



Neighborhood Enhancement Department

Environmental Health Division

630 East Hopkins, San Marcos, Texas 78666 Phone
(512) 393-8440

City website: www.sanmarcostx.gov Email: Healthinfo@sanmarcostx.gov

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 is \$209.00. This includes a health and fire assessment of the unit. Once a unit has passed both inspections, a permit will be issued and expire one year from date of issuance. Applications require a **seven-day processing period** to schedule inspections.

Minimum Unit Requirements:

- All foods must be from an approved source and labeled.
- **No food may be prepped or stored at home.**
- 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 at temp at time of inspection.
- A self-contained, pressurized (pump) potable water system must be installed and supply hot and cold water (110°F at 3 compartment sink and 100°F at handwash sink minimum).
- Accessible handwash sink equipped with soap and paper towels.
- 3 compartment sink large enough to fully submerge the largest piece of ware/equipment.
- Fresh water tank of at least 25 gallons.
- Waste-water tank that is at least 15% larger than the fresh water tank.
- Thermometers are required in all cold holding units.
- Only compostable and recyclable single service items may be used.
- Covered trash receptacles.
- Unit must be readily movable
- Unit must be fully enclosed.
- All surfaces must be smooth, easily cleanable, non-absorbent, and durable.
- All employees must have a valid food handlers card. One person in charge must have a food manager certificate.
- Plans detailing the layout of the unit must be submitted with the application for permitting.
- Menus must be submitted with application.
- Must have signed agreement with central preparation facility

- Gas pressure tests are required for all mobile units equipped with propane on an annual basis and upon initial inspection.
- Any propane tanks must be mounted and secure.
- 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 units must operate from an approved central preparation facility, (Residential home facility is not allowed) this central preparation facility shall meet all Texas Food Establishment Rules, and hold a current food establishment permit. The mobile unit shall return to that central preparation facility for replenishing of supplies, and servicing of the mobile unit. If the CPF is located outside the City of San Marcos, valid copies of the food establishment's permit and most recent inspection are required.