



## CITY OF EL PASO MOBILE FOOD VENDING GUIDELINES

### Department of Public Health

The mission of the Food Inspection program is to help avoid food and waterborne illness to protect the health and safety of the community. In the U.S. 128,000 people are hospitalized, and 3 000 die of foodborne diseases every year. Our goal is to promote health and safety while creating a business friendly atmosphere.

#### What licenses, permits, and certificates do I need?

- Mobile Food Establishment City License
- Mobile Health Permit
- Food Handler Certificate (within 30days)
- Food Manager Certificate (if preparing food inside unit)

#### What other requirements are needed?

- Please visit [EPHealth.com](http://EPHealth.com) and click on the Food Inspection under "programs" for a list of health-related food establishment requirements

#### Where can I sell food?

- You may sell at a private commercial location such as a parking lot with permission from the property owner
- You may sell on a public street if you follow all parking laws and all city ordinances

#### Where can I get my permits and licenses?

- They both can be obtained at the One-Stop Shop located at: 811 Texas Ave.
- You may call (915) 212-1510 for more information about days and hours of operation

#### We are here to help

If you have any questions regarding the health requirements needed in order to legally operate your mobile food establishment, please call (915) 212-6610/ or (915) 212-1510 or visit our website at [www.EPHealth.com](http://www.EPHealth.com).



# City of El Paso Department of Public Health



Public Health  
Prevent. Promote. Protect.

## MOBILE

### FOOD ESTABLISHMENT REQUIREMENTS

Submit applications and fees at the One Stop Shop (OSS), 811 Texas Ave., or 5115 El Paso drive. Health Permit and City License are required to operate a mobile food unit. Permits must be posted in a location conspicuous to the consumers.(A mobile food establishment is a vehicle mounted food establishment that is readily movable, whether it is motorized,towed, or a pushcart.)

#### What you will need:

1. Registration- license plate, VIN, other form of identification
2. Generator- sufficient to power: refrigerators,freezers, griddles, water heater, hoods, fans,A/C, lights, etc.
3. Cooking/Hot Holding equipment- Propane gas or electric
4. Hoods-adequate location, lighting, filters, motor to extract heat,smoke, and grease vapors
5. Refrigerators- cool to 41oF or below, or freezers that cool to 0°F and below
6. Equipment and utensils- clean, in good repair, working properly (No clay, enamelware, copper, or galvanized metals)
7. 3 compartment sink may be required depending on nature of food preparation- hot water must be at least 110°F, Cold running water also available
8. Water samples will be collected by Health Department staff at 5115 El Paso drive, during inspection.
9. Hand-washing sink- with hot (100°F) and cold running water. Must have soap and paper towels available
10. Clean water reservoir and a wastewater tank that is 15% larger and is permanently affixed
11. Walls, floors, ceilings must be clean, in good repair, smooth, non-absorbent, and able to be cleaned easily
12. Lettering (2 inches) with business name, address, city, state, and permit number on at least 01 e side
13. Rear red signals (6 inches in diameter) and front amber signals, mounted as high on vehicle as practicable (Ch.12.46)
14. Adequate ventilation-A/C,window, fan
15. Certificates - Food Protection Management, Food Handler
16. Effective hair restraints, nojewelry on hands or arms (watches, bracelets, rings)
17. Proper Practices- No eating, drinking, chewing gum, or using tobacco
18. Frequent hand washing -during change of operation, when handling different foods, and after using restroom
19. Tongs, spatulas .delitissue, single use gloves,proper dispensing equipment to prevent bare hand contact (Bare hand contact is prohibited for Highly Susceptible Populations such as the very young, elderly, or sick)
20. Authorized personnel- only employees, volunteers, or authorized family members who are part of the business
21. Single service articles - paper/foam plates, plastic utensils/glasses, bottled water, canned sodas
22. Place to prepare food - Preparation must be in the mobile unit or a Central Preparation Facility (CPF) only (No home preparation or home storage)
23. A CPF annual inspection score of 85 or higher (a notarized CPF letter by the owner is required)
24. Food kept at proper temperatures - potentially hazardous food that is hot should be 135°F or hotter and cold should Be 41oF or colder
25. Proper food handling - prepared as close to the time of sale as possible, from approved sources (with receipts as Proof), in sound condition,kept at least 6 inches off floor
26. Ice - chipped, crushed, or cubed,in commercially sealed bags. Must be properly stored and dispensed
27. Cooking Temperatures (See Texas Food Establishment Rules for times and Temperature )
28. Proper disposal of liquid sewage and solid waste (in a lawful manner)
29. Parking -No dirt or muddy conditions.Your unit must be on concrete, asphalt, or other treated surface
30. One Stop Shop (915) 212-1510, Health (915) 212-6610, Fax (915) 212-0105, www.EPHealth.com

#### CITY of El Paso

Prepackaged/Exposed Foods- License/Permit Fee (9.12.0701/H) - \$167.00 (passing water sample required)

Note: \$47.00 Site Assessment Fee/\$4.00 tech fee, and \$53.00 Application Processing Fee will be added to each application.

Note: No fees for non-profit organizations with proper documentation.

#### COUNTY of El Paso

Pre-packaged Food 4(d) Permit Fee - \$100.00

Exposed Food 4(c) Permit Fee- \$150.00

Note: No fees for non-profit organizations with proper documentation.

REFERENCES:- Texas Food Establishment Rules (TFER), El Paso Municipal Codes Chapter 9.12 Food & Food Handling Establishments. Chapter 12.46 Mobile Food Vendors,El Paso County Food Safety Order