

## OTHER FACTS TO REMEMBER

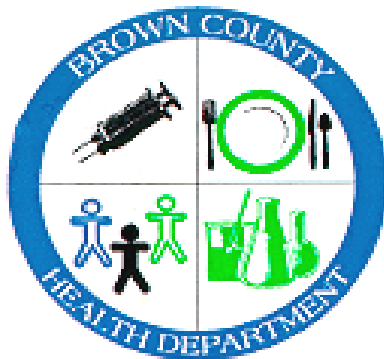
- » YOU MUST BE INSPECTED AND LICENSED **BEFORE SELLING FOOD!**
- » RETURN TO SERVICE BASE IS REQUIRED EVERY 24 HOURS!
- » SHOW YOUR IDENTIFICATION!
- » YOU MAY NEED OTHER PERMITS!  
(Contact the municipality where your sales occur)
- » ALL LICENSES ARE NON-TRANSFERABLE!
- » VISIT THE HEALTH DEPARTMENT WEBSITE!

The boundary of an operation is limited to that distance which you can reasonably be expected to travel in one direction in four hours.

### For more information regarding:

- Food Safety
- Licensing
- Food Safety Courses
- Restaurant or Retail Food Regulations

Please contact the Brown County Health Department  
Environmental Division  
Phone: (920)448-6400  
Fax: (920)448-6449  
[www.co.brown.wi.us/health](http://www.co.brown.wi.us/health)



PUSHCARTS,

POPCORN TRUCKS



AND

RESTAURANTS ON WHEELS!

A Guide for Operators of Mobile Food Establishments  
from the Brown County Health Department

**D**o you plan to sell food from a pushcart or vehicle? The Brown County Health Department licenses and regulates all mobile food operations, from simple ice cream carts and popcorn wagons to full restaurants on wheels. Use this guide to learn what's required to obtain the necessary licenses for your **Mobile Food Establishment** and **Mobile Service Base**.

## WHAT IS A SERVICE BASE? DO I NEED ONE?

Mobile food establishments must have a **Mobile Service Base**. This is a place to fill your water tank, dispose of wastewater, wash utensils, and store and prepare food. The Health Department **inspects** and **licenses** your Mobile Service Base. This license is **in addition** to the license you hold for your vehicle or cart.

### Your service base may be required to have:

- ✓ Food preparation facilities UNLESS your vehicle is equipped with Health Department approved processing facilities.
- ✓ Utensil washing facilities (3 compartment stainless steel sink).
- ✓ A sink for hand washing (if you have a 4 compartment sink, the first sink may be used for handwashing).
- ✓ A faucet with a threaded tap where the mobile unit water tank can be filled with potable water. Hoses must be food grade – no garden hoses. Recreational Vehicle (RV) and restaurant supply dealers are good sources for such equipment. Supply hoses need to be protected from contamination at all times and kept in a labeled, clean container when not in use.
- ✓ A mop sink or waste drain for the disposal of wastewater.
- ✓ Storage for food and supplies.

**An air gapped food prep sink may be required, depending on your menu.**

Service base facilities must meet Wisconsin Food Code standards for floor and wall finishes, equipment and lighting. If you operate a permanent licensed food establishment, you may be able to use it as a service base.

If you are sharing or leasing a facility operated by someone else, the Health Department will inspect and license that location in your name. The Department will want to see a written agreement between you and the facility owner. It should specify the times that your vehicle will be using the base. If asked by an inspector, you must furnish information about the itinerary of your vehicle, so keep this information available.

### IMPORTANT NOTE!

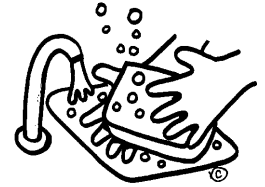
**In most cases** the use of a private home as a service base is not suitable.

## GUIDELINES

### HAND WASHING

#### WASH HANDS

- \* Before handling food, especially ready-to-eat foods like sandwiches and salads
- \* Before putting on gloves
- \* After using the bathroom
- \* After smoking
- \* After coughing or sneezing into hands
- \* After touching hair or face
- \* After touching raw meats and poultry



### ILL FOOD HANDLERS

- \* Cover lesions on the hands or wrist with an impermeable finger cot or stall and with a single-use glove
- \* Exclude employees with a foodborne illness (such as salmonella, shigella, *E. coli* O157:H7 or hepatitis A) or sudden onset of vomiting or diarrhea, from the establishment
- \* Restrict employees with fever, sore throat with fever, or open/drainable lesions from working with exposed food or clean equipment, utensils, linen, and unwrapped single-service and single-use articles.

### CROSS CONTAMINATION

- \* Use suitable utensils, tissue paper or single-use gloves to handle ready-to-eat foods, not bare hand contact
- \* Wash exterior surfaces of raw fruits and vegetables
- \* Use separate sanitizing solutions and cloths for wiping spills from food contact and nonfood contact surfaces of equipment
- \* Clean and sanitize cutting boards and utensils after every use
- \* Use separate cutting boards for meats, poultry, raw fruits and vegetables
- \* Always separate raw animal foods from ready-to-eat foods and separate types of raw animal foods from each other

# FOOD SAFETY

## SAFE FOOD TEMPERATURES

### COOK

- \* Poultry, poultry stuffing, stuffed meat and stuffing containing meat to..... 165°F for 15 seconds
- \* Ground beef/hamburger to..... 155°F for 15 seconds
- \* Uncooked brats or Polish sausage to... 155°F for 15 seconds
- \* Whole pork, beefs roasts, and ham to... 145°F for 4 minutes
- \* Pork chops/ribs to..... 145°F for 15 seconds
- \* Fish to..... 145°F for 15 seconds
- \* Raw shell eggs prepared for immediate service to..... 145°F for 15 seconds
- \* Fruits and vegetables cooked for hot holding to..... 135°F

### HOLD

- \* At 135°F or above for safe hot holding
- \* At 41°F or below for safe cold holding
- \* Use date marking for potentially hazardous, ready-to-eat foods prepared or opened onsite and held for more than 24 hours

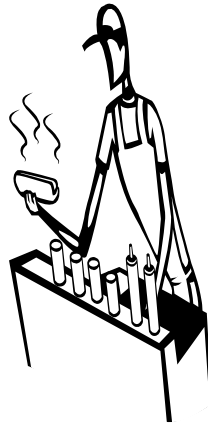
### COOL

Potentially hazardous cooked foods:

- \* Within 2 hours, from 135°F to 70°F
- \* Within 4 hours, from 70°F to 41°F or below

#### To speed cooling:

- \* Use ice bath with frequent stirring or add ice as an ingredient
- \* Use frozen paddle
- \* Separate food into shallow pans and refrigerate



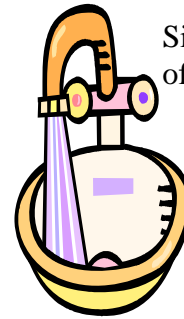
### REHEAT

Rapidly (within 2 hours):

- \* To 165°F for 15 seconds
- \* To 135°F for ready-to-eat foods taken from a commercially processed sealed package (e.g. frozen soup)
- \* Stir food while reheating
- \* Use proper cooking unit, not a steam table

## GEARING UP! VEHICLE REQUIREMENTS

**Rule #1** is the Wisconsin Food Code. A piece of equipment that would not be accepted in a permanent food establishment will not be accepted on a mobile unit. Purchase equipment that is listed for commercial foodservice use by an ANSI accredited listing service (such as UL, ETL or NSF). **If you are considering the use or purchase of non-listed equipment, have an inspector from the Brown County Health Department look at it before you buy!**



### Handwashing and Warewashing Sinks

Sink requirements vary, depending on the complexity of your operation.

- ☞ **Every** vehicle or pushcart where unpackaged food is handled **must** have a hand wash sink with hot and cold water under pressure.
- ☞ If you process food **on a vehicle** (for example: shaved ice for sno-cones, make cotton candy, prepare tacos or subs), your vehicle must have approved utensil sinks with hot and cold water under pressure.

### Hot and Cold Holding

You must maintain potentially hazardous foods at safe temperatures. **Mechanical heating, hot holding, and cold holding equipment are the rule. Your unit must have enough power (gas or electric) to run all your equipment at the same time.** Without Health Department approval, you cannot use portable coolers that aren't built onto your unit. The Health Department must evaluate plans to add coolers to a pushcart.



### Food Protection

Holding bins and food handling areas on pushcarts must be protected from the public with enclosures. This is also necessary to protect food and food containers from contamination. Check with the Health Department about acceptable designs and methods.

## Water and Wastewater

- ☞ You must carry enough water to keep your sinks supplied between trips to your service base.
- ☞ **All mobile units that prepare food** and wash utensils on board must have at least a **forty** gallon water tank.

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 have less than one gallon of water in the supply tank you must refill the supply tank and empty the wastewater tank!** Your wastewater tank must be sized 15% larger than your supply tank. You cannot drain your tanks to the street. If you use a hose for the disposal of liquid waste, it must be stored in a separate cabinet labeled "for wastewater hose only" when not in use.



## WHEN YOU'RE LICENSED AND READY TO GO...

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

When inspectors meet you on your rounds, they will watch food handling, check the hand wash sink and take temperatures. Make sure your vehicle has a supply of tongs, tissues and/or single use gloves, since bare hand contact with ready-to-eat foods is prohibited.



### Person In Charge

Your mobile food vending business may be required to have at least one owner or manager who is a Wisconsin **Certified Professional Food Manager**. This manager should train and supervise all employees. Whether the certified manager is on the vehicle 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!

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#### DAILY SUPPLY LIST

- ❖ Clean equipment
- ❖ Hand wash soap
- ❖ Single service towels
- ❖ Sanitizer solution (bleach water)
- ❖ Test papers to check sanitizer strength
- ❖ Tongs, tissues & single use gloves
- ❖ Thermometer for checking food temperatures
- ❖ Full water tank AND empty waste tank

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