



Eau Claire City-County
Health Department



Mobile Food Establishment Licensing and Requirements

What Are Mobile Food Establishments?

Mobile food establishments are a restaurant or retail establishment where food is served or sold from a moveable vehicle, push cart, trailer or boat which periodically or continuously changes locations and requires a service base to accommodate the unit for servicing, cleaning, inspection and maintenance (WFC 1-201.10).

Licensing

What licenses are required?

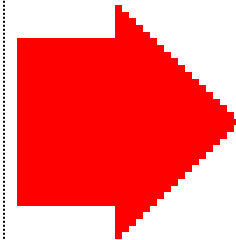
1. A Mobile Food Establishment (Mobile Restaurant) or a Retail Mobile License
2. AND a Mobile Base License

Who will license the Mobile Establishment?

1. If the establishment base and mobile will only operate in Eau Claire County (and not in the City of Eau Claire) then all licensing will be done by the Eau Claire City-County Health Department.
 2. If the mobile will be operating outside of Eau Claire County then the base will still be licensed by Eau Claire City-County Health Department, but the mobile will have to be licensed by DATCP-Department of Trade and Consumer Protection.
 3. If the mobile base and mobile cart are licensed by DATCP and want to operate in Eau Claire County only, then a one time inspection fee by the Health Department will be assessed.
 4. If the mobile wants to operate in the City of Eau Claire then contact City Licensing at 715-839-4923 to discuss what licenses will apply.
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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 base is a licensed food establishment licensed by the same operator as the mobile cart.

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. Pushcarts will be required to have:

- A service base, unless the food is pre-packaged.
- All activities will happen on the cart.
- Hot and cold ANSI approved holding equipment
- Foods available for customer service shall be packaged or food shields provided.
- A non-hand operated hand-wash sink supplied with soap and paper toweling will be required, unless the food is pre-packaged. 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 unless food is pre-packaged.
- Handwash sink w/hot and cold water under pressure (unless food is packaged).
- 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 mobile cart. This cart would be able to do minimal food preparation, including reheating prepared foods. Mobile food carts will be required to have:

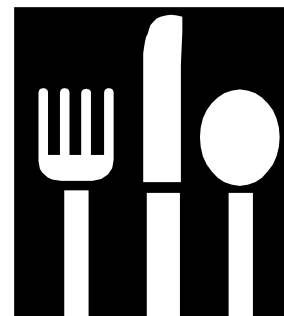
- A service base.
- All equipment shall be commercial or ANSI accredited on cart and at base.
- A non-hand operated handwash sink supplied with soap and paper toweling. The sink shall have hot and cold water under pressure.
- A 10 gallon water tank constructed of food grade material.
- A 12 gallon waste 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 its 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