

Health Department Regulations
for Mobile Food Establishments

Valerie Reiter & Iris Lang
Eau Claire City-County Health Dept

Health Department
Mobile Food Establishments

- Food Safety Inspection Service (FSIS)
- Food and Drug Administration (FDA)
- State and local health departments
- Local health departments
- Health Department
- Health Department

Health Department
Mobile Food Establishments



Health Department Regulations for Mobile Food Establishments

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Questions?
Have a question about the regulations?
Contact us at 715.837.2222

Types of Mobile Food Establishments

Types of Mobile Food Establishments
[Detailed description of mobile food establishments]

Objectives

- Understand the construction and equipment requirements for a mobile food establishment
- Understand the basic requirements for operating a mobile food establishment and equipment
- Learn about the different licensing options for mobile food establishments based on capacity and where you will be operating.

Outline

- Types of mobile food carts
- Cart construction
- Menu and equipment requirements
- Base requirements
- Licensing
- Operating at temporary events

Please ask questions if you have them!

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- Understand the base requirements for operating a mobile food establishment and equipment requirements
- Learn about the different licensing options for mobile food establishments based on complexity and where you will be operating

Types of Mobile Food Establishments

According to the Wisconsin Food Code: “A mobile food establishment is a restaurant or retail food establishment where food is served or sold from a movable vehicle, push cart, trailer or boat which periodically or continuously changes location and requires a service base to accommodate the unit for servicing, cleaning, inspection, and maintenance.”

Push Cart/ Open Air Cart (Packaged)

- Prepackaged ice cream treats, self-serve drinks with packaged ice
- No handwash required



Push Cart/Open Air Cart (Unpackaged)

- Very limited food assembly
- Hot dogs, scooping ice for drinks, scooping ice cream
- Handwash required
- All food covered and cart covered by umbrella or awning



Mobile Food Cart (Limited)

- No cooking on cart
- All food is prepared at base
- Handwash sink required on cart
- All equipment enclosed on cart



Mobile Food Cart (Full Service)

- Cart is a full service restaurant, vent hood may be required
- All equipment enclosed on cart
- Handwash, utensil wash, and food prep sinks are required



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Cart Construction

- Non-hand operated handwash sink with hot and cold water under pressure (except for prepackaged)
- Electricity required to power all equipment simultaneously
- Liquefied gas must be secured
- Smooth, non-absorbent, easily cleanable, light colored materials for construction

Push Cart/ Open Air Cart (Packaged)

- Type of pre-packaged product will determine the type of equipment required
- Ice cream: most common insulated box with dry ice or electricity to keep cold
- Hot packaged food: less common generally have limited service time or electrical hot hold

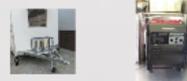
Push Cart/Open Air Cart (Unpackaged)

- 5 gallon food grade water tank for handwash
- Minimum 6 gallon waste tank



Mobile Food Cart (Limited)

- 10 gallon food grade water tank for handwash
- Minimum 12 gallon waste tank
- All windows and doors screened



Mobile Food Cart (Full Service)

- 40 gallon food grade water tank for handwash
- 3 compartment utensil washing sinks large enough to submerge 50% or largest piece of equipment
- Food prep sink may be required
- Air gaps on food prep sink and ice bins
- Hood covering all cooking equipment
- Fire suppression system may be required or fire extinguisher
- All doors and windows must be screened



***See Plan Review Document**

Push Cart/ Open Air Cart (Packaged)

- Type of pre-packaged product will determine the type of equipment required
- Ice cream: most common insulated box with dry ice or electricity to keep cold
- Hot packaged food: less common generally have limited service time or electrical hot hold

Push Cart/Open Air Cart (Unpackaged)

- 5 gallon food grade water tank for handwash
- Minimum 6 gallon waste tank



Mobile Food Cart (Limited)

- 10 gallon food grade water tank for handwash
- Minimum 12 gallon waste tank
- All windows and doors screened



Mobile Food Cart (Full Service)

- 40 gallon food grade water tank for handwash
- 3 compartment utensil washing sinks large enough to submerge 50% or largest piece of equipment
- Food prep sink may be required
- Air gaps on food prep sink and ice bins
- Hood covering all cooking equipment
- Fire suppression system may be required or fire extinguisher
- All doors and windows must be screened

Menu and Equipment Requirements

- **Certified Food Manager**
- Commercial equipment: hot holding or cold holding equipment depending on menu
- Thermometers
- Food grade containers, hose
- Shelving for dry storage (or means to keep supplies off the floor)
- Note: special processes (sushi, reduced oxygen packaging, etc.) may require a variance for the WI DATCP

Examples:

- BBQ: smokers on cart but can be in open area like porch
- Burgers: hood, flat top grill
- Hot dogs: roller grill and/or steamer
- Pizza: pizza oven in cart or on porch, hood required if inside cart, convection oven does not require a hood
- Fried food: fryer, hood, suppression system
- Ice cream: freezer, dipper well possibly
- **Cold foods:** coolers, freezers, prep tables
- **Hot foods:** steam tables, heat lamps, hot cases



Base Requirements

According to the Wisconsin Food Code: “A service base is an operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.”

- All mobile food establishments are required to have a service base (push carts with prepackaged foods are the only exception)
- Service bases are used for: food preparation and storage, dish washing, utensil and single use item storage, fresh water source (if on well and septic will need approval), waste water disposal
- Service base locations:
 - Licensed restaurant or retail establishment
 - Your own warehouse or commercial space
 - Private residence may not be approved
 - A service base sharing agreement may be required if you are renting a commercial space
- Your menu and type of food cart will determine what you need on your base

Licensing

Licensing of your mobile food cart and base are based on your menu and activities at each place

*See Mobile Food Establishment Licensing Information handout

Operating at Temporary Events

According to the Wisconsin Food Code: "temporary food establishment means a food establishment that operates at a fixed location for a period of no more than 14 consecutive days in conjunction with a single event or celebration such as a fair , carnival, circus, public exhibition, anniversary sale, or occasional sales promotion."

- Fully licensed mobile food establishments can operate at temporary events in Eau Claire County with out any additional license
- Inspection fee may be charged for carts that are licensed outside of Eau Claire County.
- Different types of food stands and mobile food carts operate at temporary events but they may not be a fully licensed mobile food establishment
- If you are interested in learning more about temporary event licensing and requirements contact the health department at 715-839-4718

Questions?

Valerie Reiter 715-839-2852

Iris Lang 715-577-3463

echealthdepartment.org

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