

Mobile Food Units

City of Schertz inspects and licenses all vendors selling food and drink from a mobile food unit within the City of Schertz. To schedule a mobile food unit licensing inspection, call 210-619-1650.

To prepare for the licensing inspection, bring:

1. Mobile food unit, cleaned and prepared for use
2. Valid photo ID
3. Unit must be on, demonstrate all equipment is in working order, hot and cold running water
4. Copy of Certified Food Manager and/or Certified Food Handler certificates as applicable
5. Menu and source information
6. Fill out mobile food application and pay for inspection
7. Copy of Central Prep Facility/Commissary agreement and/or carry a copy of most recent scored inspection report

*Vendors selling whole uncut produce are EXEMPT from licensing.

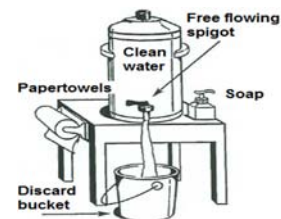
Types of operation:

Prepackaged foods- Vendors selling prepackaged foods from a vehicle with all ingredients prepackaged (novelty ice creams, sandwiches, tacos) from an approved source and properly labeled must have:

- Be sold from a vehicle that is a truck with a cover over the back, van or a pushcart. Passenger cars cannot be licensed.
- Equipment able to maintain appropriate temperature either hot (at 135 F or above) or cold (at 41 F or below). All equipment must be clean and in good repair.
- Must provide source information at time of inspection
- Unit interior must be smooth, easily cleanable and non- absorbent.
- Garbage receptacle provided for any discarded food wrappings.

Simple Sno-cones- Vendors selling sno-cones from a vehicle with all the ingredients from an approved source must have all the above in addition to:

- Gravity fed hand wash set up with water, soap and paper towels.
- Be sold from a vehicle that is a truck with a cover over the back, van. Passenger cars cannot be licensed.
- Unit interior must be smooth, easily cleanable and non- absorbent.
- Must provide source information at time of inspection



Pushcart- vendors selling approved open food products such as hot dogs or Italian ice/scooped ice cream:

- Overhead protection, can be roofed or umbrella.
- 2 compartment sink
- Separate hand washing sink

- A water heater of no less than 6 gallons or instantaneous/on-demand type unit capable of producing 110 F during operation
- Waste tank must be labeled “waste water” and be 15% larger than fresh water tank, Labeled “potable water”.
- Central Prep Facility/Commissary or Service Area Agreement *must carry a copy of most recent scored inspection report on unit.
- Must provide menu and source information at licensing.
- If holding foods all equipment must be able to maintain appropriate temperature either hot (at 135 F or above) or cold (at 41 F or below).

Kitchen on Wheels- Vendors selling approved open food products (preparing foods such as hamburgers/nachos/tacos/bbq).

- All food handling and vending must be done from the vehicle
- 3 compartment sink (must be large enough to submerge the largest piece of equipment)
- Faucet must reach all compartments and have hot/cold running water under pressure
- Hand washing sink with hot/cold running water under pressure
- Food service/handling area must be smooth, easy cleanable and non- absorbent materials and have durable finish
- Unit must be fully enclosed with all windows and doors screened.
- A water heater of no less than 6 gallons or instantaneous/on-demand type unit capable of producing 110 F during operation.
- Waste tank must be labeled “waste water” and be 15% larger than fresh water tank, Labeled “potable water”.
- Central Prep Facility/Commissary or Service Area Agreement *must carry a copy of most recent scored inspection report on unit.
- Equipment able to maintain appropriate temperature either hot (at 135 F or above) or cold (at 41 F or below). All equipment must be clean and in good repair.
- Water inlet must be ¾ in diameter or less and be protected.
- Unit must remain mobile, and vend from commercial zoned areas, no vacant lots
- Must provide menu and source information at licensing.

Central Prep Facility/Commissary or Service Area Facility Requirement applies to Mobile Food Units that openly handle Time Temperature Control for Safety (TCS) foods must operate from a licensed Central Prep Facility/Commissary.

- Mobile food units shall report to the central prep facility/commissary as needed.
- Mobile food units must carry a copy of the most recent scored inspection report from the Central prep facility/commissary.
- Service Area Facility used by mobile food units must provide copy of agreement.