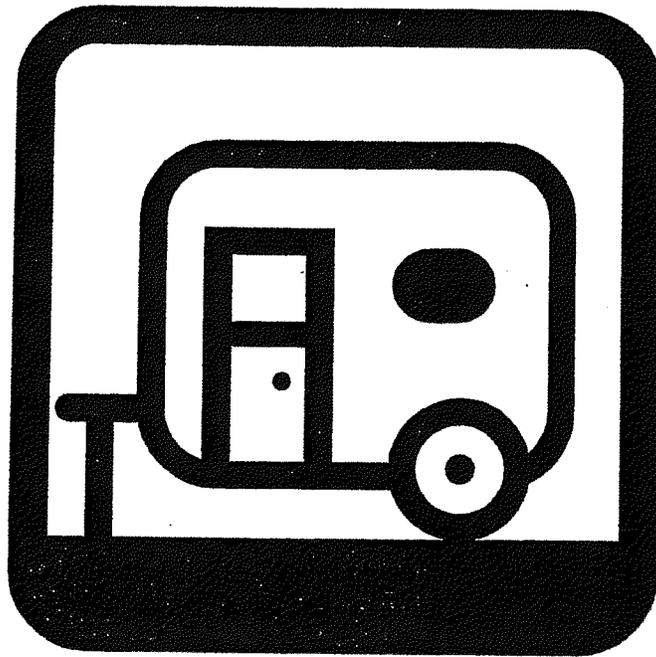


# Aplicación Paquete de Permiso para Vendedor Ambulante de Comida



Waco-McLennan County Public Health District  
Environmental Health Division  
225 West Waco Drive  
Waco, Texas 76707  
(254) 750-5464

# TEXAS FOOD ESTABLISHMENT RULES (TFER)

## §228.221. Mobile Food Units.

### (a) Mobile Food Unit provisions.

(1) **General.** Except as otherwise provided in this paragraph and in paragraph (2) of this subsection, the regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the food establishment as a mobile operation, may prohibit the sale of some or all time/temperature controlled for safety (TCS) food, and when no health hazard will result, may waive or modify requirements of this rule relating to physical facilities, except those requirements as specified in paragraphs (7) and (8) of this subsection; subsection (c)(1)(A) - (E) of this section and §§228.71 - 228.75 of this title (relating to Food). The regulatory authority shall require a Mobile Food Unit operator to demonstrate that the vehicle is readily moveable.

(2) **Restricted operation.** Mobile Food Units that serve only food that is prepared, packaged in individual servings, transported and stored under conditions meeting the requirements of this chapter, or beverages that are non-time/temperature controlled for safety (NTCS) food and are dispensed from covered urns or other protected equipment, need not comply with the requirements of these rules pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization of equipment and utensils if the required equipment for cleaning and sanitization exists at its central preparation facility.

(3) **Readily moveable.** The regulatory authority prohibits alteration, removal, attachments, additions, placement or change in, under, or upon the Mobile Food Unit that would prevent or otherwise reduce ready mobility. A regulatory authority may require a Mobile Food Unit to come, on an annual basis or as often as required, to a location designated by the regulatory authority as proof that the Mobile Food Unit is readily moveable. Pf

(4) **Initial permitting inspection.** The regulatory authority shall require a Mobile Food Unit to come to a location designated by the authority. The mobile unit must be totally operable at time of inspection, including but not limited to handwash/warewash facilities, refrigeration and wastewater disposal. Required documentation to have available includes:

(A) Certified Food Manager Certification. Pf

(B) Central Preparation Facility Authorization (if required). A signed letter of authorization is required, to verify facility use, if the Central Preparation Facility is not owned by the mobile unit operator.

(C) Central Preparation Facility Inspection Report. A copy of the most current health inspection of the central preparation facility must be maintained on the mobile unit at all times.

(D) Servicing Area Authorization. A signed letter of authorization may be required by the regulatory authority to verify service area use, if the servicing area is not owned by the mobile unit operator.

(E) Menu of all food items to be sold.

(5) **Single-service articles.** Mobile Food Units shall provide only single service articles for use by the consumer.

### (6) Equipment, numbers and capacities.

(A) Cooling, heating, and holding capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Subchapter C of this rule. Pf

(B) Manual warewashing, sink compartment requirements. Pf

(i) A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils as specified under §228.107(b)(1) of this title. Pf

(ii) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils as specified under §228.107(b)(2) of this title. Pf

(C) At least one handwashing sink shall be available for convenient use by employees and properly provisioned in accordance with §228.175(b) - (c) of this title. p f

**(7) Mobile water system materials, design, and operation.** Mobile Food Unit water systems shall meet the requirements of §228.149(f) of this title (relating to Water, Plumbing, and Waste).

**(8) Mobile Food Unit tank inlet.** A Mobile Food Unit's water tank inlet shall be:

(A) 19.1 mm (3/4 inch) in inner diameter or less; p f and

(B) Provided with a hose connection of a size or type that will prevent its use for any other service. p f

(C) Fill hose and water holding tank shall be labeled as "Potable Water."

**(9) Sewage and other liquid waste.**

(A) Waste retention. If liquid waste results from operation of a Mobile Food Unit, the waste shall be stored in a permanently installed retention tank.

(B) Capacity and drainage. A leak-proof sewage holding tank in a Mobile Food Unit shall be:

(i) sized at least 15% larger in capacity than the water supply tank; and

(ii) sloped to a drain that is 25 millimeters (1 inch) in inner diameter or greater, equipped with a shut-off valve.

(C) All connections on the vehicle for servicing the Mobile Food Unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the Mobile Food Unit.

(D) Discharge liquid waste shall not be discharged from the retention tank while the Mobile Food Unit is in motion. p

(E) Flushing a waste retention tank. A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner. p

(F) Removing Mobile Food Unit wastes. Sewage and other liquid wastes shall be removed from a Mobile Food Unit at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created. p

(G) Liquid waste holding tank shall be labeled as "waste water"

**(10) Mobile Food Unit water and wastewater exemption.**

(A) A roadside vendor that sells only prepackaged food is exempt from these rules pertaining to water and wastewater.

(B) A Mobile Food Unit that prepares food requiring no water for operations and no hand contact with food is exempt from these rules pertaining to water and wastewater if the required cleaning and sanitization equipment exist at its central preparation facility. Chemically treated towelettes for handwashing may be used as specified in §228.147(a)(3) of this title (pertaining to Water, Plumbing and Waste). p

**(11) Toilet rooms, convenience and accessibility.** Toilet rooms shall be conveniently located and accessible to employees during all hours of operation.

**(b) Central preparation facility.**

(1) Supplies, cleaning, and servicing operations. Mobile Food Units shall operate from a central preparation facility or other fixed food establishment and shall report to such location daily for supplies and for cleaning and servicing operations.

(2) Construction. The central preparation facility or other fixed food service establishment, used as a base of operation for Mobile Food Units, shall be constructed and operated in compliance with the requirements of these rules (pertaining to Physical Facilities).

**(c) Servicing area and operations.**

**(1) Protection.**

(A) A Mobile Food Unit servicing area shall include at least overhead protection for any supplying, cleaning, or servicing operation. Those areas used only for the loading of water and/or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.

(B) Within the servicing area, the location provided for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies. P

(C) A servicing area will not be required where only packaged food is placed on the Mobile Food Unit or where Mobile Food Units do not contain waste retention tanks.

(D) The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

(E) Potable water servicing equipment shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination. PF

**(2) Construction exemption.** The construction of the walls and ceilings of the servicing area is exempted from the provisions of §228.173(a) of this title (relating to Physical Facilities).

## **§228.149. Plumbing, Operation and Maintenance.**

**(f) Mobile water tank and Mobile Food Unit water tank.**

**(1) Materials, approved.** Materials that are used in the construction of a mobile water tank, Mobile Food Unit water tank, and appurtenances shall be:

(A) safe; P

(B) durable, corrosion-resistant, and nonabsorbent; PF and

(C) finished to have a smooth, easily cleanable surface. PF

**(2) Tank design and construction.** A mobile water tank shall be:

(A) enclosed from the filling inlet to the discharge outlet; PF and

(B) sloped to an outlet that allows complete drainage of the tank. PF

**(3) Tank inspection and cleaning port, protected and secured.** If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank and:

(A) flanged upward at least 13 mm (one-half inch); PF and

(B) equipped with a port cover assembly that is:

(i) provided with a gasket and a device for securing the cover in place; PF and

(ii) flanged to overlap the opening and sloped to drain. PF

**(4) "V" type threads, use limitation.** A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached.

**(5) Tank vent, protected.** If provided, a water tank vent shall terminate in a downward direction and shall be covered with:

(A) 16 mesh to 25.4 mm (16 mesh to 1 inch) screen or equivalent when the vent is in a protected area; or

(B) a protective filter when the vent is in an area that is not protected from windblown dirt and debris.

**(6) Tank inlet and outlet, sloped to drain.**

(A) A water tank and its inlet and outlet shall be sloped to drain.

(B) A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease.

**(7) Tank hose, construction and identification.** A hose used for conveying drinking water from a water tank shall be:

- (A) safe; P
- (B) durable, corrosion-resistant, and nonabsorbent; Pf
- (C) resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition; Pf
- (D) finished with a smooth interior surface; Pf and
- (E) clearly and durably identified as to its use if not permanently attached. Pf

**(8) Tank filter, compressed air.** A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and drinking water system when compressed air is used to pressurize the water tank system. P

**(9) Protective cover or device.** A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device shall be provided for a water inlet, outlet, and hose.

**(10) Mobile Food Unit tank inlet.** A Mobile Food Unit's water tank inlet shall be:

- (A) 19.1 mm (three-fourths inch) in inner diameter or less; Pf and
- (B) provided with a hose connection of a size or type that will prevent its use for any other service. Pf

**(11) Fill hose and water holding tank shall be labeled as "Potable Water".**

**(12) Water in a Mobile Food Unit holding tank shall be tested for contamination by sampling upon request by the regulatory authority.** Pf

**(13) Operation and maintenance, system flushing and disinfection.** A water tank, pump, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse. P

**(14) Using a pump and hoses, backflow prevention.** A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.

**(15) Protecting inlet, outlet, and hose fitting.** If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified in paragraph (9) of this subsection.

**(16) Tank, pump, and hoses, dedication.**

- (A) Except as specified in subparagraph (B) of this paragraph, a water tank, pump, and hoses used for conveying drinking water shall be used for no other purpose. P
- (B) Water tanks, pumps, and hoses approved for liquid foods may be used for conveying drinking water if they are cleaned and sanitized before they are used to convey water.

## **§228.150. Sewage Retention, Drainage, and Delivery.**

**(a) Mobile holding tank capacity and drainage.** A sewage holding tank in a Mobile Food Unit shall be:

- (1) Sized 15 percent larger in capacity than the water supply tank; and
- (2) Sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve.

**(f) Removing Mobile Food Unit wastes.** Sewage and other liquid wastes shall be removed from a Mobile Food Unit at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created. P

**(g) Flushing a waste retention tank.** A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

**Food Establishment Code**  
**of the**  
**Waco-McLennan County Public Health District**

**Mobile Food Establishments and Roadside Vendors**

In addition to the requirements set forth in the Texas Food Establishment Rules, vehicles used for and as a mobile food establishment or roadside vendor shall comply with the following:

- (a) *Identification.* Each vehicle permitted as a mobile food establishment or roadside vendor shall have printed on each side of the vehicle the name of the owner or assumed name under which the owner operates, together with the owner's telephone number. That lettering shall be not less than two inches in height and not less than 5/16 stroke in width. The lettering must be maintained and legible at all times. The lettering shall be made in a permanent and durable material or manner. If faded or chipped, the lettering shall be replaced or repaired.
- (b) *Food establishment permit; availability and visibility.* A valid food establishment permit is required for each vehicle or mobile unit. The permit must be visible to customers and inspectors at all times. If a mobile food establishment operates its own central preparation facility, the central preparation facility must be permitted separately.
- (c) *Vehicle cleanliness.* All vehicles shall be reasonably free of dirt or rubbish and maintained in a clean and sanitary condition. The compartment(s) of the vehicle carrying food and food equipment and the food contact surfaces and non-food contact surfaces of the food equipment used in and with the vehicle shall be maintained and cleaned in accordance with the Texas Food Establishment Rules.
- (d) *Driver, assistant with driver; food safety certification.* Drivers and assistants with the drivers are to adhere to the same requirements as a food employee and have in their possession a valid food handler certificate. The driver is responsible for maintaining the cleanliness of the vehicle and food equipment as often as is necessary while on duty.
- (e) *Food equipment; design and temperature criteria.* Food equipment shall meet same design criteria and temperature criteria as a regular food establishment. The vehicle shall be equipped with a permanent power supply for the food equipment used for heating, cooking, cooling, refrigeration, freezing and holding of hot and cold foods. Plug in adapters to cigarette lighters are not allowed.
- (f) *Other requirements regarding mobile food establishments and roadside vendors.* Mobile food establishments and roadside vendors including snow cone stands that prepare food on the vehicle or on location must also:
  - (1) Comply with all requirements of a food establishment including hand wash and dishwashing sinks, cleaning operations, hot water and pest control.
  - (2) Must have a letter of permission from the owner of the property upon which the sales are to take place to operate from that location.
  - (3) Must have a letter of permission from the owner of that property or immediately adjacent to the property for use of restroom facilities.
  - (4) Comply with employee food education requirements for food handlers and food managers as appropriate.



## Waco-McLennan County Public Health District MÓVILES REQUISITOS DE ALIMENTOS

### DOCUMENTOS Y PERMISO:

- Válido permiso de establecimiento de comida móvil y los certificados de seguridad de comida
- Permisos y certificados disponibles en el vehículo y se muestran visibles para los clientes
- Si la preparación de comida en el lugar: carta de permiso del dueño de la propiedad para vender
- Si la preparación de comida en el lugar: carta de permiso del dueño de la propiedad de utilizar los baños
- Vehículo/tráiler/empuje de carro/aparato es fácilmente movable

### PREPARACIÓN DE COMIDA:

- Todo la comida obtenido de fuentes aprobadas y en buenas condiciones
- No hay comida preparados a partir de una cocina local sin
- La comida preparados en establecimientos autorizados o con licencia
- Comida se lleva a cabo en 135 ° F o más caliente o más a 41 ° F o más frío
- Metal termómetro producto de tipo vástago para comprobar la cocina y mantenimiento de las temperaturas
- La comida que no están almacenados en contacto con el agua o el hielo no drenada.

### FACILIDAD PARA LA PREPARACIÓN CENTRAL Y ÁREA DE SERVICIOS:

- Establecimiento de comida móvil funciona con una instalación central de preparación o de otro establecimiento de comida para las fuentes, las operaciones de limpieza y servicio
- Área de servicio con protección superior para cualquier suministro, limpieza o trabajos de mantenimiento (no es necesario si sólo vende comida envasados previamente y bebidas)
- Ubicación previsto el lavado y drenaje de desechos líquidos separados de la carga de comida y suministros relacionados. Zonas de servicios para superficies están construidas de material liso, no absorbente. Superficies de suelo de hormigón o asfalto
- Potable equipo de servicio de agua en el área de servicio

### EQUIPAMIENTO:

- Todos los vehículos con equipos para mantener la comida a las temperaturas requeridas. No conectar adaptadores para encendedores
- Vehículos tienen la identificación apropiada impresa en cada lado del vehículo. Nombre, número de teléfono, 2 cartas de mínimos pulgadas pintadas con un ancho de 5/16 anchura del trazo. No hay etiquetas o pegatinas
- Los vehículos deben estar razonablemente libre de suciedad o basura y se mantiene en condiciones de sanidad y limpieza
- Comida, utensilios y artículos de un solo protegerse de la contaminación durante el almacenamiento, preparación, presentación
- Superficies en contacto con comida fáciles de limpiar. Lavar, enjuagar y desinfectar según sea necesario. Limpieza Trapos de limpieza y desinfectantes disponibles



# VENDEDOR MOVIL DE COMIDA APLICACIÓN PARA PERMISO DE ESTABLECIMIENTO DE COMIDA



Waco-McLennan County Public Health District  
Environmental Health Division

225 West Waco Drive, Waco, Texas 76707  
Teléfono: (254) 750-5464 Fax: (254) 750-5424  
Correo Electrónico: ENVHealth@ci.waco.tx.us

FAVOR DE LEER LA APLICACION COMPLETA Y LLENE CADA ESPACIO VACIO. DE NO HACERLO DELATARA SU APROVACION Y LA EMISION DE UN PERMISO.

Esta aplicación que sometida para un permiso para operar un establecimiento de comida. Con esta aplicación, es acordado que el establecimiento cumplirá con los reglamentos del tipo de comida que apliquen a este establecimiento. Se acuerda que el establecimiento mencionado será abierto a inspecciones del Waco-McLennan County Public Health District.

Nombre del Negocio o Vendedor: \_\_\_\_\_

Nombre de Dueño, Compañía o Corporación: \_\_\_\_\_

Dueño/Persona Responsable: \_\_\_\_\_ Teléfono de negocio: \_\_\_\_\_

Dirección de comisario: \_\_\_\_\_  
Calle Ciudad Estado Código Postal

Dirección de correo: \_\_\_\_\_  
Calle Ciudad Estado Código Postal

### 1. Describa cada vehiculo/remolque/carro de empuje/unidad:

	<u>Marca</u>	<u>Modelo</u>	<u>Año</u>	<u>Color</u>	<u>Licencia #</u>
A.	_____	_____	_____	_____	_____
B.	_____	_____	_____	_____	_____
C.	_____	_____	_____	_____	_____

**\*NINGUN** ambulante o cocina es permitido operar o preparar alimentos desde una casa o residencia privada.\*

\*Un ambulante de comida es un establecimiento en ruedas. La mayoría del Código de Establecimiento de Comida aplica.\*

Continuar en página dos.

#### Para uso de oficina

_____ FE Permit Holder Info Sheet	_____ H.T.E.	Notes:	Area: _____
_____ FM/FSC Information	_____ Copy to Inspector		
_____ Hand Wash Signs	_____ Copy to Mobile Inspector		
_____ Property Permission Letter	_____ File/Label		
_____ Restroom Permission Letter	_____ Mobile Info Sheet		



# APLICACIÓN PARA PERMISO DE ESTABLECIMIENTO DE COMIDA - COMISARIO

Waco-McLennan County Public Health District

Environmental Health Division

225 West Waco Drive

Waco, Texas 76707

Teléfono: (254) 750-5464 Fax: (254) 750-5424



**FAVOR DE LEER LA APLICACION COMPLETA Y LLENE CADA ESPACIO VACIO. DE NO HACERLO DELATARA SU APROVACION Y LA EMISION DE UN PERMISO.** Esta aplicación que sometida para un permiso para operar un establecimiento de comida. Con esta aplicación, es acordado que el establecimiento cumplirá con los reglamentos del tipo de comida que apliquen a este establecimiento. Se acuerda que el establecimiento mencionado será abierto a inspecciones del Waco-McLennan County Public Health District.

**Nombre del Vendedor Móvil:** \_\_\_\_\_

**Nombre del Negocio del Comisario se encuentra:** \_\_\_\_\_

**Dueño/Persona Responsable:** \_\_\_\_\_ **y Teléfono de negocio:** \_\_\_\_\_

**Dirección del Comisario:** \_\_\_\_\_

Calle Ciudad Estado Código Postal

**Dirección Postal para el Vendedor Móvil:** \_\_\_\_\_

Calle Ciudad Estado Código Postal

**Tipo de Establecimiento:** Commissary

### CONTESTE LAS SIGUIENTES PREGUNTAS CON BASE EN EL COMISARIO:

¿Es lugar de establecimiento zonificado para uso comercial/negocio?  SI  NO (marque uno)  
*Si no, detener la aplicación y solicitar información adicional.*

*Los establecimientos de alimentos no pueden estar ubicados en residencias.*

¿En qué ciudad se encuentra el establecimiento? \_\_\_\_\_

¿Se encuentra fuera de los límites de la ciudad?  SI  NO (marque uno)

¿Cuál es el número de sillas de comedor? \_\_\_\_\_  N/A

¿Qué es los metros cuadrados de superficie construida del edificio (en pies)? \*\* \_\_\_\_\_

\*\*Si el comisario es compartida, incluya los metros cuadrados de la totalidad del edificio utilizado para su negocio - cocina, almacenamiento, etc.

Si el establecimiento es de nueva construcción, remodelación, o la conversión de una estructura existente para su uso como un establecimiento de comida, planos y especificaciones de diseño que muestran adecuadamente preparados, los tamaños, el equipo y las instalaciones deberán ser presentadas con la aprobación de la aplicación.

¿Están presentaron planes?  SI  NO  N/A (marque uno)

Al recibir de esta solicitud y la notificación por el solicitante que el establecimiento está listo para la inspección, el inspector sanitario deberá hacer una inspección del establecimiento de comida para determinar el cumplimiento de las normas alimentarias. Si la inspección revela que se han cumplido los requisitos aplicables y las cuotas de permisos se han pagado, el permiso se expedirá al solicitante. Los permisos y los honorarios no son transferibles ni reembolsables. Si paga con cheque, por favor hacerlo a nombre de "City of Waco".

Fecha de Aplicación Firma de Solicitante Nombre de Solicitante

Office Use Only Notes: Area: \_\_\_\_\_

\_\_\_\_\_ H.T.E. \_\_\_\_\_ FM/FSC Information \_\_\_\_\_ File/Label

\_\_\_\_\_ TFER/Food Code \_\_\_\_\_ Hand Wash Signs \_\_\_\_\_ Copy to Inspector