



# Mobile Food Establishment Permit Application

## Mobile Food Vendor Guidelines

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

Once permitted, Mobile Food Vendors are not allowed in parks, recreational centers or on school property. If you wish to operate on private properties or at a private business you must contact that business for permission. 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 the Permit Department at (972) 382-2682.

### HOT TRUCKS/MOBILE KITCHENS

Hot trucks must present the following documentation at the time of inspection:

1. Valid Certified Food Manager Certification for at least one individual operating on the truck.
2. Food Handler cards for all other persons handling food.
3. Proof of insurance for the vehicle.
4. Current registration and inspection on the vehicle.
5. Signed and notarized Commissary letter.
6. Valid Driver's License.
7. Completed application.
8. Cash, check or money order for \$250.00/year

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.



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## **PREPACKAGED/CATERING TRUCKS**

Prepackaged/Catering trucks must present the following documentation at the time of inspection:

1. Signed and notarized Commissary letter.
2. Valid Driver's License.
3. Proof of insurance for the vehicle.
4. Current registration and inspection on the vehicle.
5. Copy of Manufacturing License from vendor supplying food products.
6. Cash, check or money order for \$250.00/year

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 present the following documents at the time of inspection:

1. Valid Driver's License
2. Proof of insurance for the vehicle.
3. Current registration and inspection on the vehicle.
4. Cash, check or money order for \$200.00/year

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

## **PUSH CARTS**

Push carts must meet the following requirements.

1. Name displayed on at least one side of the vehicle. (lettering must be at least 4 in.)
2. Thermometers must be placed inside cart to verify hot or cold hold.
3. Provide a copy of valid identification for cart operator.
4. Cash, check or money order for \$125.00



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Fee: \$ \_\_\_\_\_

HOT TRUCK / MOBILE VENDOR

Permit Expiration Date: \_\_\_\_\_

Completely fill out application or application will not be processed. (Please print)

**Driver/Responsible Person** \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

\*Drivers License, \*License Tag \_\_\_\_\_

**Type of Owner**

Sole ( )      Corporation ( )      Partnership ( )

Name of Owner/Corp \_\_\_\_\_

Mailing Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

**Email** \_\_\_\_\_

Insurance Company \_\_\_\_\_

Address & Phone Number \_\_\_\_\_

Commissary Name \_\_\_\_\_

Address & Phone Number \_\_\_\_\_

Certified Food Manager's Name \_\_\_\_\_

TDH Certification Number \_\_\_\_\_ Exp. Date \_\_\_\_\_

**ARTICLE 6.04 Sec. 6.04.038 A food service establishment permit that lapses for nonpayment of the annual health permit fee will be reinstated upon payment of a reinstatement fee, as set forth in the fee schedule ([section A4.003](#), health permits) found in appendix A of this code.**

**\*\*The City of Celina Food Ordinance requires that all food service workers successfully complete a food safety course. All employees, excluding CFM, must complete an accredited TDSHS Food Handler Education or Training Program (FHP) within 30 days of submission of permit. They will be issued a completion badge or certificate, which is valid for 2 years.\*\***

**\*Attach list of all food items (cold, hot and pre-package)**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Print

\_\_\_\_\_  
Date

Office Use Only: Date \_\_\_\_\_

Permit # \_\_\_\_\_

Type \_\_\_\_\_

**Please return to: City of Celina      Development Services  
142 N. Ohio St.  
Celina, TX 75009  
Phone: (972) 382-2682**