



Food Business Category Checklist

Permanent Establishment

- Permanently affixed.
- Anchored to ground (contact Building Official for requirements).
- Water and sewer services.
- Grease Interceptor.
- Restroom provided (requirements stated in international plumbing code).
- Meets all of international building code requirements (contact Building Official).
- Meets all requirements of international fire code (contact Fire Marshall).
- Meets all requirements stated in the Texas Food Establishment Rules.
- Parking provided (contact Planning and Zoning).
- Properly zoned for commercial use (contact Planning and Zoning).

Mobile Food Unit

- Central Preparation Facility
- Use of Property Affidavit
- Use of Restroom Agreement
- Unit must be readily moveable** and must be able to demonstrate mobility/show that the unit can be moved at any time if requested by any City of Port Arthur police or health officer.
- Provide a 3-compartment sink. Each compartment must be large enough to fully emerge the largest dish or utensil and shall have rounded internal angles and be free of sharp corners or crevices. Must have drain boards.
- The fresh water tank** shall be at least 30 gallons. The freshwater tank must be constructed of a food grade material (NSF, or equal). The fresh water tank should be located where it can be **ACCESSED** for measuring and servicing (no rooftop installations). **Gravity systems are not accepted.**
- The waste water tank must** be at least 15% larger than the fresh water tank. **The waste water tank must be permanently installed.** The waste water tank must be sloped to drain and must be capable of being completely emptied during servicing.

Temporary Food Establishment

- A food establishment that operates for a period of no more than 14 consecutive days
- Must be in conjunction with a single event or celebration.
- Use of Property Affidavit
- NO HOME-PREPARED FOODS ALLOWED.**
- Handwashing Station (Setup) Three containers required labeled "Wash", "Rinse", and "Sanitize".
- Booths constructed from approved materials.
- Equipment must maintain hot foods at 135°F, cold foods at 41°F.
- Food not stored directly on ground.
- Food and equipment protected from contamination.
- Compliance with all local jurisdiction and zoning requirements.
- Sanitary facilities available and adequate (potable water, handwashing, toilet facilities, refuse disposal, liquid waste disposal).

This checklist above is to assist in determining the Food Permitting Category best fits your situation. This list is not all inclusive. For further requirements or questions please contact the administrative staff of Environmental & Consumer Health Division of the Health Department:

449 Austin Ave Port Arthur, TX 77640
(409)983-8807 or (409)983-8822

<https://www.portarthurtx.gov/164/Environmental-and-Consumer-Health>