

XXII. Produce and Mobile Food Vendors

A. Permits.

1. All produce and mobile food vendors selling food within the City limits of Carrollton, Texas must obtain a valid Mobile Food Permit from the City of Carrollton Environmental Services Department. A completed permit application shall be submitted along with the required supporting documents and permit fees. The permit fee is \$400.00 per hot truck unit, \$320 per food service cart and \$200.00 per unit for prepackaged foods only.
 - a. The permit application shall require the following information:
 - (1). Name on mobile unit, make, model, license plate number and VIN, if applicable.
 - (2). Owner of mobile unit, address, and phone number.
 - (3). Driver or Operator of mobile unit, their address, phone number, date of birth and Texas driver's license.
 - (4). Name of Commissary, address, phone number, health permit number.
 - (5). Operation of Mobile Unit: days, hours and location(s).
 - (6). Menu.
 - b. Copies of the following documents shall be part of the application submittal:
 - (1). Driver or Operator Tx. driver's license.
 - (2). Vehicle commercial insurance
 - (3). Commissary health permit
2. Application for Mobile Food Permits are to be made at the City of Carrollton Environmental Services Department located at 1945 E. Jackson Road. All Mobile Food Permits are valid for a period of one year from the date the permit is issued. Each mobile unit must be inspected by an Environmental Services Department Sanitarian before the permit will be issued. All applicants for a permit must contact the City of Carrollton, Environmental Services Department at (972) 466-3060, 24 hours in advance in order to schedule an inspection appointment. (Note: When

applicable, warmer, refrigeration and freezer units must be on, thermometers must be indicating the proper temperatures and all required cleaning supplies and sanitizers must be on the vehicle at the time of the inspection). IMPORTANT! Be sure to check other requirements listed in this section for the type of unit to be inspected. After the vehicle has passed inspection, a mobile food permit will be issued for the unit. The permit sticker must be applied to the driver's side of the mobile unit near the driver's door (or on the side to the left of the pushcart handle) and must be displayed at all times. Permits are not transferable from one unit to another unit.

B. Unit Requirements. Requirements for mobile food units are determined by the classification of the type of unit as outlined in Section XXII.D of this policy. In addition to the requirements for each type of mobile unit, each unit must have the following:

1. Business/Firm name on both sides of unit. A solicitor's permit may be required by the Police Department.
2. The permit sticker must be maintained on the driver's side of the unit at all times.
3. A copy of the combined Permit Application and Inspection Report must be on the unit at all times.

C. Restricted Operations.

1. It is unlawful for mobile food vendors to sell food on any street, median or sidewalk of the City of Carrollton, unless specifically allowed on the Mobile Food Permit.
2. It is unlawful for mobile food vendors to sell food within City Parks unless the vendors have written agreement or a special events permit from the Building Inspection and Parks and Recreation Departments, or if specifically allowed on the Mobile Food Permit.
3. Units that utilize propane tanks for energy shall be required to submit written approval from the city's Fire Marshall prior to permitting.
4. Mobile food units will be subject to inspection in the field.

D. General Classification.

1. Produce Vendors. The vending of nuts, fruits and vegetables only.

2. Ice Cream Trucks. Approved for vending pre-wrapped and sealed ice cream, canned soft drinks, pre-packaged candy, chips, or pickles.
3. Mobile Lunch Trucks. Approved to vend pre-wrapped, prepared potentially hazardous and non-potentially hazardous food in individual packages for immediate consumption. Foods are sold or conveyed in such ways that no direct food contact results. (Certified Food Service Worker required).
4. Mobile Hot Trucks. Approved to prepare potentially hazardous and non-potentially hazardous foods on site. Ready-to-eat food is cooked, wrapped, packaged, processed, or portioned for service, sale or distribution in the unit. A Registered Food Service Manager is required for the operation of this type of mobile food truck.
5. Frozen Dessert Pushcarts. Approved to vend wrapped and pre-packaged ice cream in individual packages for immediate consumption. The size can be no more than six feet long, three feet wide, and four feet high (exclusive of wheels).
6. Food Service Pushcarts. Approved to vend foods that require limited preparation and only in transit-oriented locations as defined by the DCO. All foods must be prepared for immediate consumption. The pushcart size can be no more than six feet long, three feet wide, and four feet high (exclusive of wheels). (Registered Food Service Manager required).
7. Espresso & Cappuccino Coffee Carts. Approved to vend and prepare dairy and non-dairy coffees and coffee-drinks (Registered Food Service Manager required).

E. General Requirements.

1. All food carts and trucks must operate from a base of operation, such as a commissary or other fixed food establishment permitted by a local health authority, unless the base of operation is specifically required by ordinance or policy to be located in and permitted by the City of Carrollton.
2. The operator of the permitted cart or truck must report the cart or truck daily to the commissary for all foods, supplies and for all cleaning and servicing of the unit. All carts must be stored at the commissary when not in use. A log for the daily cleaning, maintenance and stocking of food supplies for all permitted carts or trucks must be kept in the unit, and presented in the course of an inspection.

3. Potentially Hazardous Foods must be hermetically sealed, labeled as to type of food, location of preparation, and date of preparation. All potentially hazardous foods must be disposed of at the end of each day of operation. No home prepared foods will be allowed.
4. If food is purchased at licensed restaurants, the restaurants must be licensed with the appropriate State agency as a food manufacturer. The mobile food vendor must maintain a copy of the restaurant's manufacturer's license on the unit to sell food from that restaurant. These foods must meet the same packaging and labeling requirements as listed above.
5. All condiments must be served in single-service containers, packages, or approved commercially-filled dispenser-type containers. No bulk dispensers, bottles, or other similar containers will be allowed.
6. Single service cups must be dispensed only from approved cup dispensers. No direct food handling of any type will be permitted by mobile food vendors or customers (exception: Mobile Hot Truck Operator during preparation).
7. All potentially hazardous foods must be kept at an internal temperature of 41 ° F or above during storage in all units. Mechanical hot-holding and cold-holding units must be provided with numerically scaled thermometers conspicuously placed inside the units.
8. If ice is used for cold-holding it must maintain the potentially hazardous foods at 41 ° F or below and be self-draining into a waste water retention tank which must be at least 15% greater in capacity than the volume of the ice.
9. Hand sanitizers and/or sanitizing wipes shall be made available to all patrons at all hours of operation.
10. Unless specifically allowed in the mobile food permit, all vendors are required to sell only between sunrise and sunset. All sound amplifying equipment permitted to operate on any vehicle must be turned off when the vehicle is not in motion.

F. Specific Requirements of Vendors by Classification.

1. Produce Vendors.
 - a. Only intact or unopened fresh fruit, vegetables and nuts may be sold. No cutting, slicing or sampling shall be allowed on site.

- b. Produce must be sold only from a pick-up truck, commercial van, or trailer (attached to a vehicle at all times).
- c. Floor or bed of vehicle carrying produce must be smooth and easily cleanable.
- d. Produce may only be displayed on the body of the truck or inside the van or trailer.
- e. Business/Firm name must be displayed on both sides of the unit in at least three inch letters.
- f. Permit sticker must be displayed on driver's side of the unit.
- g. Unit must be maintained in clean condition.
- h. Produce vendors may not park for more than a period of five minutes to sell product.
- i. A commissary is not required.
- j. The operator must have a Food Service Worker certificate.

2. Ice Cream Trucks.

- a. Must be an enclosed or covered truck or van with a smooth easily cleanable floor.
- b. Must have an enclosed freezer with a visible thermometer to store ice cream.
- c. All ice cream must be pre-wrapped, sealed, labeled and obtained from an approved source or commissary.
- d. Pre-packaged candy, chips and soft drinks may be sold in single portion units.
- e. Business/Firm name must be displayed on both sides of the unit in at least three inch letters, signs in front and rear bearing the word **"SLOW"** in letters not less than six inches high must be present.
- f. Vehicles must have automatic flashing lights consisting of two lamps located at the front on the top of the vehicle mounted at the same level and as widely spaced as possible and displaying simultaneously flashing amber (dark orange-yellow color) lights; two lamps located at the rear on the top of the vehicle mounted at

the same level and as widely spaced as possible and displaying simultaneously flashing red lights.

- g. Everything that is necessary for the operation of the truck must be on the truck. No additional ice bins, ice chests, tables, etc. are allowed.
- h. Permit sticker must be displayed on the outside by the driver-s side of the vehicle.
- i. Unit must be maintained in clean condition.

3. Mobile Lunch Trucks.

- a. Must be an enclosed commercial unit operated from a truck with proper storage and display space.
- b. Must provide proper equipment (such as NSF approved mechanical holding ovens, NSF approved surfaces for food contact, and cold storage area) to keep foods at 140 ° F or above or 41 ° F or below and adequate enough to provide for rapid heating and cooling. An accurate thermometer must be displayed inside both hot and cold storage units.
- c. Only pre-wrapped, bottled, canned or otherwise packaged food in individual servings for immediate consumption can be vended.
- d. All foods must be properly labeled and obtained from an approved commissary. The label on all foods must declare the common name of the food, list of ingredients, contents by weight or volume, packaging date and the name and address of manufacturer or packer.
- e. Only non-potentially hazardous beverages dispensed from covered urns or other protected equipment may be used.
- f. The serving of ice for beverages can be dispensed from an automatic ice dispenser or by hand from an approved ice bin only if dispensed by the operator (store ice scoop with handle pointed upward).
- g. If ice is used to keep food cold, it must be drained into a retention tank to be properly disposed of at the commissary location. No block ice is allowed.

- h. Everything that is necessary for the operation of the truck must be on the truck.
- i. Only single service articles are to be used (salt, sugar, ketchup, mustard, mayo., etc.)
- j. A metal stem thermometer accurate to +/- 2° F is required to check food temperature.
- k. Permit sticker must be displayed outside on the driver's side of the vehicle.
- l. Business/Firm name must be displayed on both sides of the unit at least three inch letters.
- m. Unit must be maintained in clean condition.
- n. Must provide soap in dispensers, disposable towels, and spray bottle of sanitizer (mixture of slightly less than one cap of bleach per gallon water). All chemicals, cleaner, etc. must be stored away from food and food contact items.
- o. Operator must be a certified Food Service Worker.

4. Mobile Hot Trucks.

- a. Must be an enclosed commercial van designed for the transportation, storage, and preparation of potentially hazardous and non-potentially hazardous foods.
- b. Must provide proper equipment (such as Stainless Steel Three-Compartment Sink, Stainless Steel Hand Wash Sink, supplied with both hot and cold potable water under pressure).
- c. Waste water retention tank required and must be of at least 15% greater capacity than the potable water supply.
- d. Water for hand washing and utensil washing must be heated electrically to generate water at a minimum of 105° F and not to exceed 120° F, and must be dispensed through an on-demand system.
- e. NSF approved mechanical refrigerators, freezers, stoves, ovens, and hot holding units are required to maintain potentially hazardous foods at or above 140° F or at or below 41° F. Units

used to store potentially hazardous foods must be provided with accurate thermometers that are conspicuously located.

- f. Unit must be provided with adequate ventilation, exhaust fans, and proper light shields.
- g. All food must be obtained from an approved source.
- h. Only non-potentially hazardous beverages that are dispensed from covered urns or other protected equipment may be used.
- i. The serving of ice for beverages can be dispensed from an automatic ice dispenser or served by the Mobile Hot Truck Operator(s) only.
- j. Everything that is necessary for the operation of the truck must be on the truck. No additional ice bins, ice chests, tables, etc. are allowed.
- k. A metal stem thermometer accurate to $\pm 2^{\circ}$ F is required to check food temperatures.
- l. Other items that must be present are soap in dispensers, disposable towels, sanitizer, sanitizer test papers, fire extinguisher and a first aid kit.
- m. Operator must be a City of Carrollton Registered Food Service Manager.
- n. An on-board, enclosed rest room with separate waste retention is required.
- o. Permit sticker must be displayed outside on driver's side of vehicle.
- p. Business/Firm name must appear outside the unit on both sides and at the rear in at least six inch letters.
- q. Unit must be maintained in clean condition.

5. Frozen Dessert Pushcarts.

- a. An enclosed mobile cart capable of being maneuvered by one person.

- b. The size can be no more than six feet long, three feet wide (excluding wheels), and four feet high.
- c. Pre-packaged frozen desserts from an approved source (such as ice cream) are the only types of food allowed for sale from this type of cart.
- d. Ice Cream must be maintained frozen by means of dry ice or a mechanical freezer.
- e. Everything that is necessary for the operation of the cart must be located on the cart. No additional ice bins, ice chests, tables, etc., are allowed. The cart must be a stand-alone, self-contained unit.
- f. Business/Firm name and phone number must appear on the outside of the cart in at least three inch letters.
- g. The permit sticker must be displayed on the outside of the cart.
- h. Unit must be maintained in clean condition.

6. Food Service Pushcarts.

- a. A semi-enclosed stainless steel cart with flame-resistant overhead protection, capable of being maneuvered by one person.
- b. The size can be no more than six feet long, three feet wide (excluding wheels), and four feet high (excluding required overhead protection).
- c. Unit must provide storage areas capable of maintaining potentially hazardous foods at 41° F or below or 140° F or above. Unit thermometers must be provided. Note: only limited potentially hazardous foods are allowed.
- d. Must have a potable water system under pressure that is equipped with a permanently installed water supply tank of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and hand washing.
- e. Three compartment sink and a separate hand washing sink are required.

- f. Water for hand washing and utensil washing must be heated via an electrical, on-demand system, to generate water at a minimum of 105° F and not to exceed 120° F.
- g. All liquid waste that results from the unit must drain into a permanently installed liquid waste retention tank of at least 15% greater capacity than the potable water supply tank.
- h. All liquid waste must be discharged to a sanitary sewerage disposal system constructed and operated according to law.
- i. Operator may not serve, sell, or distribute any food from the cart unless on a surface constructed of a smooth nonabsorbent material (such as concrete or machine-laid asphalt), maintained in good repair, and graded to drain.
- j. Operator may serve, sell or distribute any food from the cart only on Fridays, Saturdays and Sundays.
- k. Only foods approved by the DCO and written on the permit may be served, sold, or distributed.
- l. Everything that is necessary for the operation of the cart must be located on the cart. No additional ice bins, ice chest, tables, etc. are allowed. The cart must be a stand-alone, self-contained unit.
- m. A metal stem thermometer accurate to +/- 2° F is required to check food temperatures.
- n. Units must also supply soap, disposable towels, and sanitizer.
- o. Business/Firm name and phone number must appear on the outside of cart in at least three inch letters.
- p. The operator of the cart must be a City of Carrollton Registered Food Service Manager.
- q. Only single service articles (disposable) are to be used.
- r. Permit sticker must be displayed on the outside of the cart.
- s. Unit must be maintained in clean condition.

7. Espresso & Cappuccino Coffee Carts.

- a. Semi-enclosed stainless steel, FRP, or Formica cart with overhead protection, capable of being maneuvered by one person.
- b. The size can be no more than six feet long, three feet wide, (excluding wheels), and four feet high (excluding required overhead protection).
- c. Cart must be provided with storage areas capable of maintaining potentially hazardous foods at 41° F or below or 140° F or above. A unit thermometer must be provided. Note: only limited potentially hazardous foods allowed.
- d. Must have a potable water system under pressure that is equipped with a permanently installed water supply tank of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and hand washing.
- e. The cart must be designed to accommodate enough water for the operational purpose of the cart (a minimum of four gallons are required for hand washing and five gallons for cleaning and sanitizing of equipment alone, plus the amount required for making coffee).
- f. Water for hand washing and utensil washing must be heated via an electrical, on-demand system, to generate water at a minimum of 105° F and not exceed 120° F.
- g. Three compartment sink and a separate hand washing sink are required.
- h. All liquid waste that results from the unit must drain into a permanently installed liquid waste retention tank of at least 15% greater capacity than the potable water supply tank.
- i. All liquid waste must be discharged to a sanitary sewerage disposal system constructed and operated according to law.
- j. Steaming pitchers, steaming wands, steaming nozzles, etc. must be cleaned and sanitized every two hours.
- k. Milk should be packaged in no larger than a one gallon container.
- l. Only foods approved by the DCO will be allowed to be served, sold, or distributed.
- m. Only single service (disposable) articles are to be used.

- n. A metal stem thermometer is required to check food temperatures.
- o. Other required items are soap, disposable towels and sanitizer.
- p. Everything that is necessary for the operation of the cart must be on the cart. No additional ice bins, ice chests, tables, etc. are allowed. The cart must be a stand-alone, self-contained unit.
- q. Business/Firm name and phone number must be on both sides of the unit in at least three inch letters.
- r. The permit sticker must be displayed on the unit.
- s. The operator of the cart must be a City of Carrollton Registered Food Service Manager.
- t. The cart must be maintained in clean condition.