

CORPUS CHRISTI-NUECES COUNTY PUBLIC HEALTH DISTRICT



1702 Horne Road
Corpus Christi, Texas 78416
PHONE (361) 826-7200 FAX (361) 826-4526

Page 1 of 2

Permit Guidelines for Mobile Food Vendors

Mobile food vending units operating within the city limits of Corpus Christi must obtain a Health Permit and a Street Vending Permit. Both permits can be obtained at the City of Corpus-Nueces County Health Department Division of Environmental Health located at 2626 Holly Rd. For directions please call (361) 826-7273.

The fee for each unit is \$100.00 per year, with an initial inspection of each unit along with a yearly inspection. All inspections are held at 2626 Holly Rd., and are by appointment only. Street Vendor Permits are \$275.00 per year or \$25.00 per month for up to three (3) months (\$75.00).

Requirements Needed

1. General Comprehensive Liability Insurance naming the City of Corpus Christi as additional insured: \$100,000.00 per person, \$300,000.00 per occurrence and \$50,000.00 property damage.
2. Current State of Texas Sales Tax Certificate. This can be done by contacting the State Comptroller's Office, 400 Mann Street, Suite 600, 882-1234.
3. Assumed Name Certificate (DBA) from the Nueces County Clerk's Office.
4. Current state vehicle license and state inspection sticker.
5. Complete application during time of appointment.
6. A photo of the unit and placed in the file upon completion.

All mobile units that will operate on City of Corpus Christi Beaches must obtain a permit from the Accounts Receivable Department located on the 4th floor of City Hall, 1201 Leopard St. or call 826-3060.

All mobile units that will operate on Nueces County or State of Texas Beaches must obtain a mobile beach permit from Nueces County Park & Recreation Department. For more information call 949-8122.

Guidelines for Units

Unit will be fully enclosed with any outer openings protected by 16-25.4 millimeter mesh screens, and self closing doors (to protect the interior of the unit from the weather, windblown dust, birds, insects, and flying debris).

1. Floors, walls, ceilings, and attached equipment should be constructed of smooth and cleanable surfaces.

2. A three (3) compartment deep sink.
3. All lighting should have shielded fixtures.
4. A Food Manager Permit and Food Handler's Cards are mandatory.
5. For food protection, refrigeration should be 41 degrees or below, while cooking temperature should be at 135 degrees or above. Thermometers are required.
6. All surfaces in contact with food should be smooth and cleanable.
7. Potable water should be available. A retention tank for liquid waste having a 5 gallon minimum capacity should be available, or City sewer services must be accessible.
8. Must have hot/cold running water under pressure.
9. A generator must be used to provide the electricity needed to service the hot water heater, and water pressure.