



Neighborhood Enhancement Department Environmental Health Division

630 East Hopkins, San Marcos, Texas 78666

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Mobile Food Vendor Requirements

A mobile food vendor is required to have a permit to sell within the city limits of San Marcos. The permitting fee and an additional fire inspection fee will be charged prior to inspection of the unit. Once a unit has passed both inspections a permit will be issued and expire one year from date of issuance. Applications may require up to a **seven-day processing period** to schedule inspections with the fire prevention department. Mobile units may be required to pay a re-inspection fee if they do not pass their first inspection.

Minimum Unit Requirements:

- All foods must be from an approved source and labeled. No home prepared foods.
- Hot and cold holding equipment must be able to maintain required temperature: Hot 135°F or above and Cold 41°F or below. Units **MUST** be holding these temperatures at time of inspection.
- Thermometers are required in all cold holding units.
- Only compostable and recyclable single service items may be used.
- A pressurized (pump) potable water system must be installed and supply hot and cold water (100°F minimum).
- Accessible handwash sink equipped with soap and paper towels.
- Have a three compartment sink large enough to fully submerge the largest piece of ware/equipment.
- Fresh water tank minimum size of 25 gallons.
- Waste-water tank is at least 15% larger than the freshwater tank.
- Wastewater outlet must be a minimum of 1 inch in diameter and cannot be the same size as the freshwater inlet.
- Unit must be readily movable – cannot be hard connected to electricity or water.
- Unit must be fully enclosed.
- All surfaces must be smooth, easily cleanable, non-absorbent, and durable.
- All employees must have valid food handler certificates. One person in charge must have a food manager certificate.
- Central prep visitation logs will be required to be maintained and stored on the unit at all times.
- Gas pressure tests are required for all mobile units equipped with propane on an annual basis and upon initial inspection.
- All propane tanks must be mounted and secure. Propane tanks are not permitted to be stored directly on the ground.
- Fire suppression systems are required for all cooking equipment capable of producing grease laden vapors. For more information, review fire safety requirements for mobiles and contact Fire Prevention at 512-805-2600 or fireplan@sanmarcostx.gov
- Mobile food unit must have name provided on the side of the unit in minimum 4-inch-tall letters.
- Must have signed agreement with central preparation facility.
- Must have approved grease containment system installed on exhaust fans with exterior drains.
- Mobile food unit must be in a clean and sanitary condition.

Mobile units must operate from an approved central preparation facility (residential home facility is not allowed). This central preparation facility shall meet all requirement in the FDA Food Code, hold a current food establishment permit, and must have a grease trap. The mobile unit must return to that central preparation facility for replenishing of supplies, and servicing of the mobile unit daily. If the central preparation facility is located outside the City of San Marcos a copy of the food establishment's most recent inspection will be required.

Mobile Food Units are REQUIRED to move to their Central Prep EVERYDAY of operation.