



# **Mobile Food Vendor Guidelines**

The Town of Little Elm currently performs inspections and permitting of mobile food vendors. Mobile food vendors include hot trucks, prepackaged/catering trucks and ice cream trucks/push carts.

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 Permits at (214) 975-0456.

## **HOT TRUCKS/MOBILE KITCHENS**

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.

### **PREPACKAGED/CATERING TRUCKS**

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 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. All items sold must be prepackaged and properly labeled.
4. All items sold must be purchased from a permitted facility.
5. Dry ice may be used to help maintain proper freezing temperatures.