

# Mobile Food Unit News and Tips

## Recent Changes to Regulations:

One LP Gas permit now covers all operation locations (changed from requirement that each operation location have a separate propane permit from Fire Dept). Permit is still renewed annually and a separate permit is required for each unit.

LP Gas office moved to 1002 Washington. New Phone: 832-394-9083

Fees: Mobile Unit medallion (all units) \$545  
Electronic Monitoring Fee (Unrestricted, Conventional units) \$225  
Pre-opening inspections (new units or new owners) \$110 per inspection  
Plan checking fee (new or remodeled unrestricted units) \$35 per submission  
Re-inspection fee (units closed by inspectors or failed renewal inspection) \$110

## Tips

Check your **refrigerator temperature** several times per day. All Potentially Hazardous Foods must be held at 41 degrees F or colder. The Health Department inspectors condemn food at many units in the warmer months because of refrigerators that cannot keep foods cold enough. Avoid interruption to food service and possible citations by proactively maintaining and monitoring your refrigeration units!

## Issues of Current Interest/Trends

**Food Truck Festivals:** Proactively avoid problems (such as citations, closures and food condemnation) during the event by making sure all participants have the following items correct before the event:

- Current, valid medallion
- Commissary receipts, including one from a visit within the last 24 hrs.
- Certified Food Service Manager on the unit for the event
- Refrigerator is keeping foods at required temperatures
- Full water tank, hot and cold water working
- Restroom and Property letters submitted to Health Dept and posted on unit