



Eau Claire City-County
Health Department



Mobile Food Establishment
Licensing and Requirements

What Are Mobile Food Establishments?

Mobile food establishments are defined by the Wisconsin Food Code as a moveable vehicle, push cart, trailer, or boat that serves or sells food. Most mobile food establishments will be required to return daily to a service base where, depending on the unit, can be cleaned and food operations be performed.

What Licenses Are Required?

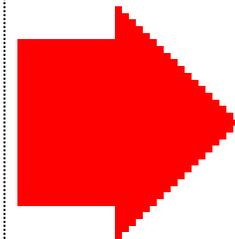
There are two licenses that will need to be obtained when operating a Mobile Food Establishment. The first license is for the Mobile Establishment itself and the second is for the service base. Some Mobile Retail Carts will not be required to have a base. Mobile food establishments will be licensed by the Eau Claire City-County Health Department, but if your mobile establishment will be operating in more counties than Eau Claire you will need to contact the WI Department of Agriculture or WI Department of Food Safety and Recreational Licensing to obtain a State License.

It is important to contact the Health Department regarding plans for mobile food establishments as guidance can be given for licensing and mobile cart construction. All establishments will need to meet the WI Food Code.

Eau Claire City-County Health Department
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Eau Claire, WI 54703
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Mobile Food Establishment Requirements

- All mobile food establishments must follow the WI Food Code. Copies of the food code can be obtained from the Health Dept. or online :
- [http://datcp.state.wi.us/fs/regulation/food/food code.html](http://datcp.state.wi.us/fs/regulation/food/food%20code.html) or
- [http://www.legis.state.wi.us/rsb/code/hfs/hfs196 app.pdf](http://www.legis.state.wi.us/rsb/code/hfs/hfs196%20app.pdf)
- Almost all mobile food establishment operators will be required to have a WI Certified Food Manager. This person is responsible for ensuring that food safety principles are being followed.



Service Bases



A mobile establishment must have a service base. This is where the mobile establishment returns regularly for vehicle and equipment cleaning, emptying waste containers, refilling water tanks, ice bins, and food preparation or storage.

A separate license is required unless the service base is a licensed restaurant or retail establishment licensed by the same operator as the mobile cart and licensed under the DATCP as a Retail Mobile.

Service Base Requirements

- All food shall be stored and prepared at a licensed facility. No storage or preparation of foods is allowed at home kitchens.
- The service base shall have ANSI approved equipment for food preparation and storage.
- There must be utensil washing facilities. A three- compartment sink or pre-wash sink + dish machine will be required.
- Handwash sinks must be adjacent to utensil washing sinks and in areas of food preparation and cooking.
- There will be a mop sink available to empty waste water.
- An air gapped food preparation sink may be required depending on your menu.
- All floors, walls, and ceilings must meet the WI Food Code.



Important Information

- These requirements may or may not apply to your operation as it depends on the type of mobile establishment you are operating.
- All service bases will require a license and inspection before you are allowed to operate.
- If you are leasing or sharing space then you will be required to fill out a Facility Sharing Agreement.
- Contact the Health Department when you have decided upon a service base so that you may be confident that it will meet WI Food Code requirements.

Mobile Food Establishments

There are basically three types of Mobile Food Establishments:

1. Pushcarts-no processing
2. Mobile Food Cart-limited processing
3. Self-Contained Mobile Food Cart-full service cart

Pushcarts

Pushcarts are the simplest of all mobile carts. They are basically a pushcart that holds hot and/or cold foods that are for immediate service. No food preparation occurs on the cart, but at the service base. Pushcarts will be required to have:

- A service base.
- No food processing will occur off cart (ex. Grilling).
- Hot and cold ANSI approved holding equipment
- Foods available for customer service shall be packaged or food shields provided.
- A non-hand operated handwash sink supplied with soap and paper toweling will be required. The sink shall have hot and cold water available under pressure.
- A 5 gallon water tank constructed of food grade material.
- Potable water shall be supplied to the pushcart via a food grade hose at the service base.
- A minimum of a 6 gallon wastewater tank will be provided and wastewater disposed of in mop sink at service base.
- A WI Certified Food Manager must be obtained within 90 days of operation by an employee.
- If using liquefied gas then it must be securely installed.



Quick Facts

Push Cart

- Service base required
- No Food Processing on the cart-only hot/cold holding
- Handwash sink w/hot and cold water under pressure
- 5 gallon water tank
- Minimum 6 gallon Waste Tank
- WI Certified Food Handler required



Mobile Food Establishment

A Mobile Food Cart would be an enclosed cart that like a push cart serves beverages and hot/cold food. This cart would be able to do minimal food preparation, including reheating prepared foods. Mobile food carts will be required to have:

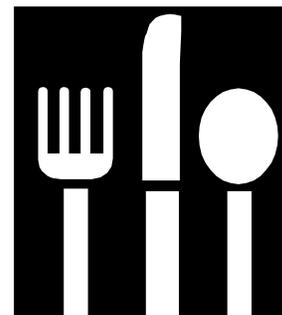


- A service base.
- All equipment shall be commercial or ANSI accredited on cart and at base.
- A non-hand operated handwash sink supplied with soap and paper toweling. The sink shall have hot and cold water under pressure.
- A 10 gallon water tank constructed of food grade material.
- A 12 gallon waste tank minimum that will be emptied at the base.
- Potable water supplied by a food grade hose at the service base.
- All utensil washing and other food preparation activities are performed at service base.
- All equipment shall be able to run off of the power supply. One piece of equipment should not be unplugged to operate another.
- A WI Certified Food Manager is required.
- You must return to the service base every 24 hours.
- If using liquefied gas then it shall be securely installed.
- No grilling or food processing can occur outside of cart.

Quick Facts

Mobile Food Cart

- Hot/Cold Holding and Minimal Food Processing
- Handwash Sink w/Hot and Cold Water Under Pressure
- 10 Gallon Water Tank
- 12 Gallon Wastewater Tank
- Service Base Required
- WI Certified Food Manager



Self- Contained Mobile Food Establishment

This mobile unit is like a mini restaurant on wheels. All food preparation and storage can occur on this cart. The service base may only be a location where the cart can stop for water and dump it's waste water. Requirements are:

- All equipment must be commercial or ANSI accredited.
- Utensil wash sinks, food prep sinks, and handwash sinks will be required to be supplied with hot/cold water under pressure.
- Handwash sinks shall have non-hand operated faucet handles.
- The water tank shall be a minimum of 40 gallons and constructed of food grade material. When being filled at the service base a food grade hose shall be used.
- The wastewater tank shall be at least 46 gallons
- All ice bins and food prep sinks shall have air gaps.
- Utensil wash sinks must be large enough to submerge 50% of the largest utensil.
- All material used to construct food contact surfaces on the cart must be smooth, non-absorbent and easily cleanable.
- This cart may or may not have to return to the service base every 24 hours if it can be shown that the cart can operate in a safe and sanitary manner.
- If using liquefied gas then it shall be securely installed.
- No living or sleeping in mobile cart.



Quick Facts

Self -Contained Cart

- All Food preparation, storage, and service occurs on cart
- Minimum 40 Gallon Water Tank
- Minimum 46 Gallon Waste Tank
- Handwash sink supplied with hot/cold water under pressure
- Utensil wash sinks located on cart
- Food Prep sink may be required
- Service base required.
- WI Certified Food Manager Required For Restaurant Activity

Serving Safe Food

The Basics

- When preparing for the day make sure your water tank is full and handwash sink supplied with soap and paper towel.
- Restrict ill food handlers.
- Instruct employees on proper handwashing and personal hygiene.
- Check that all equipment is working.
- Have thermometers on hand to check food and equipment temperatures.
- All food must come from a licensed source. No home prepared food.
- No bare hand contact with ready-to-eat foods.
- Prevent cross contamination during storage or preparation and always store raw meats separate and below ready-to-eat foods.
- Provide approved sanitizer for wiping food contact surfaces. Provide test strips to test the concentration.
- Arrange for employees to be able to use restrooms near cart location.
- Check with municipalities before setting up operations. Other permits may be required.



Temperatures

Hot Holding	135°F
Cold Holding	41°F
Reheat	165°F

Cooking Temperatures:

Poultry & Stuffed Meats	165°F
Ground, fabricated Meat	155°F
Pork/ Pork Products	145°F
Seafood/Eggs/Other Foods	140°F

Daily Check List

Be Prepared!

- Handwash sink working and supplied
- Full water tank and empty waste tank
- No ill food workers
- Single use gloves, tongs, scoops all available.
- Sanitizer and test strips available
- All food and non-food contact surfaces clean and sanitized
- Hot and cold holding equipment working