



HIDALGO COUNTY HEALTH DEPARTMENT Environmental Health Division

Requirements for Hot Dog Stands/Corn Roasters/BBQ Pits

1. The stand must be stationary in one location only.
2. The stand must have a liquid waste retention tank is provided and capacity is at least 15% larger than the potable water storage tank.
3. Potable water from an approved source.
4. Cold running water under pressure is provided to sinks.
5. Handwash sink is provided, and is conveniently located and accessible.
6. Soap and paper towels are to be provided.
7. Equipment for hot and cold holding, adequate to maintain PHFs at required temperature.
8. Food products are obtained from approved sources.
9. Single service articles are provided and used.
10. Central preparation facility or other licensed, fixed food establishment is provided for servicing unit.
11. Effective control measures are used for insects, rodents, and environmental contaminants. Installed screening is 3-sided plexiglass.
12. Mobile food establishment is constructed of corrosion-resistant, durable materials.
13. Equipment is installed so that it is easily cleanable and is in clean, sound condition.
14. Facilities are provided for solid waste storage that are easily cleanable and covered.