

Permit Fee: \$200.00

Approved by/Date: \_\_\_\_\_ / \_\_\_\_\_

Permit # \_\_\_\_\_



# Mobile Vending Unit

## Health Permit Application - City of Alvin Health Department

1100 West Highway 6 • Alvin, Texas 77511 • (281) 388-4353 • Fax (281) 331-7516

Mobile Vending Unit Name: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_ Phone: \_\_\_\_\_  
Applicant's Name: \_\_\_\_\_ DOB: \_\_\_\_\_  
Applicant's DL #: \_\_\_\_\_ DL State: \_\_\_\_\_  
Make of Vehicle: \_\_\_\_\_ Plate #: \_\_\_\_\_  
Type of Vehicle: \_\_\_\_\_

**Submit the following information with the Application:**

\$200.00 Annual Fee - (to be renewed each year)
Copy of Central Preparation Facility License (if applicable)
Copy of Contract/Agreement with Waste Disposal Company
Copy of Certified Food Manager's License
Notarized Letter from Property Owner allowing Mobile Vending Unit to Operate on Private Property
Notarized Restroom Availability Letter
Copy of Menu

**Please answer the following questions:**

- (Circle One)
- Do you operate from a licensed central preparation facility? Yes No N/A
  - If #1 is yes, where is the central preparation facility located? \_\_\_\_\_
  - Where is the water service supplied from? \_\_\_\_\_
  - Where is the black water/sewer/waste disposed of? \_\_\_\_\_
  - Are all of your items pre-packaged only? Yes No N/A

**Owner of Mobile Vending Unit:**

Name: \_\_\_\_\_ Title: \_\_\_\_\_  
Address: \_\_\_\_\_ Phone: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_ Fax: \_\_\_\_\_  
Email: \_\_\_\_\_

*Please print - email will be used for informational purposes only. You will not receive spam emails from the City of Alvin.*

**Person Directly Responsible for the Mobile Vending Unit: (Manager, etc.)**

Name: \_\_\_\_\_ Title: \_\_\_\_\_  
Address: \_\_\_\_\_ Phone: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_ Fax: \_\_\_\_\_  
Email: \_\_\_\_\_

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*The information provided on this application is accurate. This establishment agrees to comply with the Codes adopted by the City of Alvin and is aware of the right to access to the Regulatory Authority as specified within the Health Codes. I understand that Mobile Food Units located within 200 feet of a residence are limited to business operations from 7am until 9 pm.*

**MUST BE SUBMITTED SEVEN (7) DAYS BEFORE EVENT**

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature



## CITY OF ALVIN, TEXAS

1100 W. Hwy 6  
Alvin, TX 77511  
(281) 388-4325 FAX (281) 388-4340  
[www.alvin-tx.gov](http://www.alvin-tx.gov)

## Mobile Food Unit Inspection Checklist

Mobile Name:	Phone #:
Location of Unit:	
Owner/Operator:	License Plate #:

Type of Review:    Annual:     New Construction:     Temporary Event:     Change of Ownership:     DATE: \_\_\_\_\_

		YES	NO	N/A
1.	Liquid Waste Retention Tank provided and Capacity at least 15% larger than the potable water storage tank, permanently installed, sloped to drain and labeled "wastewater".			
2.	Potable Water from an Approved Source			
3.	Hot and Cold running water under pressure provided to all sinks.			
4.	Handwash Sink provided, conveniently located and accessible.			
5.	Soap, paper towels, detergent and sanitizing chemicals provided.			
6.	Three compartment sink provided. Large enough to clean largest equipment / utensil.			
7.	Equipment for hot holding and cold holding, adequate to maintain Time / Temperature Control for Safety (TCS) foods at required temps.			
8.	Food products obtained from an Approved Source.			
9.	A Servicing Area provided for cleaning, supplying, loading of water and discharge of sewage.			
10.	A Certified Food Manager employed when TCS foods prepared.			
11.	Central preparation facility licensed and operated according to TFER (When Required). Most recent inspection available for review.			
12.	Single Service articles provided and used.			
13.	Potable water tank provided, labeled "potable water", and installed sloped to drain.			
14.	Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose, is labeled "potable water", and provided with a 3/4-inch or less inlet connection.			
15.	Potable water distribution pipes or tubing constructed and installed in accordance with public health and plumbing standards.			
16.	Waste servicing connection is different size than the water connection. Waste connection labeled.			
17.	Effective Control Measures used for insects, rodents and environmental contaminants. Screens at least 16 mesh/inch			
18.	Mobile Food establishment constructed of corrosion resistant, durable materials.			
19.	Mobile food establishment has easily cleanable, non-absorbent floors, walls and ceilings.			
20.	Counters and tables designed for durability and are easily cleanable.			
21.	Equipment installed so that it is easily cleanable and is in clean, sound condition.			
22.	Facilities are provided for solid waste storage that is easily cleanable and covered.			
23.	Mobile unit readily moveable.			
24.	Designated locations for employees to store personal items.			
25.	Toilet rooms located within 300 feet and accessible to employees during all hours of operation.			
26.	Menu Provided			
27.	Business name posted on 2 sides of the MFU; greater than 3 inches in size.			
28.	GFCI protection required for 15A and 20A receptacles			
29.	Equipment that produces grease vapors and smoke require a Type 1 Hood.			
30.	Class 1 Hood must extend 6 inches' overhang past any appliance edge.			
31.	Notarized Permission for Property Owner (on City Property must have City Manager permission)			
32.	MFU parked more than 25 feet from edge of roadway.			
33.	5# ABC fire extinguisher rated at 4A 40BC less than 1 year old or serviced annually			
34.	Type 1 hoods shall have a fixed suppression system that is inspected and serviced Bi-annually			
35.	Type 1 hood requires an additional Class K fire extinguisher that is less than 1 year old or serviced annually			
36.	Generators (not truck mounted) must have an additional 5# ABC fire extinguisher rated 4A 40BC < 1 year old or serviced annually			
37.	Propane cylinders shall be securely mounted on the exterior of the vehicle.			
38.	The exit path shall not be obstructed and door hardware shall be single action.			
39.	The placement of the mobile unit shall not interfere with fire lanes, fire hydrants or fire exits from other proximate structures.			

**COMMENTS:**

Owner/Operator:	Printed Name:
Inspector:	Printed Name:

Approved: \_\_\_\_\_ This Unit meets the minimum standards of the Texas Department of State Health Services.  
 Not Approved: \_\_\_\_\_ This Unit does NOT meet the minimum standards of the Texas Department of State Health Services.

# Restroom Availability Letter

**TO: City of Alvin Health Department**

I, \_\_\_\_\_, \_\_\_\_\_ of the following  
(person signing letter) (write "owner" or "manager")

business: \_\_\_\_\_, \_\_\_\_\_ give permission to:  
(business' name) (business' address)

\_\_\_\_\_ of \_\_\_\_\_  
(mobile food unit owner's name) (name of mobile unit)

and his/her employees, to use the restroom located within my business. This restroom is located within 300 feet of the mobile food unit. The restroom is available on the following days:

\_\_\_\_\_ AND HOURS: \_\_\_\_\_.  
(state days of week) (state hours, including a.m. and p.m.)

The City Of Alvin Health Inspector has my permission to enter for the purpose of inspecting this restroom. The restroom has the following facilities: toilet and toilet paper, hand sink with hot and cold water, soap and paper towels.

Address of Business Location: \_\_\_\_\_

Printed name of business owner/manager: \_\_\_\_\_

Signature of business owner/manager: \_\_\_\_\_

Subscribed, sworn to and acknowledged before me by \_\_\_\_\_, this \_\_\_\_ day of \_\_\_\_\_, \_\_\_\_\_.

\_\_\_\_\_  
Notary Public, State of Texas

# Property Agreement Letter

TO: City of Alvin Health Department

I, \_\_\_\_\_, \_\_\_\_\_ of the following  
(person signing letter) (write "owner" or "manager")

property: \_\_\_\_\_, \_\_\_\_\_ give permission to:  
(business' name) (property address)

\_\_\_\_\_ of \_\_\_\_\_  
(mobile food unit owner's name) (name of mobile unit)

to operate his or her mobile unit on the above stated property.

Property Owner's Name (if signer is not owner): \_\_\_\_\_  
Property Owner's Phone Number: \_\_\_\_\_  
Property Owner's address: \_\_\_\_\_  
\_\_\_\_\_

Printed name of business owner/manager: \_\_\_\_\_

Signature of business owner/manager: \_\_\_\_\_

Subscribed, sworn to and acknowledged before me by \_\_\_\_\_, this \_\_\_\_ day of \_\_\_\_\_, \_\_\_\_\_.

\_\_\_\_\_  
Notary Public, State of Texas

*Note: Person signing letter must be the property owner or someone with the legal authority to authorize property use on behalf of owner (i.e. leasing agent or the contract authorizes sub-leasing of parking lot)*



# City of Alvin

## Mobile Food Vendor and Special Event Fire Prevention Checklist

### Extinguisher Requirements

All cooking vendors are required to have at least one extinguisher.

At least one class **ABC** extinguisher with a minimum of a 4A40BC rating. (5#)

- Visible current inspection ( date on tag or date of MFG less than one year)
- Fully Charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment.

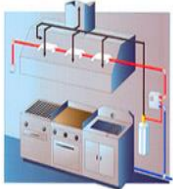


Does your cooking operation produce grease-laden vapors? (grills, fryers)

If so, in addition to the portable extinguisher listed above your operation requires;

**Class K** rated portable extinguisher.

- Visible Current inspection ( date on tag or date of MFG less than one year)
- Fully Charged (gauge indicates full)
- Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system?

If so, in addition to the portable extinguishers listed above your operation requires; Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system. (Class I hood with fixed suppression system)

Visible Current inspection (date on tag or date of MFG less than six months)

### Compressed Gas

LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled;

- Nested and secured by one or more restraints.
- Secured by one or more restraints to a fixed object.
- Minimum of 10-foot clearance from any trash or combustible material.
- Not kept in passenger area of vehicle



### Egress and Emergency Access

The placement of the concession operation must not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

### Tents

All tents shall be tied down and secure to the ground. Tents greater than 700 square feet require a separate permit from the fire marshal. Tents greater than 700 square feet shall be flame retardant and have a 5# fire extinguisher.

### Generators

Generators shall be 10 feet from any tent or structure and shall have their own 5# fire extinguisher.

## Frequently Asked Fire Questions:

- **Why am I required to have a Class K Extinguisher?**

Cooking operations that involve deep frying or similar processes can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire reflash while cooling the appliance. Some advantages are:

- . Precise extinguishing agent application
- . Excellent for use on all cooking appliances
- . Less corrosive and cleaner than Dry Chemical powders

- **What size Class K Extinguisher do I need?**

A 1.5 gallon ( 6 liter ) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs each. Larger deep frying operations may require an automatic hood suppression system.

- **What is the best way to secure and transport LPG cylinders in a vehicle or trailer?**

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG Cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger / work area to the bottle. Portable cylinders must also be isolated from the passenger / work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG Cylinders should never be transported or installed inside a vehicle passenger area.

- **Where will I be inspected?**

Initial and renewal inspections take place in conjunction with Food Service inspections. All mobile food vendors operating in the City of Alvin are subject to inspection in the field.

- **Does the Fire Code Inspection cover only the items listed on the checklist? What are they?**

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection:

- . Electrical wiring – all wiring in safe manner, not exposed to elements or public
- . Access / egress - sufficient exits for escape in the event of fire, not blocked or locked
- . Check out the self-inspection form on the fire marshal's web page
- . [http://www.alvin-tx.gov/users/0001/Fire/Fire%20Marshal/Self\\_Inspection\\_Checklist\\_1.pdf](http://www.alvin-tx.gov/users/0001/Fire/Fire%20Marshal/Self_Inspection_Checklist_1.pdf)

Please contact the City of Alvin Fire Marshal's office  
with any questions you may have.

281-331-7688

302 W. House Street, Alvin, Tx 77511