



**MONTGOMERY COUNTY  
ENVIRONMENTAL HEALTH SERVICES**

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**MOBILE FOOD SERVICE RULES AND REGULATIONS**

The term “**MOBILE FOOD UNIT**” means a vehicle mounted on wheels that are designed to be readily movable. Any “**MOBILE FOOD UNIT**” that removes such wheels or becomes stationary will be classified as a food establishment and must meet the criteria of a food establishment.

“**RESTRICTED MOBILE FOOD UNIT**” is a vehicle that is restricted to selling only pre-packaged, pre-labeled merchandise that was obtained from an approved source and/or from an approved inspected commissary.

1. Restricted mobile food units must have an approved cold unit to keep all potentially hazardous food that must be refrigerated below 41° Fahrenheit or below, and /or an approved hot unit to keep all potentially hazardous food at 135° Fahrenheit or above.
2. Thermometers must be installed in all cold units. An additional thermometer must be available to check the temperature of hot foods. All thermometers must be properly calibrated within (plus or minus) two degrees.
3. All food must be prepackaged and labeled: no unwrapped, unprotected food is allowed on the unit.
4. All single service equipment, including the vehicle, must be kept in good repair. No food will be allowed to be stored in the driver cab area.
5. The only food allowed to be dispensed from the unit is hot coffee and hot tea obtained from an approved source, and served properly from a cleaned urn made as part of the vehicle.

“**UNRESTRICTED MOBILE FOOD UNIT**” is a vehicle mounted food establishment that is readily moveable.

1. A water sample from inside the mobile unit must be submitted to an approved laboratory for analysis, and results must be available at the time of inspection. Water tests are required monthly.
2. Floors must be smooth, non-absorbent, free of cracks, crevices, and easily cleanable.
3. All lights are required to have light shields. All open windows and walls must be covered with a 16” mesh screen, excluding service window.
4. Potentially hazardous food must be kept at required temperatures.
5. All walls and ceilings must be smooth, easily cleanable, light color, and non-absorbent.
6. Unit must be supplied with a hand lavatory.
7. Units shall have a three (3) compartment sink. The size of each compartment is dictated by the size of the equipment and utensils used.
8. Sinks shall be equipped with mixing valve type faucets. Hot and cold running water, under pressure, must be available at all times during operation.

9. Potable water tank shall be equipped with a 3/4" inlet for the purpose of filling with potable water. The size of the tank shall supply enough water for daily operations. All water supplied to mobile unit must be through food grade hoses. Water hoses are not considered food grade.
10. Wastewater tanks shall be a minimum of 15% larger than the potable water tank and shall have a 1" to 2" valve for easy discharge of wastewater.
11. A certified food manager is required during all hours of operation. A state approved certification must be provided at time of inspection. In addition to a certified food manager, all other employees are required to have a food handler certification within 90 days of employment.
12. Thermometers are required in all refrigeration/freezer units. An additional thermometer must be readily available to check the temperature of hot foods. All thermometers must be calibrated within (plus or minus) two degrees.
13. Mobile food units shall be located within 300' of a restroom. Portable toilets of any kind are not allowed. If a restroom is provided on a mobile unit, an additional hand washing facility will be required in the room where toilet is located and an additional separate waste tank.
14. Wastewater shall be disposed of at an approved dump site. Documentation is required indicating permission to use site and/or receipts for each visit shall be required.
15. All food must be stored, prepared, and cooked on the mobile unit.

**ALL MOBILE UNITS (RESTRICTED & UNRESTRICTED)**

**All mobile units must move every 48 hours to dump waste and refill fresh water tanks.**

1. Must have the name of the company on both sides of the unit in three (3) inch letters or larger. Only one (1) name should appear on the unit. The name must be the same as specified on the health permit.
2. All mobile units must be fully operational at time of inspection. The county will provide one 110 and 220 electric outlet not to exceed 30 amps. **MOBILE UNITS OPERATORS MUST SUPPLY ALL NECESSARY EXTENSION CORDS AND/OR GENERATORS.**
3. A garbage container attached to the mobile food unit must be provided for patron use. Each unit shall have a litter receptacle attached to the unit available, clearly marked, and maintained.

RECEIVED BY: \_\_\_\_\_

INSPECTOR: \_\_\_\_\_