

## MOBILE FOOD UNIT PERMIT REQUIREMENTS



The following requirements are in the interpretation and application of the City of Sugar Land Code of Ordinances Article IV. Food and Food Services, Division 1. Regulations applying to all food establishments, and includes references from the Texas Food Establishment Rules or (TFER).

**A Mobile Food Unit (MFU)** means an enclosed unit, truck, trailer, or similar vehicle-mounted establishment used for the preparation, sale, or donation of on-site prepared food. A roadside vendor or pushcart is prohibited to operate within the City limits of Sugar Land.

In order to operate at an approved site, mobile food unit operators must comply with all State and local requirements, and are required to obtain a City of Sugar Land Medallion, or become a participant of a permitted Special Event.

**City of Sugar Land  
Food Inspection Program**

[www.sugarlandtx.gov/452/Food-Inspection](http://www.sugarlandtx.gov/452/Food-Inspection)  
[FoodInspection@sugarlandtx.gov](mailto:FoodInspection@sugarlandtx.gov)

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**CITY OF SUGAR LAND**

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CITY OF SUGAR LAND



# FOOD INSPECTION PROGRAM

## Mobile Food Units



# PERMIT REQUIREMENTS

## APPLICATION & APPROVAL PROCESS

A Mobile Food Establishment permit application shall be electronically submitted for plan review. After the application is processed, an e-mail will be provided to applicant regarding the status and scheduling of on-site inspection. The MFU must be readily moveable, driven to the designated location, and all equipment must be operable at time of inspection.

### Documentation to be submitted with application:

- Mobile Food Establishment permit application signed & completed by Owner/Operator.
- Current Menu
- Unit Construction Plan
- Commissary Letter & Inspection Report
- Active State Sales & Use Tax Permit
- Current Auto/Trailer Insurance
- Current Driver's License
- Certified Food Manager Certificate

## ESTABLISHMENT

- MFU must be mobile at all times.
- The exterior of the unit must be identified by the placement of the business name or person responsible for the operation of the mobile food unit on at least two sides of the vehicle in clearly legible letters, contrasting against their background and no less than three inches high.
- MFU must be fully enclosed, protected from entry of pests with tight-fitting doors and windows.
- Floors, walls and ceilings must be smooth, non-absorbent, easily cleanable, and light in color.
- Screens (i.e., at ventilation points or windows) shall be at least 1/16" mesh or equivalent when the vent is in a protected area.
- Exterior surfaces must be of weather-resistant materials & maintained in good condition.

## WATER SUPPLY

- Hot & cold water under pressure provided at all water supplies.
- Water supply must meet the demands of business during all hours of operation.
- The fresh water tank shall have a capped or protected inlet with a 3/4" maximum diameter.
- Fill hose and water holding tank shall be labeled as "Potable Water".
- The waste water tank shall be at least 15% larger than the fresh water tank, sloped to drain with a 1" minimum diameter valve, and labeled "Waste Water."

## HANDSINKS/WAREWASHING

- At least one handsink supplied with soap, handwashing sign, and disposable towels.
- A sink with three-compartments for washing, rinsing, and sanitizing of equipment and utensils; along with drain boards for soiled & air drying of clean equipment/utensils.
- The three-compartments must be large enough to submerge the largest utensil or piece of equipment.
- **Hot water minimum requirements:** Handsinks: 100°F
- Three-compartment sink: 110°F

## EQUIPMENT

- Equipment must be adequate to maintain hot and cold Time/Temperature Control for Safety (TCS) foods at required temperatures of 41°F, or below for cold foods, and 135°F, or above for hot foods.
- Food contact surfaces of equipment; including tables and counter tops shall be durable, corrosion-resistant and non-absorbent.
- MFU's shall only provide single-service articles to consumers, i.e., disposable plates & single-use tableware.

## RESTROOMS

- Toilet rooms shall be designated, conveniently located, and accessible to employees during all hours of operation.

## LOCATIONS

- Active construction sites
- Offices over 50,000 square feet
- Regional & Community Parks (must comply with Parks Policy)
- Single-family residential for catered/private events
- City destination venues
- Homeowner's Associations' Facilities
- Multi-family residential
- Public Schools

## PARKS POLICY

The Parks Policy requires a reservation, City of Sugar Land Medallion, 2-3 Mobile Food Units per park (unless a Special Event), MFU's must be located in a designated parking area, and all vendors must provide approved waste disposal systems or trash receptacles.

### MFU Fire Safety Requirements

- Onboard fire suppression system (effective October 1, 2019)
- Meet compressed gas requirements
- Fire inspection required
- Countywide adoption of equivalent fire inspection standards

## FEES

For most current MFU fees visit:

Food Inspection | Sugar Land, TX - Official Website ([sugarlandtx.gov](http://sugarlandtx.gov))