

# General Service Guidelines For Park Trailers

Environmental and Health Services Department  
Food Protection and Education  
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## ***Definition: TRAILER; non-motorized vehicle.***

- 1) The trailer must be in operating condition at the time of the inspection and must pass inspection to receive a health permit
- 2) Operator must retain health permit and park contract on portable food and drink trailer at all times.
- 3) Only foods approved by the director and listed on the permit may be served, sold or distributed.
- 4) The trailer must be equipped with mechanical heating and cooling units to maintain proper food temperatures. A mechanical refrigerator must be provided for the potentially hazardous foods. Coolers may only be used for cooling of soft drinks. Thermometers must be conspicuously located in each hot and cold unit.
- 5) Only single service articles may be used for service of foods.
- 6) If used, ice must be drained into a retention tank to be properly disposed of through a public sanitary sewer. Wastewater discharge is not allowed.
- 7) Retention tank must be permanently attached to trailer.
- 8) Stem type thermometers are required on the trailer to check internal food product temperatures, numerically scaled and accurate to plus or minus 2 degrees Fahrenheit.
- 9) A handsink with hot and cold running water must be installed and drained to the retention tank. Soap and paper towels must be provided.
- 10) An at least 2 compartment sink must be provided with hot and cold running water. A retention tank must also be attached to the wash sink.
- 11) The trailer must have the company name on both sides of the trailer in at least 3 inch lettering.

- 12) If used, the propane tank must be located outside the trailer and properly anchored in an upright position. A fire extinguisher approved by the Fire Department must be present on the truck at the time of inspection. Before the inspection, the low propane fire permit must be accessible to the inspector. Contact the Fire Department at (214)670-4319.
- 13) Food equipment stored outside the trailer must have overhead covering and must meet the City of Dallas fire code requirements.
- 14) All prospective vendors must set up an appointment for inspection of their food and drink trailers. Trailers will be inspected by the health department on the park premises at the planned site of operation.
- 15) Cost of the park trailer permit is a non-refundable fee of \$100.00

#### 16) Water Supply

There should be a sufficient amount of hot and cold water (tempered by means of a mixing valve) to satisfy all needs of the operation with a minimum of 4 gallons for adequate hand washing and 5 gallons for the cleaning and sanitizing. Hot water must be discharged on demand, under pressure at a minimum temperature of at least 110°F (degrees Fahrenheit).

The potable water source shall be protected from possible contamination and designed to prevent the attachment of a non-potable service connection.

#### 17) Waste Water Holding System

The retention tank must be a minimum of 15% larger than the water supply capacity.

If at any time the trailer is found without sufficient hot or cold water, plumbing leaks, or with an overflowing retention tank, the trailer is subject to code enforcement actions by the Health Department, which could result in citations being issued and/or closure of the facility.

## **Operational Requirements:**

- 1) All trailers are to be parked at a park property on a concrete or asphalt surface to be determined by the Park and Recreation Department. Do not park the trailer on grass.
- 2) The trailer operator must have access to restroom facilities
- 3) No grills or grilling is allowed on or near the trailer.

- 4) No raw poultry or seafood may be prepared except for frozen, breaded chicken or seafood product that goes directly from freezer to the fryer.
  - a. PHF allowed to be cooked on site from a raw state are those which are fast cooking such as:
    - i. Pre-formed hamburger patties
    - ii. Beef fajitas/taco meat
    - iii. Sausage, hot dogs, etc.:
  - b. Pre-packaged chips, beef jerky, popcorn, ice cream, soda and bottled water, etc.

**To obtain a Health Permit the trailer must meet all of the City of Dallas, Food Protection and Education mobile food requirements for park trailers.**