



City Of Weslaco Code Enforcement Health Division

Mobile Food Vendor Guidelines

A Health Permit is required for any mobile food service in the City of Weslaco.

Applications for Mobile Food Vendor permits are available at Weslaco City Hall, 255 South Kansas Avenue or on our web site www.weslacotx.gov

There are two types of permits:

- a. Cold/Catering trucks, which carry prepackaged foods only, including, ice cream vendors
- b. Hot Trucks where food is prepared on the vehicle.

An appointment will be necessary for the inspection of the vehicle.

The following is intended to answer frequently asked questions about mobile food vending in the City of Weslaco and our basic guidelines. The City of Weslaco has adopted the Texas Food Establishment Rules. Additional information about food safety and food service is available in the Texas Food Establishment Rules (www.dshs.state.tx.us) or by contacting the Health Department. 956-447-3401.

GUIDELINES FOR ALL MOBILE FOOD VENDORS

1. An itinerary: listing vending times and locations are required at permitting. You are required to notify the Health Official if your itinerary changes.
2. No vending is allowed in the city parks without the consent of the Parks & Recreation Director and the Health Official. Mobile food vendors are subject to in-field inspections.
3. All food products must be from an approved source. Home preparation or storage of food is not allowed.
4. Food may be prepared and wrapped at an approved location before being placed on the truck for sale. Packaged foods are to be properly labeled with the manufacturer's name and address, net weight or count, and list of ingredients.
5. All potentially hazardous foods (such as meat, poultry, fish, or dairy products) must be maintained at the proper temperature (41 degrees F or below, or 140 degrees F or above). Mechanical hot holding and refrigeration equipment is required. A probe type food thermometer is to be used to monitor food temperatures.
6. Mobile food units shall provide only single service articles (paper plates, plastic forks



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spoons, paper napkins, etc.) for use by the consumer.

7. All self-service condiments, including relish, mustard, ketchup, onions, etc. must be in single service packets or dispensers.
8. Ice for human consumption must be stored separately from ice used to chill beverage containers. Ice storage units must drain to a retention tank to prevent drink cartons, bottles or cans from being submerged in melted ice water.
9. The mobile unit is a commercial operation. The unit, equipment and utensils are to be designed and constructed for durability and ease of cleaning. Equipment that meets or exceeds standards of the NSF (National Standards Foundation) is approved for use in the City of Weslaco.
10. A covered trash container is required.

All mobile units must return to the commissary daily for cleaning.



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Additional requirements for Hot Trucks

1. All food handlers must wash hands as frequently as necessary to keep them clean. Hand sinks are required to have a supply of hot and cold water, hand soap and paper towels. Disposable gloves are required if bare hands are used to handle ready to eat foods unless an alcohol hand sanitizer is used after hand washing. Utensils such as spoons, scoops, or tongs are to be used where, possible.
2. Food handlers are required to attend a Food Handler Training and present a copy of certificate of attendance to the Planning & Code Enforcement Department, to obtain the Food Handler's Card. Call the Planning & Code Enforcement Department at 956-447-3407 for a list of Training Providers in the area or for available on-line web trainings.
3. Adequate supplies of potable water must be provided for hand washing, utensil washing, rinsing and sanitizing, and food preparation.
4. Adequate hair restraints are required in the food prep area.
5. Eating, drinking, chewing gum or the use of any tobacco product is prohibited in the food preparation/service area.
6. Foods, food containers, and single service items are to be covered and store in a way to prevent contamination.
7. Open, unprotected displays of foods are not allowed.
8. Utensil washing sinks are required for the convenient wash rinse and sanitizing of food utensils, equipment, and food contact surfaces. Sinks are required to have hot and cold water, dish soap and sanitizer. Test strips are required to monitor the concentration of the sanitizer.
9. All cleaners/chemicals must be labeled and used in accordance with the label Instructions. Chemicals are to be stored to prevent contamination of food, single service items or utensils.
10. Vent hoods with removable filters are required over cooking equipment.
11. All waste water from sinks, steam tables, etc. must drain into a retention tank for disposal at the commissary.