## **Guidelines for Produce Vehicles**



- 1. The only items approved for sale on a produce vehicle include fresh fruit, vegetables and other agricultural products.
- 2. The types of vehicles permitted for produce vending are pickup trucks, commercial vans, station wagons, and trailers that are continuously hitched to a tow vehicle.
- 3. The floor of the vehicle must be smooth and easily cleanable. Carpeted surfaces are strictly prohibited.
- 4. Surfaces in the area used to store produce must not be severely dented or rusted. Wood surfaces must be painted or sealed to be non-absorbent.
- 5. Produce can only be displayed on the body of the vehicle. Placing produce on the ground or on tables and stands is prohibited.
- 6. The vehicle must have the business name and permit number permanently affixed on both sides of the vehicle in 3" letters. Newly assigned permit numbers must be provided on both sides of the vehicle within 24 hours of permit approval.
- 7. The Mobile Food Service Permit and the original Mobile Food Unit Inspection Report must be retained on the vehicle at all times during operation.
- 8. The vehicle must be maintained in a clean condition at all times.
- The driver of the vehicle must have a current Texas drivers license. The vehicle must be covered under a current insurance policy and have a current Texas registration and safety inspection sticker.