

Guidelines for Park Concession Trailers



1. A park trailer concessionaire is a food vendor operating from an enclosed, non-motorized trailer in a designated city park. Park trailer concessionaires must hold a contract with the City of Dallas Parks and Recreation Department before the trailer will be permitted.
2. The trailer must have the company name on both sides of the trailer in at least 3 inch lettering.
3. All food service equipment must be stored inside the trailer.
4. Floors, walls and ceiling must be constructed of durable, non-absorbent, easily cleanable material that is light in color. Raw exposed wood is not allowed.
5. Food contact surfaces must be made of materials such as stainless steel, aluminum, fiberglass reinforced plastic, or formica-type materials. The surfaces cannot have any areas containing a break, seam, crack, chip, pit or other similar imperfection that would create difficult-to-clean crevices.
6. The trailer must be equipped with mechanical heating and cooling units to maintain proper food temperatures. A mechanical refrigerator or freezer must be provided for foods requiring temperature control for food safety. Ice chest coolers may only be used for cooling of soft drinks. Thermometers must be conspicuously located in each hot and cold unit.
7. Stem type thermometers are required on the trailer in order to check internal food product temperatures. Thermometers should be numerically scaled and accurate to plus or minus 2 degrees Fahrenheit.
8. There should be a sufficient amount of hot and cold water (tempered by means of a mixing valve) to satisfy all needs of the operation. The potable water supply tank must be a minimum of 15 gallons. Hot water must be discharged on demand, under pressure at a minimum temperature of at least 110°F. The potable water source shall be protected from possible contamination and designed to prevent the attachment of a non-potable service connection.
9. A hand wash sink with hot and cold running water must be installed and drained to the retention tank. Soap and paper towels must be provided.
10. A three compartment sink must be provided with hot and cold running water. Sink basins must be large enough to fully submerge the largest pot or pan used in the food service operation.

11. All wastewater must be drained into a retention tank that is permanently installed and is a minimum of 50% larger than the water supply capacity. If ice is used as a coolant it must be drained into the retention tank. Retention tank wastewater must be disposed of through a public sanitary sewer. Discharge of wastewater on the ground is strictly prohibited.

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 Fire Department must be present on the trailer at the time of inspection. Before the inspection, the low propane fire permit must be presented to the inspector. Contact the Fire Department at (214)670-4319.

13. All prospective vendors must set up an appointment for inspection of their food and drink trailers. Trailers will be inspected by the Consumer Health Division on the park premises at the planned site of operation. The trailer must be in operating condition at the time of the inspection and must pass inspection to receive a health permit.

14. Cost of the park trailer permit is a non-refundable fee of \$187.00

Operational Requirements

15. Operator must retain health permit and park contract on portable food and drink trailer at all times.

16. During operational times there must be one individual on site that holds a State Certified Food Handler License.

17. Only single service articles may be used for service of foods.

18. All trailers are to be parked on park property that is on a concrete, asphalt, or improved surface to be determined by the Park and Recreation Department. Trailers cannot park directly on dirt or grass.

19. The trailer operator must have access to restroom facilities.

20. Grilling is not allowed outside the trailer.

21. No raw poultry or seafood may be prepared except for frozen, breaded chicken or seafood product that goes directly from freezer to the fryer. Potentially hazardous food allowed to be cooked on site from a raw state are those which are fast cooking such as:

i. Pre-formed hamburger patties

ii. Beef fajitas/taco meat

iii. Sausage, hot dogs, etc.

22. Only foods approved by the director and listed on the permit may be served, sold or distributed from the trailer.