



**Public Sanitation and Retail Food Safety Unit**  
**Mobile Checklist for Roadside Food Vendor**  
**[No Food Preparation Or Processing]**

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment operating within the jurisdiction of the Texas Department of State Health Services. 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 the requirements. The TFER can be found on our website at [www.dshs.texas.gov/foodestablishments](http://www.dshs.texas.gov/foodestablishments) or call the Public Sanitation and Retail Food Safety Unit at (512) 834-6753 for further information.

- Equipment for hot and cold holding, adequate to maintain time/temperature control for safety food at required temperatures.
- Food products are obtained from approved sources.
- A central preparation or storage facility must be licensed and be operated according to TFER requirements.
- Effective control measures are used for insects, rodents and environmental contaminants. Installed screening is at least 16 mesh to the inch.
- Mobile food establishment is constructed of corrosion-resistant, durable materials.
- Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.
- Equipment is installed so that it is easily cleanable and is in clean, sound condition.
- Facilities are provided for solid waste storage that are easily cleanable and covered.