



REQUIREMENTS FOR CLASS III GENERAL SERVICE PUSHCARTS



Food and Health Safety Division 215 E. McKinney St. Denton, Texas 76201 Office 940.349.8360 Fax 940.349.7208



ANNUAL HEALTH PERMIT FEE FOR CLASS III: \$162.00

The following food service requirements shall be met before your application for a general service pushcart permit may be approved:

1. The minimum acceptable material of the cart shall be no less than 30-mm durable stainless steel. The cart shall not have any areas that contain breaks, seams, cracks, chips, pits or similar imperfections or have difficult-to-clean internal corners or crevices. Carts having exposed angle iron supports or bracing will not be approved. No exposed rivets or square-head screws will be allowed.
2. The cart shall be non-motorized and easily moveable by one person. The bottom of the food service or storage unit shall be at least 6 in from the ground.
3. **The measurements of the cart shall not exceed 6 feet in length (exclusive of handles no longer than 6 inches), 3 feet in width (exclusive of wheels), or 4 feet in high (exclusive of wheels). Handles measuring 6 in. or more in length will be included in calculating the length of the cart. Wheels are to be included in the length of the pushcart on bicycles. Trailer hitches are included in the size measurement if it is permanently attached to the pushcart.** Overhead protective covering (umbrella) shall be in place at the time of inspection to determine if it in good condition as well as during all times of operation. Grills will not be allowed on the pushcart. The cart shall be in operating condition at the time of inspection.
Carts may operate at one location for the life of a permit.
4. Each cart shall have a hand sink (minimum of 3 in. deep) and supplied with hot and cold water under pressure or gravity fed with a mixing faucet. Tanks relying on gravity for flow shall be vented for escape or intake of air of sufficient volume to allow for water flow. The opening shall be protected from possible contamination.
5. Water tanks shall have a minimum capacity of 2.5 gallons each to equal a minimum total of five gallons when combined. Water tanks shall have a smooth interior with no recesses or crevices.
6. A copy of plans and specifications of the construction of the pushcart shall be approved in writing by the Food and Health Safety Division prior to issuing a permit.

7. The propane tank shall be attached to the outside of the cart and properly anchored in an upright position. A fire extinguisher approved by the fire department shall be on the cart at the time of inspection and during all times of operation.
8. The retention tank shall be 15% larger than the water supply tank. Tanks shall have smooth interior surfaces.
9. Only foods approved by the Food and Health Safety Division and listed on the permit may be served, sold or distributed.
10. Cooking will not be permitted on the pushcart (i.e., grilling and baking). Only reheating of cooked food by boiling or steaming is allowed.
11. Cutting of vegetables and other food items is prohibited on the cart. All food preparation shall be done at the commissary.
12. The cart shall be equipped with a mechanical oven or refrigeration system to maintain proper food temperature. Thermometers shall be conspicuously located in each hot or cold unit.
13. Only single service articles are to be used.
14. If used, ice shall be drained into a retention tank to be properly disposed of at the commissary. Wastewater leakage will not be permitted. Ice shall be drained through the interior of the cart.
15. Digital stem type thermometers are required on the pushcart to check internal food temperatures.
16. Carts shall report daily to a commissary for supplies, cleaning, servicing, and storage of cart. If the applicant does not own the commissary, a Commissary Approval Form shall be completed and submitted to the Food and Health Safety Division for approval prior to permitting. All commissaries shall maintain a local permit as a fixed food establishment or be authorized by the Food and Health Safety Inspector.
17. All commissaries shall be pre-approved prior to permitting the mobile unit. **Allow up to ten (10) working days for processing.** Each new permit and each renewal requires a new Commissary Approval Form.
18. The establishment's name shall be on both sides of the cart in at least three (3) inch letters. Permits are assigned and stickers are placed on cart at the time of inspection and the numbers shall be placed on the cart within 24 hours.
19. Permits shall be retained on the cart at all times.



Checklist for Class III General Service

Food and Health Safety Division 215 E. McKinney St. Denton, Texas 76201 Office 940.349.8360 Fax 940.349.7208

Provide proof of the following when applying for a Mobile Food Establishment permit in the City of Denton. If any of the items below are missing from your application packet, your permit may not be issued.

- ☐ **Annual Health Permit Fee for CLASS I: \$162.00**
- ☐ Proof of Texas Sales and Use Tax permit.
- ☐ Operate only at one fixed location. These mobile food pushcarts may operate only at one location for the life of a permit.
- ☐ A limited menu, unless prior approval by the Food and Health Safety Division: Items shall be limited to hot dogs, nachos with artificial cheese base, corn on the cob, snow cones, popcorn, pretzels, sausage on a stick, tamales, roasted peanuts and drinks from a dry mix only.
- ☐ All food shall be obtained from an approved source.
- ☐ Single service articles shall be properly stored.
- ☐ Food and food contact equipment properly stored.
- ☐ Ice should be properly stored and drained to retention tank.
- ☐ Food heating and cooling units shall be self contained.
- ☐ Adequate equipment to maintain proper temperature on all PHF.
- ☐ Thermometers shall be provided in coolers and hot holding units.
- ☐ Thermometers shall be provided for all enclosed freezer units.
- ☐ A stem thermometer shall be provided for PHF holding temperature tests.
- ☐ Floors, walls, ceilings and food contact surfaces shall be easily cleanable.
- ☐ Hand Washing Sink. A hand wash sink that is conveniently located with hot and cold water under pressure, liquid soap, and paper towels.
- ☐ Ware Wash Sink. A minimum of two (2) compartment ware washing sink with adequate amounts of hot and cold water under pressure. Each compartment shall be large enough to fully submerge all food contact wares that require regular washing. Each pushcart shall also have adequate drain board space.
- ☐ A cleanable canopy shall extend over the pushcart and cover the top surface of the pushcart.

- ☐ Commissary Service verification agreement. This agreement shows that your mobile food establishment is affiliated with an approved commissary. The commissary shall be your base of operation.
- ☐ Denton Fire Prevention Safety Inspection. If your mobile food establishment is required to have a Type I hood, you will be required to have an inspection from the Fire Marshal's office prior to the Food and Health Safety Division approval. Contact the Fire Marshal's office at 940-349-8863. A Type I hood is required over griddles, fryers, broilers, ovens, ranges, and work ranges. Each pushcart employing butane or propane tanks shall comply with any and all applicable fire department regulations. Each pushcart shall be equipped with an approved fire extinguisher.
- ☐ Adequate Potable & Wastewater Capacities. Wastewater tank shall be sized with a minimum capacity of 15% larger than potable water tank's capacity.
- ☐ A retention tank shall be provided.

Miscellaneous Requirements:

- ☐ Soap and paper towels shall be provided.
- ☐ All toxic chemicals and personal medications shall be properly stored and labeled.
- ☐ A commissary letter shall be provided.
- ☐ All servicing and restocking shall be done daily at the commissary.
- ☐ Cart shall be stored at the commissary overnight.
- ☐ Cart shall fall within size requirements (6 feet long, 3 feet wide, 4 feet high) exclusive of wheels.



All new mobile vendor applicants and truck inspections shall contact the City of Denton Food and Health Safety Division by calling (940) 349-8341, (940) 349-8306 or (940) 349-8346. We are located at 215 E. McKinney Street. Inspections are by appointment only.

**** To sell in City Parks, please contact the Parks Department at (940) 349-7275**

****In addition to the City of Denton requirements, refer to the Texas Food Establishment Rules (TFER) for their requirements as well, regarding Mobile Food Units at <http://www.tdh.state.tx.us/bfds/retail>**