



City of El Paso Code Enforcement Department

MOBILE

FOOD ESTABLISHMENT REQUIREMENTS



Application & Permits

- Applications and fees submitted at One Stop Shop (OSS), 811 Texas.
 - A food permit and license are required to operate.
 - Permits must be posted visibly to the public inside the mobile unit.
 - Permits are non-transferable: Not valid from person to person or mobile to mobile.
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Identification & Registration

- Must provide registration details:
 - License plate
 - Vehicle Identification Number (VIN)
 - Other forms of ID as required
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Power & Equipment

- Bring a generator to inspection to power all equipment inside the mobile unit.
 - Cooking/hot holding equipment must be electric or propane gas.
 - If applicable, a hood system must extract heat, smoke, and grease vapors.
 - Refrigerators: maintain 41°F or below.
 - Freezers: maintain 0°F or below.
 - Equipment and utensils must be clean, well-maintained, and functional.
 - Prohibited materials: no clay, enamelware, copper, or galvanized metals.
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Sinks & Water Supply

- Provide a three-compartment sink with hot and cold running water.
 - Hot water must be at least 110°F.
- Provide a handwashing sink with hot and cold running water, soap, and paper towels.
 - Hot water minimum 100°F.
- Inspector will collect hot and cold water samples during inspection.
- Provide a freshwater tank labeled "Potable Water."
- Provide a wastewater tank:
 - At least 15% larger than freshwater tank
 - Permanently affixed

- Equipped with a shut-off valve
 - Properly labeled “Waste Water”
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Structural & Operational Requirements

- Walls, floors, ceilings must be smooth, nonabsorbent, and easily cleanable.
 - Mobile food units must display, with letters/numbers at least 2 inches high:
 - Business Name
 - Mobile permit number
 - Central Preparation Facility (CPF) address, city, state, zip.
 - Adequate ventilation must be provided.
 - Only single-use utensils, plates, tableware, etc. can be provided to customers.
 - Food preparation is only allowed inside the mobile unit or CPF no home preparation.
 - Potable water filling and wastewater disposal must be done at the CPF.
 - The CPF must have an annual inspection score of 85 or higher.
 - A notarized letter from the CPF owner is required.
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Additional Requirements

- A first aid kit and a written vomit/fecal contamination procedure must be available.
 - Provide Food Protection Manager and Food Handler certifications at inspection.
 - Food Manager certification must be posted at all times.
 - Cooking and holding temperatures must comply with Texas Food Establishment Rules (TFER).
 - Mobile unit must be readily movable at all times.
 - The permit is valid only for activities inside the mobile unit; no food prep, cooking, or storage outside the unit.
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References:

- Texas Food Establishment Rules (TFER)
- El Paso Municipal Codes Chapter 9.12 Food & Food Handling Establishments