



AMARILLO AREA PUBLIC HEALTH DISTRICT
Cities of Amarillo, Canyon, the Villages of Timbercreek Canyon, Lake Tanglewood,
Palisades, the Town of Bishop Hills, and Potter and Randall County
CITY OF AMARILLO, P.O. BOX 1971, AMARILLO, TX, 79105-1971

Mobile Food Unit (MFU) Guidance Document

A Mobile Food Unit (MFU) is defined in the Texas Food Establishment Rules as a “vehicle-mounted, self or otherwise propelled, self-contained food service operation designed to be readily movable (including catering trucks, trailers, push carts, and roadside vendors) and used to store, prepare, display, serve or sell food. An MFU must completely retain its mobility at all times...”.

*The following topics are not an all-inclusive list of requirements and should be used as a starting point for the development of an MFU. Additional requirements could be required based upon the submitted designed and proposed operation of the unit.

Permitting:

- The first step in the permitting process is deciding what type of MFU you are going to operate. The Amarillo Area Public Health District currently has two routes of permitting for MFU's:
 - **Stand Alone MFU:**
 - An operation that is entirely self-sufficient. All storage and production must take place on the unit. The unit is still required to have a *servicing center* where it obtains fresh water, discharges wastewater, and cleans the unit. *Servicing center's* will be discussed later in this guidance document.
 - **Regular MFU:**
 - An operation that is an extension of a brick-and-mortar facility such as a restaurant. These types of units must report back daily to the facility for servicing, storage, etc.
- The second step in the permitting process is the submission of the following materials along with payment:
 - Application
 - Plan Review Guide
 - Floor Plan
 - Site Plan (Of the servicing center)
 - Menu
 - Equipment Schedule

Opening Inspection:

- The department conducts opening inspections in conjunction with the Office of the Fire Marshal weekly (typically), at a date/time that will be specified during application. To demonstrate movability, the unit must be brought to the office, or a location designated by the department during the inspection period. The unit must be fully operational and be able to demonstrate it meets the minimal standards outlined in State law / Municipal Ordinance.

Minimal Equipment:

- The following equipment is considered to be a minimal standard but can be modified depending on the operation. Early and open communication with the department is crucial to avoiding costly changes:
 - Three (3) compartment sink
 - Used to wash, rinse, sanitize and air-dry dishes / utensils. Unit must be large enough to fully submerge your largest dish.
 - An indirect waste connection is required from the three (3) compartment sink to the waste tank / grease trap.
 - Handwashing sink
 - Designated sink used to wash hands
 - Grease trap / interceptor
 - Required as part of the district's wastewater pretreatment program. In an effort to reduce sanitary sewer overflows, an appropriately sized grease trap is required for any Food Establishment that produces / uses Fats, Oils or Greases. The department or a Licensed Professional Engineer can assist with sizing.
 - Cold holding equipment must be NSF certified, or equivalent, and rated for commercial use
 - An ice chest or ice trough can be used to cool canned and bottled beverages only. The ice melt must be drained to the waste tank and not on the ground.
 - Each commercial cooler must have a thermometer within it.
 - Hot holding equipment must be NSF certified, or equivalent, and rated for commercial use
 - Each commercial hot holding unit must have a thermometer within it.
 - Vent hood
 - A type 1 vent hood (Hood w/o automatic fire suppression) is required if the unit is only producing steam.
 - A type 2 vent hood (Hood w/automatic fire suppression) is required if the unit is producing grease laden vapors. Examples are deep frying, cooking on a flat top grill, etc.
 - A unit can operate without a vent hood if no cooking is taking place on the unit.
 - All operations are unique and depending on the circumstances, a more stringent requirement may apply.

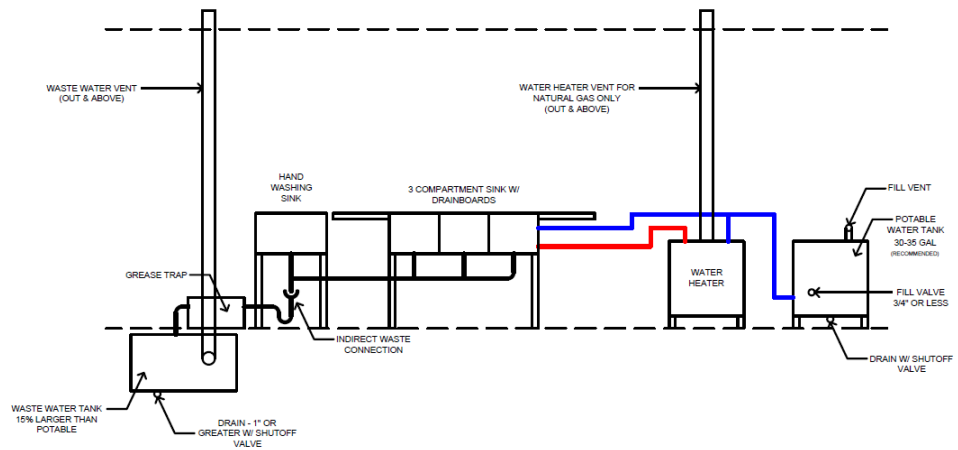
Potable / Wastewater Holding Tanks:

- Each unit that handles opened food/drinks regardless of if it's been pre-cooked must have the minimal plumbing equipment listed under *minimal equipment*. In addition, the following must be permanently attached and installed with the unit:
 - Fresh water tank
 - There is no minimal sizing in the code, but you must have enough water supply to use during all hours of operation. We suggest 25 gallons or more depending on your operation.
 - The tank must be designed for water and made of a smooth, durable, easily cleanable material.
 - The tank must be able to be filled from the outside of the unit with a ¾" or less water connection.

- The connection must be labeled “Potable Water”.
 - A water hose rated for potable water must be provided.
- Wastewater tank
 - Must be sized at least 15% larger than the potable water tank
 - The tank must be sloped to a 1” inner diameter or greater drain and equipped with a shut-off valve.
 - The tank must be able to be emptied from the outside of the unit
 - The connection must be labeled “Wastewater”

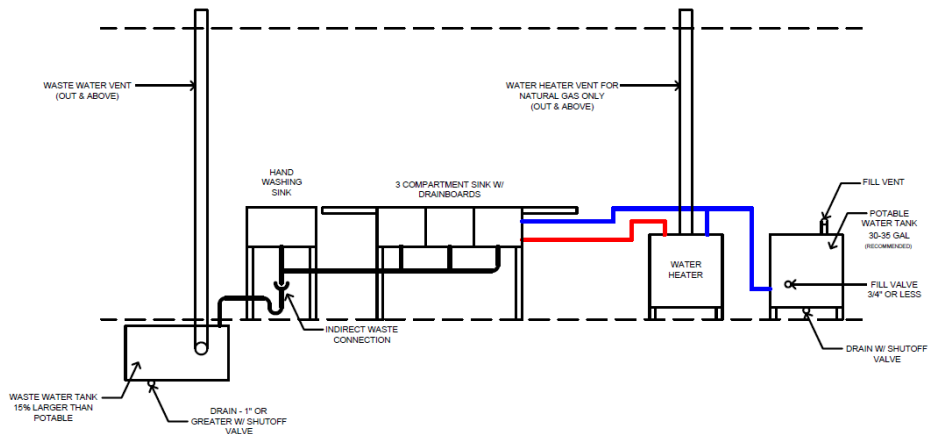
Plumbing Diagram W/ Grease Trap

PLUMBING DIAGRAM WITH GREASE TRAP



Plumbing Diagram W/O Grease Trap

PLUMBING DIAGRAM WITHOUT GREASE TRAP



General:

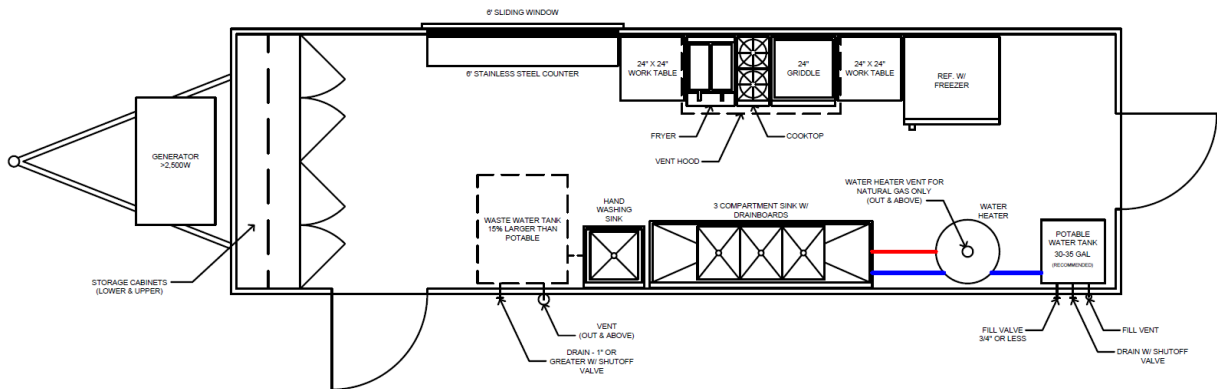
- The following is a general list of items that will need to be integrated into your unit/operation. These items can be modified or more restricted based upon the proposed operation:
 - MFU identification must be on at least two (2) sides of the unit in at least three (3)

- inch or greater lettering and include the following:
- Name
 - Permit number (provided by the department)
 - General description of items being sold
- Outer openings such as doors and windows must be protected against the entrance of flying insects. Service windows, screens, air curtains, solid, self-closing doors will be required to protect the food service operation against these contaminants.
 - Inside surfaces such as floors, walls, ceilings, cabinets, counter tops, etc. must be smooth, durable, easily cleanable, and non-absorbent.
 - Storage areas must be provided to keep all food, equipment, utensils, and single service items at least 6" off the ground.
 - Equipment that has a role in food safety must be rated for commercial use (NSF or equivalent). Examples include, cooking equipment, cold and hot holding equipment, etc.
 - Parking / operation must only take place on private property with written permission from the property owner. You cannot operate your unit from a city street unless it is in conjunction with an approved Special Event.
 - An MFU cannot be located in the same location for more than 90 days without having to comply with adopted site development requirements.
 - An MFU cannot be located within 300' of a permitted community event or festival unless written permission is obtained from the event organizer.
 - Bathroom availability must be present at each location you operate your unit from, and the use of the bathrooms must be included in the written permission you obtain from the property or business owner.
 - MFU end of day storage must take place at a commercial location of your choice. The MFU cannot be stored at a private residence at anytime while a valid operational permit is issued.
 - Gross Vehicle Weight (GVWR) document shall be provided at time of inspection demonstrating the current GVWR does not exceed the vehicles GVWR.

Servicing Area / Central Preparation Facility / Storage:

- Depending on the type of MFU permit obtained (*Stand Alone Vs. Regular*), an MFU must report daily to either a Servicing Area or Central Preparation Facility.
 - Servicing Areas are commercial locations in which a MFU returns daily for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks, etc.
 - A residential home is not permitted as a servicing area.
 - Central Preparation Facility or commonly referred to as a commissary, is an operation inspected and permitted by the department. This location will meet all the requirements in State law / City Ordinance as a licensed Food Establishment.
 - If the Central Preparation Facility is located outside of the Amarillo Area Public Health District, a copy of the most recent health inspection and permit to operate must be provided by the health authority having jurisdiction.
 - Storage of the MFU may not take place in any residentially zoned areas of the city. MFU's must either return to a central preparation facility daily or be stored at a commercial location.

Floor Plan Example



Fire Marshal Requirements:

- The following is a general list of items that will need to be integrated into your unit/operation. These items can be modified or more restricted based upon the proposed operation:
 - Fire Extinguishers –
 - (1) 2A:10B:C
 - (1) Class K if cooking with solid fuels, vegetable oil or animal fats.
 - Annual inspection tag or receipt indicating purchase within the past year.
 - Vent Hood installed and operated in accordance to *Minimal Equipment* section above with a current (bi-annual) inspection tag from a Texas licensed inspection company.
 - Compressed gas containers are secured outside of the passenger area, have one (1) or more restraints to a fixed object, and are at least 10' away from an open flame, generator or other combustible material.
 - All gas valves, hoses and connectors pass an annual pressure test.
 - A Generator of at least 2,500 running watts to ensure power for adequate refrigeration, cooking and holding temperatures.
 - Extension cords shall not be used for permanent wiring.
 - MFU shall maintain ten (10) or more feet from combustible structures.