



# Neighborhood Enhancement

## Environmental Health Division

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2/3/2021

Dear mobile food unit owner/operator,

The City of San Marcos Environmental Health Division would like to remind all mobile food unit owners and operators that per State law as noted in the Texas Food Establishment Rules all mobile food units are required to:

“operate from a central preparation facility or other fixed food establishment and shall report to such location **daily for supplies and for cleaning and servicing operations.**”

In the coming year we will be working harder to ensure that all mobile food units in the City of San Marcos are in compliance with the Texas Food Establishment Rules and visiting their central preparation facility every day.

To give mobile food unit owners and operators the necessary time to be in compliance with Texas Food Establishment Rules, the following timetable is implemented;

Education and notice	February 3, 2021 to April 1, 2021
Deadline to comply	April 1, 2021*
Fines/loss of permit	April 1, 2021 and forward

\* You need to notify city staff if you leave your mobile food unit on site and it is not being operated. Example – You only operate Friday and Saturday. Then the unit would not have to visit the central preparation facility on the days it was not being actively used. If your unit is not in use, it still needs to be mobile i.e. tires inflated and able to be readily moved.

If there are any questions please don't hesitate to contact our office to speak to an inspector.

Sincerely,

Shanna O'Brien R.S., D.R.  
Environmental Health and Safety Manager  
City of San Marcos Neighborhood Enhancement

**Texas Food Establishment Rules 2015 <https://www.dshs.texas.gov/foodestablishments/laws-rules.aspx>  
§228.221 (b) §228.222 (a) (b) Central preparation facility.**

(1) Supplies, cleaning, and servicing operations. Mobile Food Units shall operate from a central preparation facility or other fixed food establishment and shall report to such location **daily for supplies and for cleaning and servicing operations.**

(2) Construction. The central preparation facility or other fixed food service establishment, used as a base of operation for Mobile Food Units, shall be constructed and operated in compliance with the requirements of these rules (pertaining to Physical Facilities).

(c) Servicing area and operations.

(1) Protection.

(A) A Mobile Food Unit servicing area shall include at least overhead protection for any supplying, cleaning, or servicing operation. Those areas used only for the loading of water and/or the discharge of sewage and other liquid waste, through the use of a closed system of hoses, need not be provided with overhead protection.

(B) Within the servicing area, the location provided for the flushing and drainage of liquid wastes shall be separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.

(C) A servicing area will not be required where only packaged food is placed on the Mobile Food Unit or where Mobile Food Units do not contain waste retention tanks.

(D) The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

(E) Potable water servicing equipment shall be installed in the servicing area according to the Plumbing Code and shall be stored and handled in a way that protects the water and equipment from contamination.