

Mobile Lunch Trucks



1. A commercially manufactured motorized mobile food from which only prepackaged foods and beverages are sold. Only pre-wrapped, bottled, canned or properly labeled packaged foods in individual servings and non-potentially hazardous beverages in covered urns may be vended.
2. All foods must be from an approved source.
3. Proper equipment must be provided, such as mechanical ovens and electric refrigerators or blowers, to maintain potentially hazardous foods at proper temperatures.
4. The serving of ice for human consumption may be dispensed through an automatic ice machine or stored in an approved ice bin and dispensed by the operator.
5. Ice used as a coolant must be drained into a retention tank and must be properly disposed of at a designated servicing area.
6. Only single service utensils may be used.
7. A Stem-type thermometer must be provided to check food temperatures.
8. All mobile lunch trucks must report daily to the approved commissary and servicing area for food supplies, and cleaning.
9. A commissary is required. If the owner does not own a commissary, a Commissary Approval Form must be obtained from the Restaurant and Bar Inspections Division and filled out by the commissary owner. The approval form must be signed in the presence of a Notary Public.
10. The vehicle must have the firm name and permit number permanently affixed on both sides in 3" letters. Newly assigned permit numbers must be provided on both sides of the vehicle within 24 hours of permit approval.
11. The driver of the lunch truck must have a Texas Drivers License, current auto insurance, a current safety inspection sticker and current vehicle registration.