

GENERAL SERVICE GUIDELINES FOR PARK TRAILERS

Environmental and Health Services Department
Food Protection and Education
7901 Goforth Road
Dallas, Texas 75238
(214) 670-8083



Definition: TRAILER; non-motorized vehicle.

- 1) The trailer must be in operating condition at the time of the inspection and must pass inspection to receive a health permit.
- 2) Operator must retain health permit and park contract on portable food and drink trailer at all times.
- 3) Only food approved by the director and listed on the permit may be served, sold or distributed.
- 4) The trailer must be equipped with mechanical heating and cooling units to maintain proper food temperatures. A mechanical refrigerator must be provided for the potentially hazardous foods. Ice chests may only be used for cooling of soft drinks. Thermometers must be conspicuously located in each hot and cold unit.
- 5) Only single service articles may be used for service of foods.
- 6) If used, ice must be drained into a retention tank to be properly disposed of through a public sanitary sewer. Wastewater discharge is not allowed.
- 7) Retention tank must be permanently attached to trailer.
- 8) Stem-type thermometers, numerically scaled and accurate to plus or minus 2 degrees Fahrenheit, are required on the trailer to check internal food product temperatures.
- 9) A hand sink with hot and cold running water must be installed and drained to the retention tank. Soap and paper towels must be provided.
- 10) At least a 2 compartment sink must be provided with hot and cold running water and drained to the retention tank.
- 11) The trailer must have the company name on both sides of the trailer in at least 3 inch letters.

- 12) If used, the propane tank must be located outside the trailer and properly anchored in an upright position. A fire extinguisher approved by the City of Dallas Fire Department must be present on the truck at the time of inspection. Before the inspection, the low propane fire permit must be accessible to the inspector. Contact the Fire Department at (214) 670-4319.
- 13) Food equipment stored outside the trailer must have overhead covering and must meet the City of Dallas fire code requirements.
- 14) All prospective vendors must set up an appointment for inspection of their food and drink trailer. Trailers will be inspected by the health department on the park premises at the planned site of operation.
- 15) Cost of the park trailer permit is a non-refundable fee of \$150.00.

OPERATIONAL REQUIREMENTS:

- 1) All trailers are to be parked at a park property on a concrete or asphalt surface to be determined by the Park and Recreation Department. Do not park trailer on grass, however, plywood may be used under the trailer if the Park and Recreation Department approves.
- 2) The trailer operator must have access to restroom facilities at all times.
- 3) No grills or grilling is allowed on or near the trailer.
- 4) No raw poultry or seafood may be prepared except for frozen, breaded chicken or seafood products that go directly from freezer to fryer.
 - a. PHF allowed to be cooked on site from a raw state are those which are fast cooking such as:
 1. Pre-formed hamburger patties
 2. Beef fajitas/taco meat
 3. Sausage, hot dogs, etc.:
- 5) Pre-packaged chips, beef jerky, popcorn, ice cream, soda and bottled water, etc., are also allowed on the trailer.

To obtain a Health Permit, the trailer must meet all of the City of Dallas, Food Protection and Education Division mobile food requirements for park trailers.