

Mobile Food Vending

Mobile Vending inspections are done on Tuesdays and Thursdays by appointment. Appointments may be made by calling 210-207-0135.

For a complete list of all mobile vending regulations, refer to [City of San Antonio Ordinance](#) Chapter 13.

BACKGROUND CHECKS

Background checks are only required for food vendors and food handlers vending frozen or refrigerated confections, including but not limited to ice cream cones, frozen ice cream novelties, raspas or paletas directly to consumers on a public street, sidewalk, or right of way.

1. Background checks are required for owners and employees working or riding on the unit.
2. Must go to 315 S. Santa Rosa (Main police station) to begin process.
3. State and Federal background checks are completed off site. SAPD will advise and monitor.
4. Background letter must come from SAPD. Approved Downtown vendors may require an annual letter from SAPD.

WHAT TYPES OF FOOD WILL YOU BE SELLING?

- **Pre-packaged non-TCS foods - Permit is not required**
- **Unpackaged, non-TCS foods from a pushcart, from a vehicle, or from a trailer (License fee-\$100)**
 - Pushcart
 - Overhead protection
 - Gravity fed hand wash station for unpackaged, non-potentially hazardous food handling
 - Vehicle/Trailer
 - All food service/storage areas must be smooth, easy cleanable and non-absorbent
 - Gravity fed hand wash station for unpackaged, non-potentially hazardous food handling
- **Pre-packaged TCS foods from a pushcart, from a vehicle, or from a trailer (License fee-\$200)**
 - Pushcart
 - Overhead protection
 - Commissary Letter
 - Vehicle/Trailer
 - All food service/storage areas must be smooth, easy cleanable and non-absorbent
 - Commissary Letter
- **Openly handled TCS foods from a pushcart, from a vehicle, or from a trailer (License fee-\$258)**
 - Pushcart
 - Overhead protection
 - 2 compartment sink
 - Separate hand sink
 - A water heater of no less than 6 gallons or instantaneous water heater capable of producing 110°F water during the entire time of operation
 - Adequate amount of fresh water
 - Waste tank must be 15 % larger than freshwater tank
 - Commissary Letter
 - Vehicle/Trailer
 - All food handling and vending must be done from the vehicle
 - Food service/storage area must be smooth, easy cleanable and non-absorbent
 - Screened windows and doors
 - 3 compartment sink (must be large enough to submerge the largest piece of equipment)
 - Faucet must reach all compartments and hot/cold water under pressure
 - Hand sink

- Hot and cold water under pressure
- A water heater of no less than 6 gallons or instantaneous water heater capable of producing 110°F water during the entire time of operation
- Adequate amount of fresh water
- Waste tank must be 15 % larger than freshwater tank
- Commissary Letter

Water Sampling

All units vending openly handled TCS foods from a pushcart, from a vehicle or trailer equipped with fresh/wastewater holding tanks must:

- Show proof of a clean water sample test from an accredited lab taken within 30 days of licensing inspection
- Shall check chlorination of its water supply weekly and maintain records on unit
- Shall sanitize water tanks monthly and maintain records on unit

Commissary or Service Area Usage

- Must report to the commissary or servicing area not less than once per calendar week for all cleaning and servicing operations
- Must keep a date/time log from commissary on the unit
- Refill fresh water
- Dump wastewater
- Grease/oil disposal
- Cleaning (sweeping and mopping) of unit
- Supply storage
- For a list of commissaries please see Commissary Information

Operating a Mobile Vending Unit

- Time and temperature control for safety food (TCS food) shall mean a food requiring time and temperature control for safety to limit pathogen growth or toxin production.
- All food must come from an approved source and be properly labeled
- All TCS foods must be kept at proper temperatures
- Mobile food establishments may be stopped in a public street, or right-of-way, provided:
 - 50 feet away from an intersection
 - Not prohibited to the standing or parking of vehicles
 - All items are vended from the curbside or rear of the vehicle
- Mobile food establishments may park on commercial property:
 - Must have written notarized permission from property owner
 - Property must have flush type toilet facilities that are connected to an approved sewage system and available
 - Parked on paved surface and clean surroundings
- Must be 300 ft from property line of any school 1 hour before, during or 1 hour after school
- No tables, chairs or awnings or other seating or eating area shall be around the mobile unit
- Vendors wishing to operate in the “Downtown Business District” must obtain a special permit issued by the [Downtown Operations Department](#). 210- 207-3677
- Vendors interested in operating at any City park must obtain permission from the [Parks and Recreation Department](#). 210-207-8480
- If a mobile vending unit is operating with a propane tank, generator, or gas/charcoal/wood burning grill a fire inspection is required. Contact the SAFD at 210-207-8410 to schedule a fire inspection.

Operating a Mobile Vending Unit at a Special Event

- If a mobile vending unit is operating at a special event, the unit may be exempt from certain requirements please see the [City of San Antonio Ordinance](#) Chapter 13 for exemptions.