

***To pass a pre-licensing inspection, a mobile food unit must meet the minimum requirements below. Use the checklist as a brief reference to the MFU requirements:**

Mobile Food Unit Checklist	
Mobile Food Unit Mobility	A vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily movable, and constructed of corrosion resistant material; structure placed on a trailer shall be permanently affixed.
Preparation Area Protected	Walls, floors, and ceiling are solid, light in color, smooth and easily cleanable; protect against weather, rodents, insects and other animals.
Central Preparation Facility (CPF) may include servicing area	Approved by the health department; documentation (letter of authorization) required for approval; most recent inspection maintained on the MFU.
Servicing Area	Place to fill up potable water and authorized to dispose waste water from the MFU (i.e. approved car wash; RV Park); A private home or living quarters may not be used; letter of authorization
Potable Water Tank	Water must be from an approved source; permanently installed; tank labeled as "Potable Water" and have a ¾-inch inlet.
Liquid Waste Retention Tank	least 15% larger than the potable water storage tank, permanently installed, sloped to drain 1-inch in inner diameter and labeled "wastewater".
Hot and Cold Water	Under pressure and provided to all sinks.
Handwash Sink	Shall be its own fixture; conveniently located and accessible.
Three Compartment Sink	Each compartment shall be large enough to clean largest equipment/utensil.
Hot and Cold Holding Equipment	Adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temperatures.
Restrooms	Provided; conveniently located.
Certified Food Manager Certificate	Required if handling open TCS foods.

Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements or contact the PSRFSU at (512) 834-6753 for further information or view our website at www.dshs.texas.gov/foodestablishments.

Public Sanitation and Retail Food Safety Unit • PO Box 149347, Mail Code 1987 • Austin, Texas 78714-9347(512) 834-6753 • Facsimile: (512) 834-6683 • <http://www.dshs.texas.gov/foodestablishments/>