



Food Truck Safety at Shelters

Mobile food units are an alternative for providing meals to persons in shelters and other facilities during an emergency. The type of mobile food unit needed will depend upon the number of residents to be fed, the type and frequency of food service needed, and physical accessibility to a facility's site. Depending upon the type of operation (restricted or unrestricted), the range of authorized food service varies from preparing and hot/cold holding foods on site to delivering pre-packaged foods or meals prepared at a permitted location.

Mobile food units must meet at least temporary food establishment guidelines and are subject to a City of Houston (COH) food inspection.

Mobile Food Unit Requirements

Mobile Food Unit Type	Foods and Temperature Control	Location	Water Access	Waste Disposal
Open food preparation (unrestricted)	Cold holding units; grills/ovens. Maintain all TCS food at required temperatures. Ensure safe food handling practices.	On site or delivery.	Fill at approved commissary daily. Hot/cold running water at required sinks. Must receive COH approval for alternate water access.	Dump at approved commissary daily, dump in approved location at the facility or use COH permitted transporter and vehicle to pump wastewater tank onsite. Must obtain authorization from FOG-Special Waste Program for onsite waste disposal. Use dumpster on site.
Prepackaged food from approved source held on unit (restricted)	Maintain TCS food at $\leq 41^{\circ}\text{F}$ or $\geq 135^{\circ}\text{F}$.	On site or delivery.	Not required. Use chemically treated towelettes for hand cleaning.	Dispose of trash at site using available dumpster.

FOG (Fats, Oil, and Grease) - Special Waste Program, Bureau of Consumer Health Services

Phone: 832-393-5740

Email: transporter@houstontx.gov

TCS - Time and Temperature Control for Safety

Restricted - Mobile food unit that serves only: food which is prepared and packaged in individual servings at an approved commissary and transported and stored according to the Houston Food Ordinance; non-potentially hazardous beverages dispensed from a covered urn or other protected equipment; and/or individual servings of potentially hazardous beverages or frozen dessert items prepackaged at an approved pasteurizing plant or other approved source.

Unrestricted - Mobile food unit that is not restricted in its food operations but must comply with the Houston Food Ordinance.

5/3/2021

