



## Food Service Requirements

**A**ll hot trucks must have a Certified Food Protection Manager on-site during all hours of food preparation and service. The remaining food handlers must successfully complete a Food Service Worker Training class that is approved by the State of Texas Department of State Health Services.

Information on food working training– may be found online -

<http://www.dshs.state.tx.us/foodestablishments/>

The hot truck water system must be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil wash, rinse, sanitizing, and hand washing. The retention holding tank must be sized at least 15% larger in capacity than the water supply tank and sloped to a drain that is 1 inch in inner diameter or greater equipped with a shut-off valve. Sink compartments must be large enough to immerse the largest equipment and/or utensil. All food service equipment must be washed, rinsed and sanitized at the utensil wash station a.k.a. three compartment sinks. A **separate** hand wash sink must be installed and equipped to provide water at a temperature of at least 110°F through a mixing valve or combination faucet. Refrigeration must maintain internal temperature of food at 41°F or below. Hot food must be held at 135°F or above. All food must come from an approved source. Food sold to consumers must be prepared in an approved location (either on the permitted vehicle or at the commissary). Home preparation or storage of food is NOT ALLOWED. Vehicle shall have business name and phone number on both sides of vehicle in 4 inch letters.

## Application Process

All mobile vendors applicants must call the City of McKinney Code Services at (972) 547-7448 to schedule an inspection. **Appointments are scheduled every Wednesday between 8:30a.m.-11:00a.m.**

Inspections are completed on the west parking lot at 410 N. Tennessee St., McKinney, Texas 75069.

If the vehicle does not pass inspection, a follow-up inspection(s) will be scheduled immediately.

**All follow-up inspections will incur an added charge of \$50.00 per re-Inspection until vehicle has been approved for a food service permit.**

Requirements identified in this brochure must be met prior to the issuance of a City of McKinney Mobile Vendor Food Service Permit. The permit required by this ordinance, shall be issued for six month periods twice a year, commencing on January 1 and remaining in effect until June 30, and July 1 remaining in effect through December 31. Any permit issued during the first six months of the year will expire on June 30, irrespective of date of issuance. Any permit issued during the second six months of the year will expire on December 31, irrespective of date of issuance. There shall be no pro-ration of fees assessed after the first month of each period.

### **DAY OF INSPECTION MUST PROVIDE....**

- **Valid Texas driver's license.**
- **Valid Inspection and Registration Sticker.**
- **Proof of vehicle insurance.**
- **Commissary approval letter, signed and notarized.**
- **Manufacturer Permit of Commissary.**
- **Wholesaler Permit of Commissary.**
- **Certified Food Protection Manager.**
- **Food Service Worker Card .**
- **Hot Truck Permit Application with \$500.00 fee.**
- **Name of Truck and phone number on each door or side of vehicle in 4 inch letters.**
- **Calibrated Thermometer at hot hold area of truck.**



## **Mobile Food Service Requirements For Hot Trucks**



City of McKinney  
Code Compliance  
410 N. Tennessee St.  
McKinney, Texas 75069  
(972) 547-7448