



Temporary Mobile Unit Requirements

Temporary Mobile Units (Trucks/Trailers) are commercial food service trucks or trailers that are designed to allow minimal preparation, cooking and service of food. The Temporary Mobile permit allows a Mobile Unit to operate in conjunction with a specific City sponsored event or a permitted special event during the days and times of the event, up to 14 consecutive days. Permits are only valid for the period of time specified on the event permit.

For Annual operations, you will need to obtain an [Annual Mobile Permit from Tarrant County Public Health](#). Operators are still required to abide by all applicable city zoning and ordinance requirements. For specific questions on city zoning and ordinance requirements, please visit [City Code of Ordinances](#) or call 817-459-6502.

Temporary 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)
- Presentation of a valid Driver's License
- State of Texas or ANSI Food Handler or Food Manager Certification
- Auto Insurance Card covering the Mobile Food Unit
- Current DMV Registration
- Menu
- Photos of the interior and exterior of the Mobile Food Unit

Fees

After your application for a temporary mobile unit is reviewed and approved, you will be notified to submit the required fees. Once payment is received, your permit will be issued and sent directly to the email address provided in your application

- Temporary Permit Application Review Fee: \$52.00
- Temporary Permit and Inspection Fee: \$52.00
- Non-Profit Temporary Registration and Inspection Fee (must provide their 501(c) documentation): \$52.00
- Expedited Fee (applications submitted less than 10 days prior to the event): \$25.00
- On-Site Application Fee (applications done on site, for unpermitted vendors): \$50.00

Mobile Unit Construction

Mobile Units must meet the following requirements:

- Commercial grade construction of all interior and exterior parts including equipment.
- Floors, walls and ceilings must be smooth and easily cleanable, nonabsorbent materials and maintained in clean, good condition.
- Business name, address and phone number must be on both sides of the vehicle in a minimum of legible 2-inch lettering.
- Sufficient potable water storage tank is required to perform ware washing and handwashing continuously during operation. Potable water tank must be labeled as such and replenished at the Central Preparation Facility using a food grade hose.
- Wastewater tank must be a minimum of 15% larger than the potable water tank. Wastewater connections must be below the freshwater inlet. 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 3-compartment sink, faucet must adequately reach all three compartments.
- Handwashing sink must be equipped with a soap and paper towel dispenser.
- Hot and cold water must be available in sufficient quantity to meet operational needs. Hot and

cold water must be under pressure with at least a 15 second flow of water without reactivation.

- All windows must be screened.
- Light bulbs must be shielded. At least 50-foot candles of light shall be provided to all working surfaces.

Inspections

- Operational/Field Health 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.

Operations

Temporary Mobiles must meet all applicable requirements of the Texas Food Establishment Rules and the City of Arlington Health and Sanitation Ordinance 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 always maintained at the proper temperature. 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. Sternos are prohibited. Ice may not be used as the primary means of cold holding; mechanical refrigeration is required.
- 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.
- All wastewater from handwashing, utensil washing, ice chests, steam tables, etc. must be collected and disposed of into the sanitary sewer. Discharging wastewater onto the ground or into the storm drain is prohibited.
- Mobile Unit must have enough potable water during all operating hours. Hot and cold water is required.

Please contact Planning and Development Services for additional information:

Health Services
101 W. Abram Street, 2nd floor
Arlington, Texas 76010
817-459-6693