

Mobile Food Establishment I Guidelines



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A **Mobile Type I** includes, but is not limited to catering unit.

RESIDENTIAL EQUIPMENT IS PROHIBITED

The following are only guidelines specific to the type of vending you may be interested in, and are not an exhaustive list for regular inspection.

Unit Design and Equipment Requirements:

1. Equipment

- All equipment and utensils must meet or exceed the food equipment sanitary design and construction standards published by the National Sanitation Foundation (NSF), Edison Testing Laboratories (ETL), Underwriters Laboratories (UL), Canadian Standards Association (CSA) or other ANSI accredited certification organization.

2. Interior and Exterior Surfaces

- All interior and exterior surfaces of the Mobile Type I must be finished in a material that is corrosion resistant, non-absorbent, smooth, easily cleanable, resistant to denting, buckling, pitting, chipping and crazing, free of breaks, open seams, and free of difficult to clean internal corners and crevices; e.g. plastic laminate, reinforced fiberglass panel, stainless steel, enameled steel or aluminum.

3. Generator

- Generator for unit can be attached to unit or pulled on and off unit for operation. The generator must be operational while the mobile unit's engine is off and contain adequate ventilation of fumes.
- The generator must be operational while the mobile unit's engine is off and have ventilation of fumes.

4. Unit's Name

- Name displayed on at least two sides of the unit. (Lettering size must be a minimum four (4) inches.)

5. Food

- Internal thermometers provided for hot hold and cold hold units.
- All food products must be properly packaged & labeled.
- Restaurant food is not allowed unless the restaurant has the proper food manufacturer's permit and is properly packaged & labeled.
- All hot held items must be held at 135°F or above at all times.
- All cold held items must be held at 41°F or below at all times.

6. Storage

- All chemicals must be stored and labeled properly and away from food products.
- Food storage area must be clean.

6. Safety

- First aid kit