



Requirements for a Catering Vehicles

Catering vehicles are designed to deliver and serve prepared foods for catered events. To operate a mobile vehicle within the City of Arlington, the following requirements must be met:

Central Preparation Facility (Commissary)

All catering vehicles must operate from a permitted central preparation facility to which the vehicle must report daily for supplies, cleaning and servicing. If the applicant does not own the central preparation facility, a Central Preparation Facility Approval form must be completed, notarized, and uploaded with the application.

The central preparation facility must meet the following requirements:

- a. The facility must be permitted and inspected by a regulating health authority.
- b. The facility must provide for storage of food and single service articles, washing and sanitizing of food contact equipment, disposal of wastewater, washing of vehicles, and storage of vehicles over-night. Residential homes or apartments will not be permitted as central preparation facility for catering vehicles.
- c. If the central preparation facility is located outside the city limits of Arlington, a copy of the State, County, or City permit and current sanitation inspection report for foods prepared or manufactured must be submitted.

Construction

- a. The vehicle must be an enclosed, commercial-type vehicle with smooth, easily cleanable walls, floors and ceiling. No carpet is allowed.
- b. Vehicles must be in good repair and have a current registration and safety inspection sticker from the Texas Department of Motor Vehicles.
- c. Equipment used for maintaining potentially hazardous food at the proper temperature must be commercial grade/NSF approved. Examples include, but are not limited to, thermal insulated transporting units, mechanical refrigeration and similar equipment. Thermometers must be provided for each food holding unit and available for checking food temperatures.
- d. Liquid waste, including beverage syrups, must be collected in a holding tank and disposed of into a sanitary sewer at the central preparation facility location.
- e. The firm name, address, and phone number must be on both sides of the vehicle in at least two-inch (2") letters in contrasting letters.
- f. No empty vehicles will be permitted. Bring items that you would use at a typical catering event such as gloves, probe thermometer, equipment, utensils, temperature logs.

Operation

All catering vehicles must meet all applicable requirements of the City of Arlington Health Code

Including:

- a. All food must be transported in approved insulated units (electrical heat, mechanical refrigeration or cambros) to maintain required temperatures of potentially hazardous food.
- b. All potentially hazardous food 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.
- c. Food containers and all serving articles must be stored and dispensed in a manner to prevent contamination.

- d. No food may be sold from a catering vehicle. The vehicle is strictly used to transport the food and equipment to the catering site.
- e. The exterior and interior of the vehicle must be kept clean and in good repair.
- f. There are requirements for the permitting of rented vehicles, if you plan to use a rented vehicle in your catering business, please notify the Health Services Division before doing so.

Permit Requirements

It is a violation of the City of Arlington Health Ordinance to provide catering services without a current Catering Permit. Catering vehicles are inspected at City Hall located at 101 West Abram Street, by appointment only. A permit will be issued upon:

- Completion of the application on www.ArlingtonPermits.com
- Payment of annual permit fee of \$225.00
- Satisfactory completion of the inspection of the construction and sanitation of the unit
- Presentation of the current automobile insurance card
- Presentation of the current DMV registration receipt
- Presentation of a current Food Manager Certificate (person in charge)
- Presentation of a valid Texas Drivers' License (person apply for the permit)

All vehicles must be inspected and permitted prior to expiration each year. Contact Health Services at (817) 459-6693 for any additional information.

Please contact Planning and Development Services for additional information:
Health Services
101 W. Abram Street, 2nd floor
Arlington, Texas 76010
(817) 459-6693

