

Information on Food Truck Construction and Operation



Food Trucks must be licensed by the San Antonio Metropolitan Health District (SAMHD) as a “Kitchen on Wheels” facility. Food Trucks must also utilize the services of a commissary that is approved by the SAMHD. If you operate your food truck in smaller cities (Castle Hills, Balcones Heights, Windcrest) you need to meet those local code and zoning regulations related to where it can be parked. Some jurisdictions may only allow food trucks to operate at special events. In most of the smaller cities you will also need to obtain a temporary food establishment permit from local officials.

Summary of SAMHD construction and operational requirements for Kitchen on Wheels: Enclosed room with walls, floors and ceilings that are smooth, easily cleanable, and non-absorbent. Doors are tight-fitting and self-closing. Windows that can open and have minimum 16 mesh per inch screening wire to protect from insects and rodents. A three-compartment sink with hot and cold running water available to all three compartments. All three compartments are large enough to immerse largest piece of equipment for washing, rinsing and sanitizing. Separate hand washing sink with hot and cold running water by mixer faucet and properly plumbed to waste water tank.

Unit has a minimum ten gallon water heater or an instantaneous (on demand) water heater. If you have a ten gallon water heater, then the unit should have minimum a 15-gallon fresh water tank. If you have an instantaneous water heater, then the unit should have minimum 25-gallon fresh water tank. Unit has minimum 30-gallon wastewater holding tank. In all cases, the wastewater tank must be 15% larger than the total volume of fresh water (hot and cold together).

Facilities provided to maintain hot holding temperatures of 135F. Facilities provided to maintain cold holding at 41F or below. Facilities provided to reheat potentially hazardous foods to 165F.

All equipment is smooth, easily cleanable, and non-absorbent. Unit is constructed of corrosion-resistant, durable materials. Solid waste storage facilities provided. Adequate counter and/or worktables are provided. Equipment is clean and in good repair. Single Service items are used and stored properly. Ice is stored in proper facility and handled properly.

Operates from a SAMHD approved Commissary.

For other SAMHD construction requirements for Kitchen on Wheels see the following Webpage: <http://www.sanantonio.gov/Health/FoodLicensing/Mobile/MobileVending.aspx> or call 210-207-8853.