



Ector County, Texas

APPLICATION FOR MOBILE UNIT PERMIT (County only)

PLEASE CHECK ONE: Annual Renewal Application for New Permit

INSTRUCTIONS: Please complete the application below in detail. A permit application must be submitted for each establishment. Refunds of any fees collected will be reviewed by the Director on a case by case basis and approved under extenuating circumstances. **Print** or **type** the requested information. *Submit this application (by mail or in person) with the appropriate fee to:*

Mobile Unit Information

Mobile Unit Name: _____
License Plate Number of the unit: _____
Unit Type: <input type="checkbox"/> Push Cart <input type="checkbox"/> Trailer <input type="checkbox"/> Motorized <input type="checkbox"/> Other: Describe _____
Parking Address for Mobile Unit: _____
City: _____ Zip code: _____
Hours of Operation: _____ Business Phone: _____
Owner's Name: _____ Owner's Phone: _____
Owner's Address: _____
Billing Email (must fill out): _____
Menu: _____

Manager's name: _____
Certified Food Manager (CFM) present: <input type="checkbox"/> Yes <input type="checkbox"/> No CFM expiration date: _____
Freshwater source address: _____
Wastewater disposal address: _____
Is there a toilet room present within 150 feet from your parking spot? <input type="checkbox"/> Yes <input type="checkbox"/> No

IMPORTANT: By filling this application and upon passing inspection, you are permitted to operate only in Ector County **outside the City limits of Odessa**. If you want to operate within the Odessa City limits, you need to contact the City of Odessa Billing and Collections. Address: 411 W. 8th St. Odessa TX 79761 Phone: (432) 335-3203. The mobile unit needs to be **moved at least once a day** (24 hours) and must not be stationary.

The applicant hereby acknowledges an understanding of the provisions of the ordinance relative to the above statement, payment of fees, expiration date of permit, renewal requirements, permit suspension and inspections needed as per change in the menu for which the mobile unit was initially permitted.

PERMIT FEE CHARGES

Signature of Applicant Date

___ Mobile Food Vendor	\$100.00
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Office use only:

Date: _____ Facility FA Number: _____

Reviewed and Approved by: _____

Scanned to Envision Connect

Payment Type:

Cash Credit/Debit Treasurer

Check Number _____



Ector County, Texas Location Statement

I _____, owner of _____ located at
(property owner)

_____, do hereby attest that _____
(mobile food truck owner)

has my permission to park their mobile food truck _____ at my
(mobile unit name)

establishment. The owner of said mobile food truck is aware that this authorization can be
revoked at any given time.

(Property Owner)

(date)

STATE OF TEXAS §
COUNTY OF ECTOR §

Before me on this day personally appeared _____, owner of
_____.

Given under my hand and seal this ____ day of _____, 20__

Signature of Notary Public



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Mobile Food Establishment Inspection Checklist

This checklist provides a list of requirements necessary for the approval of a Mobile Food Establishment operating within the jurisdiction of Ector County. Mobile food establishment equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TEFER) for complete information regarding the requirements.

Establishment name: _____ Date: _____

Address of operation: _____

Permit pending: Yes/No _____ Phone number: _____

Meets Requirements Does not meet requirements License Plate #: _____

		Yes	No	N/A
1.	Permanently installed and sloped to drain liquid waste retention tank provided with a capacity of at least 15% larger than the potable water storage tank; must be labeled as “waste water”			
2.	Potable water tank installed, sloped to drain and be labeled “potable water” or “fresh water”.			
3.	Potable water from approved source (must be from a public water system) Must provide a notarized statement from the approved source or keep receipts if purchasing water.			
4.	Must have a notarized statement or keep receipts for a legal place to dump the waste water			
5.	Must provide a notarized statement showing the location where the mobile is going to operate and must not be active at any other location (except for events)			
6.	Toilet rooms conveniently located within 150 feet from the mobile and accessible to employees during all hours of operation. Must provide a notarized statement for the location of the restroom.			
7.	Hot and cold running water under pressure provided to all sinks at all times of operation			
8.	Handwashing sink provided, conveniently located and accessible			
9.	Soap, paper towels, detergent and sanitizing chemicals provided			
10.	Three compartment sink provided. Large enough to clean the largest equipment/utensil			
11.	Equipment for hot holding and cold holding, adequate to maintain Time/Temperature control for safety (TCA) foods at required temperatures			
12.	Must possess food thermometers for adequately maintaining the quality of TCA foods and air thermometers for every refrigerator or cold holding unit			



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13.	Food products obtained from an approved source; must provide receipts			
14.	A certified food manager must be present at all times when food is being prepared; must possess the certificate on-site and have it posted for consumers; if more than one person is working in the mobile unit then they must have a food handler's certificate			
15.	Single Service articles provided and stored at least 6 inches off the floor			
16.	Potable water inlet equipped with a hose connection of a size or type that prevents its use for any other purpose.			
17.	Liquid waste servicing connection is different size than the water connection. Liquid waste connection labeled.			
18.	Effective control measures used for insects, rodents and environmental contaminants, installed screening at least 16 mesh to the inch			
19.	Mobile food establishment has easily cleanable, corrosion resistant, durable, non-absorbent floors, walls, counters, tables, ceilings and equipment.			
20.	Mobile unit readily moveable and must be moved at least once a day.			
21.	Designated locations for employees to eat, drink, use tobacco, and store personal items.			
22.	Light shields coving lights			
23.	Commercial vent hood with filters at 45 degree angle exhausted to outside			
24.	Menu provided			
25.	Must have a generator or a source for adequate functioning of the mobile at all times			
26.	If using a barbeque pit on the mobile unit, it must be attached to the trailer and screened from 3 sides at least.			
27.	Photographs			

Additional comments:
