



Bell County Public Health District
PROMOTE • PREVENT • PROTECT

Phone: 254-771-2106

Fax: 254-778-8251

Marina Mungia, Administrative Assistant

mmungia@bellcountyhealth.org

George Highsmith, Retail Food Sanitation Division Director

Jennifer Holley, Retail Food Sanitation Division Assistant Director

BELL COUNTY PUBLIC HEALTH DISTRICT (BCPHD)

Mobile Food Unit Variance Request for a Central Preparation Facility (CPF)

Central Preparation Facility Required: According to the Texas Food Establishment Rules (TFER) §228.221(b)(1), a mobile food unit (MFU) must operate from a licensed central preparation facility (CPF) or other approved retail food establishment. The mobile food unit shall report to such location daily for supplies and for cleaning and servicing operations. Servicing operations include the flushing and drainage of liquid wastes and filling of potable water. The mobile food unit operator must provide a signed letter of authorization during the pre-licensing inspection if the establishment is not owned by the operator. The most recent inspection for the CPF shall be maintained on the MFU for review.

Servicing Area Required: If a waiver is granted for a CPF, the MFU operator must still provide information about the servicing operations. This includes the location the MFU operator will use to fill their potable water supply and the disposal of liquid waste. The servicing area must comply with all requirements identified in TFER §228.221(c)(1)(A)-(E). A servicing area may not be a private home or living quarters. If the servicing area is not owned by the operator, a signed letter of authorization is required.

Variance Request Requirements: Before a variance for operating a MFU without a Central Preparation Facility is approved, the following information must be provided:

A statement of the proposed variance that includes the section of the rule(s) related to the modification.

An analysis of the rationale for how the potential public health hazards and nuisances addressed by the relevant rule sections will be alternatively addressed by the proposal.

A HACCP Plan may be required as provided under TFER §228.243(b)(3). HACCP plans may be needed for specialized processes, such as reduced oxygen packaging, jerky, or smoking for preservation.

If the variance request proves to be incomplete of the requested information, the variance will not be approved. Please submit all documents and photographs specified on this form and any additional documents or photographs that will help us verify that a health hazard or nuisance will not result from the variance. The department will provide a written response to the requester concerning the outcome of the variance request.

If BCPHD grants a variance, any deviation from the procedures is justification to rescind the variance.



Bell County Public Health District
PROMOTE • PREVENT • PROTECT

Phone: 254-771-2106

Fax: 254-778-8251

Marina Mungia, Administrative Assistant

mmungia@bellcountyhealth.org

George Highsmith, Retail Food Sanitation Division Director

Jennifer Holley, Retail Food Sanitation Division Assistant Director

Servicing Area Requirements

A Servicing Area is a location that a Mobile Food Unit (MFU) returns to **regularly** for such things as:

-vehicle cleaning

-discharging liquid or solid wastes

-refilling water tanks and ice bins

-boarding food

- No food preparation, service or utensil/ware washing is to be conducted at a Servicing Area. [TFER §228.2(129)]
- The Servicing Area is required to include overhead protection for any supplying, cleaning, or servicing operation. Areas used for water loading and/or wastewater discharge through a closed hose system do not need overhead protection. [TFER §228.221(c)(1)(A)]
- The location for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and loading of food supplies. [TFER §228.221(c)(1)(B)]
- The surface of the Servicing Area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean and be graded to drain. [TFER §228.221(c)(1)(D)]
- Potable water servicing equipment shall be installed according to the current Plumbing Code [TFER §228.221(c)(1)(E)]
- The Servicing Area may be separate from the Central Preparation Facility (CPF).
- A Servicing Area may not be at a private home or living quarters. [TFER §228.174(k)] A Servicing Area is not required where only prepackaged food is sold, and no wastewater retention tanks are present. [228.221(c)(1)(C)]



Bell County Public Health District
PROMOTE • PREVENT • PROTECT

Phone: 254-771-2106

Fax: 254-778-8251

Marina Mungia, Administrative Assistant

mmungia@bellcountyhealth.org

George Highsmith, Retail Food Sanitation Division Director

Jennifer Holley, Retail Food Sanitation Division Assistant Director

Checklist for MFU Requirements

- **Mobile Food Unit are required to:**
 - be mounted
 - self, or otherwise propelled;
 - self-contained food service operation;
 - designed to be readily movable; and
 - constructed of corrosion resistant material

- Structures placed on a trailer shall be permanently affixed

- Mobile Food Units are required to be registered through the DMV and have a current license plate and registration and

- a sales Tax ID #

- photographs of Mobile Unit interior and exterior are required as well as photographs of the MFU potable water / wastewater connections

- **Preparation Areas in MFU are required to have:**
 - walls, floors, and a ceiling that are durable, non-porous, and easily cleaned; and
 - protected against weather, rodents, insects, and other animals

Central Preparation Facility (CPF) must be approved by the Bell County Public Health District (BCPHD): documentation (letter of authorization) is required for approval if the central preparation facility is not owned by the MFU operator; and the most recent health inspection must be maintained on the MFU.

Servicing Area is a place to fill up potable water and to dispose of wastewater from the MFU. A private home or living quarters **may not** be used. A letter of authorization is required for approval if the servicing area is not owned by the MFU operator.

Potable Water Tank is required to use water from an **approved** source only and is required to be permanently installed on the MFU. The tank is required to be labeled as "Potable Water" and have a ¾-inch inlet.

Liquid Waste Retention Tank is required to be at least 15% larger than the potable water storage tank, be permanently installed, sloped to drain 1-inch in inner diameter, and labeled "wastewater".

Hot and Cold Water under pressure is required. Hot and cold water is required to be provided to all sinks within the MFU.

Handwash Sink is required to be its own fixture, unless otherwise approved through BCPHD, and is required to be conveniently located and easily accessible.



Bell County Public Health District
PROMOTE • PREVENT • PROTECT

Phone: 254-771-2106

Fax: 254-778-8251

Marina Mungia, Administrative Assistant

mmungia@bellcountyhealth.org

George Highsmith, Retail Food Sanitation Division Director

Jennifer Holley, Retail Food Sanitation Division Assistant Director

Three Compartment Sink is required, and each compartment is required to be large enough to clean the largest equipment/utensil used on the MFU. An approved food grade sanitizer (i.e., Chlorine, Quaternary, etc.) is required to be used as well as the corresponding test strips for the sanitize compartment.

Hot and Cold Holding Equipment is required to be adequate to maintain Time/Temperature Control for Safety (TCS) foods at their required temperatures. Thermometers are required to be present and in working order.

Certified Food Manager certificate is required if handling open TCS foods.

Accredited Food Handler card/certificate for all employees is required as applicable and approved through BCPHD.

If any changes take place during a permitted period, the owner or authorized representative is required to contact BCPHD prior to making said changes.

Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding requirements or contact the Bell County Public Health District Retail Food Division at (254) 771-2106 for further information or view the state's website at www.dshs.texas.gov/foodestablishments.



Bell County Public Health District
PROMOTE • PREVENT • PROTECT

Phone: 254-771-2106

Fax: 254-778-8251

Marina Mungia, Administrative Assistant

mmungia@bellcountyhealth.org

George Highsmith, Retail Food Sanitation Division Director

Jennifer Holley, Retail Food Sanitation Division Assistant Director

Obtaining a Sales Tax ID Number

You are required to have a sales tax ID number before you submit a permit application. Please visit the State Comptroller's Office website at <https://comptroller.texas.gov/taxes/permit/>, or call 1-800-252-5555 for information about obtaining a sales tax ID number.

Registering your trailer with the DMV

You are required to have your MFU registered through the DMV before you submit a permit application. Please visit <https://www.txdmv.gov/motorists/buying-or-selling-a-vehicle/trailers> to find more information on how to do that.