

MOBILE FOOD PREPARATION VEHICLE GUIDELINES (HOT TRUCK)



Mobile Food Preparation Vehicle (MFPV) is defined as a commercially manufactured, motorized mobile food unit in which ready-to-eat food is cooked, wrapped, packaged, processed, or portioned for service, sale or distribution.

Design Requirements:

1. Floors of the vehicle must be constructed of durable, easily cleanable material, including, but not limited to, anodized aluminum, stainless steel, or tile. All junctures must be properly sealed. All service lines and pipes must be installed off the floor to allow for easy cleaning.
2. Walls of the vehicle must be durable, easily cleanable, non-absorbent and light in color. Minimum wall materials include, but are not limited to aluminum or fiberglass reinforced plastic (FRP). Walls at vent hood and grill areas must be covered with stainless steel panels. Wall covering must be installed to cover the entire height of each wall. Stud and utility lines may not be unnecessarily exposed on the wall or prevent cleaning.
3. Ceilings of the vehicle must be light in color, non-absorbent, and easily cleanable. Joints and rafters may not be exposed.
4. The cab of the vehicle must be physically separated from the food preparation area, with seats designated for the cook and any passengers located outside of the food preparation area.
5. The vehicle must be equipped with a built-in hose that may be used to wash the interior of the vehicle.
6. Ventilation systems over cooking equipment must be properly vented and meet all City of Dallas Fire Department requirements.
7. The handwash sink must be provided with hot and cold water under pressure tempered by means of a mixing valve or combination faucet. Soap and paper towels must also be available.
8. The potable water tank must be properly installed and of sufficient capacity for food preparation, dishwashing and general cleaning.

9. The retention tank must be permanently installed and of at least 15% larger capacity than the potable water supply tank.
10. The refrigeration and hot holding units must be NSF approved and adequate in number to maintain the required temperature of PHF (potentially hazardous foods).
11. Ice used for drinks must be properly dispensed and drained into a liquid waste retention tank to be disposed of at the designated commissary.
12. Food and single service articles must be properly protected and stored at least six inches above the floor.
13. Adequate lighting must be provided and properly shielded.
14. Outer openings including pop-up vents and sunroof must be insect and rodent proof. Screens must be tight fitting and in good repair. (Duct tape is not acceptable).
15. Service windows must be properly protected with screening of a size no larger than 16 mesh to the inch; must be tight fitting and free of breaks. The windows must be kept closed when not in service.
16. Garbage containers must have tight fitting lids and be kept closed when not in use.
17. A fire extinguisher approved by the Dallas Fire Department must be present on the vehicle at all times.
18. Prior to being inspected, each operator must submit a low propane fire permit.

Operational Requirements:

1. All operators of motorized mobile food units must have a current driver license issued by the State of Texas and proof of Liability Insurance.
2. Owners of each MFPV must have a signed and notarized commissary form and an Affidavit of Authenticity of Mobile Food Preparation Vehicle prior to being permitted.
3. Mobile food preparation units must have a current Registered Food Service Manager.

4. An itinerary must be provided for each vehicle prior to the first business day of each month. The Restaurant and Bar Inspection Division must be advised of any changes immediately. Schedules/Stops must be accurate to within 30 minutes. The name, address and telephone number of the owner of the premises must be provided. A description of the food to be sold or served at each premise must accompany the itinerary.
5. The mobile food preparation vehicle must park only on improved surfaces to sell and serve food.
6. Cooking must not be conducted while the vehicle is in motion.
7. Only fast-cooked food items may be prepared on a mobile food preparation vehicle. Raw poultry or shellfish may be prepared on the vehicle only if it is frozen and breaded that goes directly from the freezer into a fryer.
8. Covers for deep fryers must be provided and installed over fryer units while the vehicle is in motion.
9. The owner must maintain a written agreement with one or more businesses to provide toilet facilities for use by employees of the mobile food preparation vehicle at locations where unit is stopped for vending.
10. The owner must have written agreement from the property owner of each vending location.