



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES**

**DIVISION FOR REGULATORY SERVICES  
ENVIRONMENTAL AND CONSUMER SAFETY SECTION  
POLICY, STANDARDS, AND QUALITY ASSURANCE UNIT  
PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP**

Texas Department of State  
Health Services

**PUBLIC SANITATION AND RETAIL FOOD SAFETY GROUP  
REGULATORY CLARIFICATIONS**

**October 25, 2000 (Revised: February 21, 2017)**

**PSRFSGRC - No. 2**

**SUBJECT: MOBILE SHRIMP VENDORS**

**Applicable Texas Food Establishment Rules (TFER) Sections:**

§228.32 Knowledge, demonstration

§228.61 Condition safe, unadulterated, and honestly presented

§228.62 Approved sources

§228.75 Temperature and time control

§228.146 (b) Handwashing facility, installation

§228.221 Mobile food establishment provisions

§228.221(b) Central preparation facility and (c) Servicing area and operations

**Question:**

What are the requirements for mobile shrimp vendors?

**Response:**

Mobile shrimp vendors shall have the following:

Shrimp shall be safe for human consumption, from an approved source, in sound condition, and free from spoilage, filth, or any other type of contamination.

Shrimp shall be maintained at 41° Fahrenheit or below, and stored in either a mechanical refrigeration unit, or in ice in a clean and sanitized container with a lid. Ice must be from an approved source.

A three-compartment sink, plumbed with hot (minimum 110° F) and cold running water under pressure, shall be provided for the purpose of cleaning and sanitizing food contact surfaces of equipment and utensils. A handwash sink "equipped to provide water at a temperature of at least 100° F through a mixing valve or combination faucet" shall also be provided and furnished with soap and paper towels. Water shall be from an approved source and be contained in an approved

mobile food establishment water tank. A wastewater retention tank shall be installed on the mobile unit to retain all liquid wastes.

The mobile food establishment shall be constructed so as to prevent the entrance of flies, dust, dirt, and other foreign matter.

A mobile food establishment servicing area shall be provided for a mobile food establishment. In addition, a mobile food establishment may be required to operate from a central preparation facility or other fixed food establishment and shall report to such location for supplies and for cleaning and servicing operations. The central preparation facility shall be licensed and inspected by the appropriate health authority.

The operator of a mobile food establishment shall maintain a current Certified Food Manager certification. Information can be obtained by calling the Certified Food Manger Program at (512) 834-6727 or from the website at <http://www.dshs.state.tx.us/food-managers/default.aspx>.

A Mobile Food Vendor Permit (Publication EF23-10859) is required by the Texas Department of State Health Services. An application for this permit can be requested by calling the Licensing Division at (512) 834-6626 or obtained from the website at <http://www.dshs.state.tx.us/foodestablishments/default.aspx>.

A Retail Fish Dealer Truck Permit is required from the Texas Parks and Wildlife Department and can be obtained by calling (1-800) 792-1112 or from the website at <http://www.tpwd.texas.gov/>.

Agree to form and substance:



Christopher Sparks, MPA, R.S.  
Manager  
Public Sanitation and Retail Food Safety Group

This Regulatory Clarification preempts any previous clarification/guidance/policy letters on this subject and remains in effect until superceded in writing by the Public Sanitation and Retail Food Safety Group. Attributed use or reproduction of this information is freely granted.