

Fall 2022
Temple Center for Public History/SCRC OwlWalk Partnership

Food Truck Oral Histories

Name of person interviewed: Celia Jimenez

Other people present: Lisa Moser

Date of interview: November 7th, 2022

Location of interview (include address): Student Center Temple University

Special conditions (noise, interruptions, etc.): There was music playing in the background and people who were talking nearby.

Topic Summary

Counter No.	Contents
0:44	Celia explains, "Before I worked here, next to the Sexy Green Truck we had another truck, El Guero." In the beginning of the interview Celia explains how she started working at Sexy Green truck and where she worked before then. She said that the owner of Sexy Green truck asked her to work for him because the other closed. The owner invited everyone to continue to make Mexican food.
2:15	Celia clarifies that Sexy Green had previously only served American food. Sexy Green closed during the pandemic but reopened in 2020 and that is when Celia started working there. She also explains that the owner is not involved in the operations. "I work for him, but he doesn't come in... just for the check."
3:20	Celia explains that there are two other people who work in the truck with her and that they all share the roles of prep, service, and cooking. She says that she comes in at 9 am but the official hours of operation are 10 – 7pm. Celia also states that she does not come in everyday of the week, but also that its very fast- paced and that there is always a line outside the truck, which makes the time go by quickly.
4:45	Celia explains that she works with her whole family in the truck, with her sister, brother, niece, and cousin. Sometimes she will only go in only one day a week because of her other jobs, but there is always some combination of her families working there.
5:57	Celia talks about her time working at the restaurant Tequilas on 16 th and Locust and how different it was than the food truck. She gets to serve people, do preparation, and cook. While she was at the restaurant, she solely did preparation and no chance to interact with other workers or

	customers. She makes it clear that she likes being able to interact with the students as a part of her job with Sexy Green truck.
7:06	I ask Celia what her relationship with cooking has looked like and whether she always loved it. She says that it started as a passion later in life and that she did not enjoy cooking as a kid growing up. When she came to the United States from Mexico, it was easiest to work in restaurants.
8:12	Celia explains that she has her own catering business on Saturdays and Sundays. She makes tacos el pastor using “el trompo” which is like a rotating meat stick where you shave the meat off. Because business was slow during the pandemic, the catering business was another source of income for Celia and her husband. It was Celia’s sister who gave her the idea and helped her out with starting her party catering business. She says that she cooks the el pastor the same for the truck and the business, so its convenient to have the catering on the side. At this point, Lisa jumps in to explain how “el trompo” works.
10: 50	Celia confirms that Sexy Green truck is powered by the telephone pole, and that the truck never moves from that location.
11:41	I ask if there is any tension or competition with the truck and Temple University. She says that the truck is different and that they have something unique to offer. “The people are going to go where there like,” she says in a matter-of-fact tone. Students want the authentic Mexican food that Celia and the truck have to offer.
13:05	I stumble through asking about any issues with L&I and Sexy Green truck and Celia states, “We don’t have any problems with that.”
14:30	Celia states that she called the city, I am assuming L&I to get the truck checked, but no one ever came to inspect. She says they were supposed to come and check the licenses, the water, and food but they didn’t come. Then she called the owner and alerted him of this issue, but nothing changed. She is not sure why it’s been so slow getting in contact with the offices.
15:40	I ask Celia if she interacts with the university, whether it be using the buildings or the police. She says no but she had stated previously that they use the bathrooms in the Student Center.
15:52	Celia explains there are a lot of customers daily, and they do not keep track of how many. In terms of a “lull,” she says she will get some breaks, where for thirty minutes there may only be one or two customers. When there are not as many customers, Celia uses that time to prep.
16:44	Celia says that there have never been instances of students being rude to her since she’s work there. She says that are good amount of people who come to the truck who are non-student residents.
18:24	Celia shares that she likes on a college campus and specifically Temple because she feels loved because the students love the food. She says that seeing students come back is the best sign because she knows they are

	doing good work. Concluding, she says I cannot imagine working in another place in the city.
19:15	I ask if Celia has anything to share about her experience whether it be advice or experiences, but she said she didn't have anything. I thank her for doing this and tell her she's welcome to reach out again if anything comes up that she would like to share.