

Frequently Asked Questions: Mobile Food Vendors

- **How Can I get an inspection for my mobile food truck/trailer in Williamson County?**
 - Call our office at 512-248-7620 or email EH@Wilco.org to schedule an inspection. Inspectors are available on Tuesdays and Thursdays from 9 to 11 AM or 1 to 3 PM.
- **What do I need to bring besides my food truck/trailer for my inspection?**
 - Completed mobile application
 - Copy of valid fire inspection (Except City of Cedar Park – this is issued AFTER our inspection at WCCHD)
 - Food manager certificate
 - A signed contract/mobile application from your central prep facility, which must include activities allowed at CPF such as storing food, dumping wastewater, etc. If these will take place at different facilities, please provide signed agreements from these as well
 - If using a central prep facility outside of Williamson County, you must provide a copy of the valid food permit for that establishment as well as the latest health inspection (see application for further information)
 - Fee of \$250 via cash, check, money order or credit card
- **Does WCCHD have an onsite power source to provide electricity for my trailer's inspection?**
 - No. Your food truck/trailer must be self-sufficient, therefore you would need to bring a generator if necessary to power your mobile food truck/trailer
- **What will the inspectors be checking for during my inspection?**
 - Unit must be turned on and electricity running (lights, equipment, etc.)
 - Plumbing: Hot water must be working and no plumbing leaks
 - Equipment: All coolers must be running at a maximum of 41F before inspection can take place and all hot hold equipment such as warmer boxes turned on and running at a minimum of 135F before inspection can take place
 - All equipment must have internal thermometers (not just digital on outside of the equipment)
 - All hand sinks must have soap and paper towels
 - Gloves, food thermometers and sanitizer test strips must be available for the inspection
 - Unit must be thoroughly cleaned prior to inspection – no dust, debris, food residue/buildup, grease, etc. present on/in equipment
 - Lights inside of unit must be shatter resistant
 - All surfaces must be smooth, easily cleanable, non-absorbent and light in color
- **How early should I arrive for my appointment?**
 - Please arrive early enough for your mobile unit to be powered on to ensure all cooling/heating equipment reaches the proper temperatures listed above PRIOR to your inspection appointment time.
- **What if I need to cancel or reschedule my appointment?**
 - No problem. Call us at 512-248-7620 as soon as possible and we can reschedule your appointment.