

MOBILE FOOD TRUCKS OR CARTS

CARTS

VS.

TRUCK/TRAILER

- Hold hot and/or cold foods for immediate service
- No food preparation on the cart

- Cooking, holding hot and/or cold, reheating, and serving food
- May have food preparation



REQUIREMENTS

- Licensed service base
- Smooth, non-absorbent, and easy to clean surfaces
- Commercial equipment
- A non-hand operated hand wash facility with hot and cold water
- Water storage tank constructed of 14-gauge metal or other durable food grade material

Minimum Fresh Water Tank Size

- Push Cart: 5 gallons
 - Handling food and beverages: 10 gallons
 - Food prep, serving and ware washing: 40 gallons
- 3 or 4 compartment ware washing sink
 - The wastewater storage tank must be at least 15% bigger than the water tank and be constructed of 14-gauge metal or other durable food grade material

SERVICE BASES

A permanent facility to accommodate the mobile food establishment as an operating base it returns to on a regular basis for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins and storing food.

- Must be a commercial space
- Must be an enclosed space



NEEDS TO HAVE

- Approved water and wastewater system
- Commercial equipment for food preparation and storage
- Equipped with:
 - Adequate non-hand operated handwashing facilities
 - Ware washing facilities if food preparation and/or utensil washing is conducted
 - Air-gapped sink for food preparation
- Smooth, non-absorbent, and easily cleanable surfaces

Other requirements may be necessary depending on the business plan and menu for the mobile
Please contact the Rock County Public Health Department at (608) 757-5440 with any questions.