



Planning and Development Services

Seasonal Mobile Food Unit Requirements

Seasonal Festival Mobile Units are commercial food service trucks or trailers with minimal preparation, cooking and service of food that operate in conjunction with a specific event during the days and times of the event, from 15 to 180 consecutive days. Permits are only valid for the period of time and location specified on the event permit.

Seasonal Festival Mobile Vendor Application

Applications must be submitted at www.ArlingtonPermits.com and include the following documents:

- Texas Sales and Use Tax Permit (Sales Tax ID)
- Valid Food Managers Certificate
- Auto Insurance Card covering the Mobile Food Unit
- Current DMV Registration
- Notarized City of Arlington Central Preparation Facility (Commissary) approval letter and service logs
- Menu
- Presentation of a valid Driver's License
- Photos of the interior and exterior of mobile food unit

Fees

Fees must be paid after completing all permitting inspections.

- Passing Fire inspection from City of Arlington Fire Department of \$50 (required annually for all hot food trucks as additional fee).
- Payment of seasonal permit fee of \$200.
- Applications received within 10 days before the start of the event will be charged a Late Fee of \$25.

Mobile Unit Construction and Operations

Seasonal Festival Mobile Vendors must meet all applicable requirements of the Texas Food Establishment Rules and the City of Arlington Health Code including:

- All food must be prepared or cooked at the Central Preparation Facility or on the mobile unit at the time of operation. Home preparation or storage of food is prohibited.
- All time/temperature controlled food products must be maintained at the proper temperature at all times. Cold foods must be maintained at 41°F or below; hot foods must be maintained at 135°F or above at the Central Preparation Facility and on the mobile unit.
- Eating, drinking and the use of tobacco is prohibited in the food preparation and service areas.
- Bare hand contact with ready to eat foods is prohibited. Food service workers must wash hands frequently and wear disposable gloves, use deli tissues or utensils when handling food.
- Ice used for human consumption must be stored separately from the ice used for cooling. Ice storage units must be self-draining.
- Covered trash containers must be provided.
- Storage unit and probe thermometers must be provided.
- A minimum of 50-gallon capacity potable water storage tank is required.
- Waste water tank must be a minimum of 15% larger than potable water tank. Wastewater connections must be below the fresh water inlet. Potable water must be obtained from the Central Preparation Facility using a food grade hose. Wastewater must be disposed of into the sanitary sewer at the Central Preparation Facility. Discharge or leaking of the Mobile Unit's wastewater is prohibited by any other means.
- Unit must be equipped with a handwashing sink and a separate three compartment sink for warewashing. Faucet must adequately reach all three compartments.
- Handwashing sink must be equipped with a soap and paper towel dispenser.

Inspections

- Fire inspections are by appointment only and can be made by calling 817-459-5539.
- Operational/Field inspections will be conducted during the routine food service activities of the mobile unit. Repeat critical violations may result in revocation or denial of the mobile unit permit.

Please contact Planning and Development Services for additional information:
Health Services
101 W. Abram Street, 2nd floor
Arlington, Texas 76010
(817) 459-6656