

RULES AND AREAS FOR OPERATION

- Motorized mobile food units must obey all traffic laws and regulations.
- Mobile food units must not block public ways.



- Mobile food units on the public streets shall comply with all posted time limits on parking and with all other applicable parking regulations.

- All sales must be made directly from your mobile food unit.
- Pushed, pulled or motorized mobile food unit operators shall attach a receptacle for customer's litter to their unit.
- If you use your mobile food unit at an event and want to offer different items than you are normally licensed for (such as grilling next to the unit), contact the health department. Additional licensing may be required.



- Check with each municipality you wish to operate in to find out if there are any other permits required.

HERE TO HELP

The health department is not just a regulatory authority to food establishments, but a resource as well. Inspections by a sanitarian are not meant to catch food establishments doing something wrong, but to ensure they are putting out a safe product to the customers. Please call the Central Racine County Health Department if you have any questions.

WE ARE HERE TO HELP

The fees for a mobile food unit and a mobile service base vary depending upon the type of foods you are selling.



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02/05/18



MOBILE FOOD UNITS

*Guidelines for
Operating a Mobile
Food Unit*



Serving Caledonia, Dover,
Mount Pleasant, North Bay, Norway,
Raymond, Rochester, Sturtevant,
Union Grove, Yorkville,
Town and Village of Waterford,
Town and City of Burlington

Each mobile food unit is required to be licensed by the State of Wisconsin and/or local health department. A mobile food unit can be as simple as a pushcart serving pre-packaged ice cream or as complex as a full restaurant on wheels and includes everything in between.

MOBILE SERVICE BASE

Generally it is required that each mobile food unit have a mobile service base. The mobile service base is for food preparation, fresh water supply, waste water disposal, food storage, equipment cleaning, equipment storage and more. The facilities necessary at the mobile service base depend upon the type of foods you are selling. If the mobile service base is located within health departments jurisdiction, it shall be licensed by the Central Racine County Health Department. If the mobile service base is located in another municipality, you must provide a copy of the mobile service base license issued by the local code enforcement agency. The sale of pre-packaged ice cream and similar items does not require a mobile service base.

If you're sharing or leasing a facility operated by someone else, the health department will inspect and license that location in your name. The health department requires you to provide a written agreement between you and the facility owner. It should specify the times that you will be using the mobile service base. The mobile food unit operator cannot utilize the mobile service base at the same time as the other operator.

IMPORTANT NOTE: You cannot use a private home as a mobile service base.

You shall provide an itinerary for your mobile food unit which includes the approximate days, times and locations of the mobile food unit. Be advised that the health department and police departments will conduct periodic checks of mobile food units and their operators for proper licenses.

REQUIREMENTS

Mobile food units shall follow the Wisconsin Food Code. All equipment shall be listed for commercial food service use by an ANSI accredited service (e.g. UL, ETL, CSA or NSF). A piece of equipment that would not be accepted in a permanent food establishment will not be accepted on a mobile food unit.

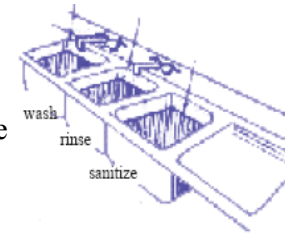
Don't forget the rules of safe food handling when you hit the street. A mobile food unit is subject to the same rules that restaurants and grocery stores follow under the Wisconsin Food Code.

If you process potentially hazardous food (e.g. prepare hot dogs, tacos, sandwiches, etc.), you must have at least one owner or manager who possesses an approved Food Manager Certificate. This manager shall train and supervise all employees. Whether the certified manager is on the mobile food unit or not, the person serving the food must know the basics of safe food handling. All the rules about employee health and hygiene, cross contamination and temperature control still apply when you're on the road.

Handwashing and Warewashing Sink(s)

Sink requirements vary depending on the type and complexity of your operation.

- Every mobile food unit where unpackaged food is handled must have a handwashing sink with hot and cold water under pressure.
- If you process food (e.g. shave ice, prepare tacos, prepare sandwiches, etc.) on the mobile food unit, you shall have approved ware washing sinks with hot and cold water under pressure. If the menu is limited, you do not need ware washing sinks on the mobile food unit. In this case, you must wash utensils at the mobile service base.
- If you only sell pre-packaged food, you may simply carry hand sanitizer.



Water and Wastewater

You have to carry enough water to keep your sinks supplied between trips to your service base. If you are designing or buying a mobile food unit, make sure your tanks meet these requirements:

- A mobile food unit that serves beverages or food or reheats already prepared foods shall have at least a 10 gallon water storage tank for employee hand washing.
- Mobile food unit pushcarts with a hand wash sink must have at least a 5 gallon water storage tank for employee hand washing.
- If you prepare food on a mobile food unit, and wash utensils there, the vehicle must have at least a 40 gallon water storage tank for employee hand washing, utensil washing and sanitizing purposes.
- Your wastewater tank must be sized 15% larger than your supply tank.

These requirements are for hand washing and utensil washing. If ingredient water (e.g. to make coffee) is needed, the tanks will need to be larger or there must be a separate supply of ingredient water. Your water tank must be designed to food contact standards. If it isn't transparent, it must have a sight gauge so you can tell when you're running low. When you're out of water in the supply tank you must refill the supply tank and empty the wastewater tank. You cannot drain your sinks to the street. If you use a hose for the disposal of liquid waste, it must be stored in a separate cabinet labeled "for waste water hose only" when not in use.

Food Protection

Holding bins and food handling areas on mobile food unit pushcarts must be protected from the public with enclosures. Check with the health department about acceptable designs and methods.

Hot and Cold Holding

You must maintain potentially hazardous foods at safe temperatures using mechanical heating, hot holding, and cold holding equipment. Hot foods must be held at or above 135° F, cold foods must be held at or below 41° F. Your mobile food unit must have enough power (gas or electric) to run all your equipment at the same time.

Toilet Facilities

Mobile food unit operators must have arrangements for the use of public or private toilet facilities during all hours of operation.

Noise

Mobile food unit operators must comply with all local noise regulations.