



## **City of McKinney Food Service Mobile Requirements**

All mobile food vendors must call the City of McKinney, Health Compliance at (972) 547-7440 to schedule an inspection. Appointments are scheduled every Wednesday between 8:30 a.m. to 11:00 a.m. Inspections are completed at 410 N. Tennessee Street, in McKinney, Texas. If the mobile unit does not pass inspection, a follow-up inspection will be re-scheduled immediately. All follow-up inspections will incur an added charge of \$75.00 per reinspection until the truck has been approved for a permit.

The permit required by this ordinance, shall be issued for six-month periods, twice a year, commencing on January 1st and remaining in effect until June 30th, and July 1st remaining in effect through December 31st. Any payment issued during the first six months of the year will expire on June 30th, irrespective of the date of issuance. Any permit issued during the second six months of the year will expire on December 31st, irrespective of the date of issuance. There shall be no pro-ration of fees assessed after the first month of each period.

**All mobile food trucks will be inspected at 410 N. Tennessee St.**

**Your mobile food unit, if applicable, will be inspected at our facility by Fire during your inspection. It must meet all applicable fire codes prior to inspection. Please contact Jeff Harris if you plan on parking at a location. 972-547-7452**



### **City of McKinney Health Compliance**

**410 N Tennessee St.  
McKinney, Texas 75069  
Phone: (972) 547-7440  
Fax: (972) 547-2606**

**Email: [healthinfo@mckinneytexas.org](mailto:healthinfo@mckinneytexas.org)**

What you will need:

1. Registration- license plate, VIN, other form of identification and proof of insurance.
2. Certificates - Food Protection Management, Food Handler
3. A generator must be provided for inspection if required to provide sufficient power to: refrigerators, freezers, griddles, water heater, hoods, fans, A/C, lights, etc. YOU MAY NOT plug into any other power source while you are here for inspection.
4. Hoods- adequate location, lighting, filters, motor to extract heat, smoke, and grease vapors
5. Refrigerators- cool to 41°F or below, or freezers that cool to 0°F and below
6. Equipment and utensils- clean, in good repair, working properly
7. 3 compartment sinks may be required depending on nature of food preparation- hot water must be at least 110°F, Cold running water also available
8. Hand-washing sink-with hot(100°F) and cold running water. Must have soap and paper towels available
9. Clean water reservoir and a wastewater tank that is 15% larger and is permanently affixed
10. Walls, floors, ceilings must be clean, in good repair, smooth, non-absorbent, and able to be cleaned easily
11. Lettering (4 inches) with business name and phone number
12. Adequate ventilation- A/C, window, fan
13. Cooking/Hot Holding equipment- Propane gas or electric
14. Effective hair restraints, no jewelry on hands or arms (watches, bracelets, rings)
15. Proper Practices- No eating, drinking, chewing gum, or using tobacco
16. Frequent hand washing -during change of operation, when handling different foods, and after using restroom
17. Tongs, spatulas, deli tissue, single use gloves, proper dispensing equipment to prevent bare hand contact (Bare hand contact is prohibited when working with cooked exposed foods)
18. Authorized personnel- only employees, volunteers, or authorized family members who are part of the business
19. Single service articles - paper/foam plates, plastic utensils/glasses, bottled water, canned sodas
20. Place to prepare food - Preparation must be in the mobile unit or a Central Preparation Facility (CPF) only (No home preparation or home storage)
21. Food kept at proper temperatures - potentially hazardous food that is hot should be 135°F or hotter and cold should be 41°F or colder
22. Proper food handling - prepared as close to the time of sale as possible, from approved sources (with receipts as Proof), in sound condition, kept at least 6 inches off floor
23. Cooking Temperatures (See Texas Food Establishment Rules for times and Temperature)
24. Proper disposal of liquid sewage and solid waste (in a lawful manner)
25. Parking -No dirt or muddy conditions. Your unit must be on concrete, asphalt, or other treated surfaces

**Selling within parks, parkways, or other recreational facilities, or on public streets and rights-of-way within 300 feet of the boundary of the same, except in commercial areas where property zoned for retail and commercial building has a Certificate of Occupancy for such business purposes or unless specifically authorized by the Parks and Recreation Director is not allowed. You will need to contact Jeff Harris at 972-547-7452 for information about parking at a retail or commercial location.**