State of Texas, state health department and should be able to produce such at any time.

Mobile food establishments shall comply with all requirements of the Texas Health and Human Services Food Establishment Rules, §229.169 and applicable sections of 229.161-229.171. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the mobile food establishment, and may prohibit the sale of some or all potentially hazardous food.

**The following food service requirements shall be met and verified by the City Administrator or his designee, prior to obtaining a permit:**

**Permit and Fee** The permit for a mobile food unit shall be displayed on the upper left rear area of the vehicle in a conspicuous location. If such location is not practicable, the permit shall be located in a location approved by the City Administrator or designee. The City Council approves a fee of \$15 per day or \$150 per year (contingent upon valid DSHS license) for operation of mobile food units within the city limits. Temporary event permits are issue at no cost.

**Mobile barbecue trailers.** Mobile barbecue trailer cooking surfaces shall be tightly enclosed and constructed in such a way as to protect all food contact surfaces from possible contamination both in transit and during use. Mobile barbecue trailers shall be used in conjunction with an approved and permitted commissary and mobile food unit.

### **Commissary/Central Preparation Facility (CPF):**

- 1) All mobile food units (except catering units) and pushcarts handling open, potentially hazardous foods shall operate from a commissary or other fixed food service establishments that are regularly inspected by a regulatory health agency. All mobile food units handling potentially hazardous food shall report at least once a day to their CPF to clean and service the mobile unit.
- 2) The following are exempt from these requirements:
  - a) Catering operations with their own commissary;
  - b) Snow cone trailers;
  - c) Corn roasters; and
  - d) Pre-packaged ice cream units.

**Commercially manufactured vehicle.** All mobile food units handling open potentially hazardous foods shall be commercially manufactured. This requirement shall not apply to snow cone vendors, pre- packaged ice cream, corn roasters or other foods as determined by the City Administrator or designee.

**Mobile unit; log.** Each mobile unit operator must maintain a log that contains the date of servicing and the signature of the commissary operator. This log will be made available to the City Administrator or designee upon request.

**Commissary/CPF; log.** Each approved commissary must maintain a log that contains the date of servicing for each mobile food unit operator and the signature of the mobile food unit operator after each servicing. This log will be made available to the City Administrator or designee upon request.

**Servicing area.** All mobile food units and pushcarts handling open foods shall have a servicing area which shall have overhead protection, a location(s) for draining and flushing liquid wastes, and a location(s) for the loading and unloading of food and related supplies.

### **Servicing area operation.**

- 1) All liquid waste containers shall be thoroughly flushed and drained daily during servicing operations.
- 2) Flushing and draining activities shall be conducted in the servicing area. No flushing or draining of liquid waste shall be permitted on public streets or in any area other than the servicing area.

### **Waste retention.**

- 1) All liquid waste shall be stored in a retention tank that shall have a minimum capacity of seven and one-half gallons or that is at least 15% larger in capacity than the fresh water supply tank, whichever is greater.
- 2) Solid waste shall be contained in an easily cleanable, self-closing, lidded trash receptacle which shall be kept on or near the mobile unit at all times. The area around the mobile vending unit shall be kept clean and free from litter, garbage and debris.

**Water system.** All mobile food units handling open potentially hazardous foods shall provide not less than 15 gallons of hot/cold potable water under pressure at all times for use in utensil cleaning, sanitizing and hand washing. A single water inlet shall be located so as not to be contaminated by waste discharge. Such inlet shall be capped at all times except when being filled, and shall contain only potable water. Connection or direct hook-up to water sources other than those on the mobile unit is prohibited unless approved by the City Administrator or designee.

### Zoning Requirements

**Operating location.** All mobile units that will operate at the same location throughout operating hours will provide the City Administrator or designee with the address of the operating location. If the operating location changes during the period of the permit, the operator will provide the City Administrator or designee with the new operating address seven days prior to moving to the new location. A notarized letter from the primary business granting bathroom access must also be provided to the City Administrator or designee.

The following zoning locations have been approved for mobile food units and mobile food unit parks:

Retail (R), Business 1 (B-1), Business 2 (B-2), and Industrial (I)

**Mobile Food Unit:** *Vehicles that are designed to be readily moveable from which food is sold or served. The term includes, but is not limited to, a commercially manufactured vehicle that was originally manufactured for use as a food preparation vehicle.*

**Mobile Food Unit Park:** *Locations designated for the operation of two or more Mobile Food Units. Any person, firm, association of persons, corporation, or other organization violating the provisions of this ordinance shall be deemed to be guilty of a misdemeanor and, upon conviction, shall be fined an amount not to exceed \$2000.00 per offense. Each day that a violation occurs shall be deemed a separate offense.*

A zoning map may be found at <http://www.gis-etcog.org/winnsboro.html#>

**Temporary events.** Mobile food units and caterers may operate at temporary events by possessing a valid mobile food unit permit or by obtaining a temporary food establishment permit and meeting the requirements of a temporary food service establishment as described in this article.

**Seasonally or annually permitted mobile units.** All seasonally or annually permitted mobile units that operate at the same location throughout the day shall either:

- 1) Provide a sanitary restroom facility built in the mobile unit; or
- 2) Have access to the primary business owner's commercially plumbed restroom that is accessible during all hours of food preparation and vending, provides hot and cold running water through a mixing valve or combination faucet and is within 300 feet of the unit; or
- 3) Have access to portable restrooms and portable handwashing stations within 100 feet.

**Violation.** The owner or operator of a mobile food unit commits an offense if the mobile food unit is operated in violation of any provision of this section.

**Offense.** The owner or operator of the primary business, as defined by the City Administrator or designee, on which the unit is located commits an offense if the mobile food unit is operated during preparation and vending without access to the restroom as required by this section.