



Mobile Food Unit (MFU) Guidelines

The City of Celina requires permits and inspections for ALL Mobile Food Units (MFU) operating within Celina City Limits. Inspections are required by the following City of Celina Departments:

- Health and Food Safety
- Fire Department

***Appointments are required for ALL pre-permit inspections. For information regarding the Fire Permit and Inspection, please contact the Permits Department at: permits@celina-tx.gov or (972) 382-2111.**

Minimum Requirements for ALL Types of MFU

Definition

According to Texas Food Establishment Rules (TFER), a Mobile Food Unit (MFU) is a vehicle mounted, self or otherwise propelled, self-contained, food service operation, which is designed to be readily moveable, and used to store, prepare, display, serve or sell food. MFU's include, but are not limited to; mobile kitchens, catering trucks, push carts, and trailers. MFU's must retain mobility at all times. A MFU does not mean a stand or a booth.

Establishment

- Must be mobile at all times.
- Must be enclosed, like a fixed establishment.
- Must have tight-fitting doors and windows, to protect from entry of pests.
- Walls and ceilings must be smooth, easily cleanable, and light in color.
- Walls and ceilings must protect against entry of rodents and insects.
- Screens at ventilation points or windows must be at least 16 mesh to 1-inch.
- Exterior surfaces must be constructed of weather-resistant materials.
- Pushcarts do not need to be enclosed, but must have overhead protection.

Water

- Hot and cold water must be under pressure, permanently installed, and supplied to all sinks.
- Water supply must meet the demands of the operation.
- Potable water tank and fill hose must be permanently installed, labeled as "Potable Water", and equipped with a ¾-inch, or less, inlet connection.
- Waste retention tank for liquid waste must be 15% larger than the potable water tank, leak proof, and be permanently installed.
- Waste retention tank must be labeled "Waste Water", sloped to a drain that is 1 inch I.D., and equipped with a shut-off valve.
- Liquid waste connections must be different in size and type, than potable water connections.
- These requirements also apply to pushcarts.

Equipment

- Equipment must be adequate to maintain hot and cold Time/Temperature Control for Safety (TCS) foods at required temperatures (41°F or below for cold foods; 135°F or above for hot foods).
- Food contact surfaces of equipment, including tables and counters, must be durable, corrosion-resistant, and non-absorbent.
- MFU's must provide ONLY single service articles to consumers.

Manual Warewashing and Hand Sinks

- At least one handwash sink is required. Handwash sink must be supplied, at all times, with hot water, soap, and single-use paper towels.
- A 3-compartment sink, for washing, rinsing, and sanitizing equipment and utensils, is required. Each individual compartment of the 3-compartment sink must be large enough to completely submerge the largest piece of equipment or utensil. The 3-compartment sink must be supplied with a drain board for soiled items, and a drain board for air-drying of cleaned/sanitized items.
- Hot and cold water, under pressure, must be supplied to all sinks.

Central Preparation Facility (CPF) and Servicing Area

- CPF is formerly referred to as a commissary.
- The MFU must operate from a CPF, or other fixed establishment, and must report to such location for supplies, cleaning, and servicing operations.
- The CPF must be an approved retail food establishment, at which the following operations are done:
 1. Food is prepared, stored, wrapped, or packaged.
 2. The MFU is supplied with fresh water and ice.
 3. Wastewater and other liquids are properly disposed.
 4. Food-contact surfaces, or items not capable of being immersed in the MFU 3-compartment sink, are cleaned and sanitized.
- The MFU operator must maintain the most recent inspection of the CPF on the unit at all times.
- If the CPF or servicing area is not owned by the MFU operator, a signed letter of authorization is required.
- Use of a private residence as a CPF is PROHIBITED.

Documentation Required for Initial Inspection and Permit

- Proof of valid Food Manager Certification. Food Manager Certification is required if there is open handling of TCS foods.
- Proof of valid Food Handler Certification for all persons handling food, who are not Food Manager Certified.
- Copy of valid Health Permit for CPF.
- Copy of most recent Health Inspection Report for the CPF.
- Signed letter of authorization from the CPF.
- Menu of all food items to be served.
- Valid Texas Driver License for all persons who will drive the MFU.
- Proof of insurance for the MFU.
- Proof of current registration and inspection for the MFU.

****PLEASE NOTE**** Once a permit is issued, after ALL requirements have been met (documents submitted and inspections passed), MFU's are NOT allowed to operate on any City of Celina Property (Parks, Recreational Centers, etc.), on Celina ISD property, or any public right-of-way, in accordance with **Section 4.05.003** of the City of Celina Code of Ordinances. If you wish to operate on private property, or at a private business, written permission from the property or business owner must be submitted with the permit application, AND the location must be approved by the City of Celina. MFU's are subject to inspection any time the vehicle is stopped and serving the public. Violations of permit requirements are subject to corrective action, up to and/or including: discarding of food products, revocation of permit, and fines.

Following are additional requirements, specific to the type of MFU to be permitted. For any questions, please contact the Celina Environmental Health and Food Safety Department at (972) 200-3621.

Mobile Kitchen

Minimum Requirements

- Name and phone number displayed on at least one side of vehicle, with minimum 4" letters and numbers.
- Internal thermometers for all hot hold and cold hold units.
- Probe thermometers to check internal temperatures of food products.
- Proper storage of chemicals, away from food products and equipment.
- All raw food products must be stored below cooked or ready-to-eat (RTE) food products.
- Proper labeling on ALL pre-packaged food NOT prepared on-site.
- Gloves for handling all RTE food items. **BARE HAND CONTACT WITH RTE FOOD ITEMS IS NOT ALLOWED.**

Catering Truck

Minimum Requirements

- Name and phone number displayed on at least one side of vehicle, with minimum 4" letters and numbers.
- Catering trucks can sell ONLY pre-packaged food items.
- Internal thermometers for all hot hold and cold hold units.
- Probe thermometers to check internal temperatures of food products.
- Proper labeling on ALL food items.
- Proper storage of chemicals, away from food products and equipment.

Ice Cream Truck

Minimum Requirements

- Name and phone number displayed on at least one side of vehicle, with minimum 4" letters and numbers.
- Internal thermometers must be present in all freezer units and must measure to 0°F.
- Freezer units must be commercial grade, and NSF approved.
- All items sold must be pre-packaged and properly labeled.
- All items sold must be purchased from a permitted facility.
- Dry ice may be used to help maintain proper freezing temperatures.

Push Cart

Minimum Requirements

- Name and phone number displayed on at least one side of vehicle, with minimum 4" letters and numbers.
- Internal thermometers for all hot hold and cold hold units.
- Probe thermometers to check internal temperatures of food products.
- Proper labeling on ALL food items.

Gloves for handling all RTE food items. **BARE HAND CONTACT WITH RTE FOOD ITEMS IS NOT ALLOWED.**