



## MOBILE FOOD UNIT INFORMATION AND APPLICATION PACKET

Please read all information in this packet and fill out the application on the last page

**IFER 228.2(19)—Mobile food unit (MFU).** A vehicle mounted, self or otherwise propelled, self-contained food service operation, designed to be readily movable (including, but not limited to, trailers and push carts) and used to store, prepare, display, serve, or sell food. Mobile units must completely retain their mobility at all times. A mobile food unit does not mean a stand, a table, a booth, or any other item or personal property used by the food service operation that is not physically located on, or attached to, the vehicle. A mobile food unit operating in the city must have on site at least one (1) food employee who possesses a food manager certification. A temporary food establishment is not a mobile food unit.

- Application, documents, and payment for a Mobile Food Unit Permit must first be processed at the Permit Office prior to contacting the Code Enforcement Office to schedule inspections. You may apply online at <https://cityworks.pearlandtx.gov/publicportal/login>

**Permit Department**  
City Hall Annex Building  
3523 Liberty Dr.  
Pearland, Texas 77581  
281.652.1638

**Code Enforcement/Fire Marshal's Office**  
Fire Administration Building  
2703 Veteran's Dr.  
Pearland, Texas 77584  
281.652.1766

### ***Medallion Application and Inspection Requirement Information***

- Mobile Food Unit Permit Application submitted and Fee paid to Permits Office
- Labeled Floor Plan and Full Menu submitted with application and fee
- Proof of Certified Food Manager and/or Food Handler's certification(s) for all employees - as required by the Code Enforcement Officer or law.
- Valid Texas Driver's License must be provided for the Mobile Unit Driver
- Valid Insurance showing proof that the Mobile Food Unit Driver is covered
- Proof of **contract** with a Commissary/Central Preparation Facility
- Proof of current state registration-(Mobile Unit/Trailer)

Mobile Units must be inspected by a Pearland Health Officer and may require an inspection by a Fire Marshal: Please call the Code Enforcement Office to make an appointment for inspection at 281.652.1766. **\*\* Arrive at least thirty minutes prior to scheduled time of inspection to ensure hot water and cold hold/freezer units are at their proper temperatures. Failure to be ready for scheduled inspection time may require the inspection to be failed and/or rescheduled. Arriving more than fifteen (15) minutes after your scheduled time may constitute a failure and you may be rescheduled.** Any unit which fails two inspections, fails to appear for two (2) scheduled inspections, or cancels two (2) scheduled inspection with less than twenty-four (24) hours' notice may be required to pay a reinspection fee prior to scheduling additional inspections.

**Inspections may be scheduled M-F: 8:00AM or 8:30AM. Only one appointment per time slot. Fire and Health inspections must be scheduled for the same time.**

All paperwork and documentation must be received before scheduled time of Inspection. Once the Mobile Food Unit has passed inspection(s), a medallion will be issued to the unit; which will expire on the last day of the twelfth (12th) month from the date of issuance.



## MOBILE FOOD UNIT INSPECTION CRITERIA

### Health Safety

**\*A Fire Marshal inspection must be passed prior to inspection by the Health Division\***

- Current Trailer/Unit state registration if applicable
- Working cold hold coolers at proper temperature - (if applicable) Cold food 41°F (5°C) or less
- Working hot hold areas at proper temperature - (if applicable) Hot food 135 F (57.2 C) or greater
- Manual Ware-washing; 3-compartment sink requirements: wash, rinse, and sanitize
- At least one hand-washing station set up correctly with soap, paper towels, splash guard if applicable, and hot water available
- Single-service articles only for use by the consumer
- Backup Thermometers in cold hold coolers and/or freezer
- Employees must wear hair restraint - {ex; hats hairnets}
- Employees must wear gloves while handling "Ready to Eat Food Items"
- Menu of all food items to be sold
- Labeled Floor Plan showing all equipment and layout
- Commissary Agreement/Central Preparation Facility Location on file
- Business name, printed, permanently affixed and prominently displayed upon at least two (2) sides of such unit, in letters not less than three(3) inches in height. *If the vendor is not a drivable Mobile Food Unit, then a banner or sign attached will be acceptable.*

### Fire Safety

- Must have a 3A;40BC (5-pound) fire extinguisher mounted with current inspection tag
- Must have a Class K fire extinguisher mounted with current inspection tag. (if applicable)
- Commercial cooking suppression installed with current inspection tag (if applicable)
- Hood system must be cleaned by a professional company and documentation must be kept on Mobile Food Unit
- Inside of Mobile Food Unit must be cleaned and free from grease buildup
- Minimum 16" between fryer and surface flames
- LP/propane cylinder properly secured and protected
- LP/propane cylinder stored away from trash
- LP/propane cylinder not kept in passenger area
- Proper hose to pipe LP/propane gas
- An approved LP gas alarm installed in the vicinity of LP gas components
- **Must have annual gas test by a state licensed person listed below:**
  - A Master Plumber licensed by the Texas State Board of Plumbing Examiners or,
  - An Agency registered with the US Dept. of Transportation to recertify LP cylinders
- NO SMOKING signs posted
- **Extension cords cannot be used as permanents wiring**
  - Appliances must be plugged directly into a receptacle
- Electrical panel must be labeled
- Trash stored away from flammables

**\*Please contact the Fire Marshal's Office about the Fire Suppression system requirements, or for any other questions related to fire safety at 281.997.4650\***



## MOBILE FOOD UNIT OPERATING GUIDELINES

- Per the Texas Food Establishment Rules (TFER), a mobile food unit must remain readily movable, as defined in Sec. 228.221 (a) (3). Food Trucks and Trailer Units are not meant to be permanent fixtures, and must retain their ability to be readily moved at all times. Trailer units requiring a vehicle for transportation, will require the vehicle to be available and present at the location where the unit is operating; and all appropriate transportation equipment should remain available and ready for use at all times.
- Mobile Food Units are required to have a valid permit prior to setting up, or preparing or serving food at any location in the City.
- Mobile Food Units may only operate or set up at permitted or otherwise City approved events and locations.
  - This includes temporary events under a issued temporary activity permit and special events under a special event permit
  - An exception to the above is allowed for mobile food units wishing to set-up at a micro-brewery, micro-distillery, or micro-winery; as defined in Unified Development Code Sec. 2.5.3.2 (a)
- Per the Unified Development Code (UDC), a temporary activity permit may be required for events as allowed in certain zoning districts as noted in the following table, and must be issued prior to setting up for service/sales:

Zoning District	Permit Required	Activity Requirements
(GB)- General Business	Temporary Event Permit Required	Four (4) events per calendar year, not to exceed a sale period of more than sixty (60) days.
(GC) - General Commercial		
(COD) - Corridor Overlay		

An interactive city map may be found at <https://gis.pearlandtx.gov/interactivemap/>. You can enable the zoning layer to see which zoning district a property lies in. You may also visit the GIS mapping site at <http://gis.pearlandtx.gov/web/index.htm>, click the 'map gallery' tab near the top of the page, and find the 'zoning' map for further reference.

*Temporary Event Permits may be applied for through the online permit portal or at the Permits Office, and are reviewed by the Planning, Fire, and Code Enforcement departments - and a permit fee of fifty dollars (\$50) and processing fee of twenty-five dollars (\$25) is required prior to permit approval.*

*Special Event Permits are issued through the Parks and Recreation department.*

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