

MOBILE FOOD VENDORS RESTAURANTS ON WHEELS

A Guide for Operators of Mobile Food Establishments from the Oneida Environmental Health & Safety Division



Do you plan to sell food from a pushcart or vehicle? The Oneida Environmental Health & Safety Division licenses and regulates all mobile food operations. 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 Environmental Health & Safety Division will inspect your service base in addition to food safety inspections at your mobile unit.

Your service base may be required to have:

- Food preparation facilities UNLESS your vehicle is equipped with EHS Division approved processing facilities.
- Utensil washing facilities (3 compartment stainless steel sink).
- A sink for handwashing (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 & supplies.

Service base facilities must meet Oneida Food Service 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. Tribally owned approved kitchens are also acceptable based on availability. Please call for arrangements:

- Parish Hall, 869-3092
- Civic Center, Artley, 869-1088
- Civic Center, CTY H, 869-1088

The Environmental Health & Safety Division 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 the Sanitarian, you must furnish information about the itinerary of your vehicle, so keep this information available.

IMPORTANT: THE USE OF A PRIVATE HOME AS A SERVICE BASE IS NOT ACCEPTABLE

Gearing Up-Vehicle Requirements

Rule #1 is the Oneida Food Service 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 by an ANSI accredited listing service (such as UL, NSF, ETL).

Handwashing & 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 cold and hot 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.



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 vehicle or cart, make sure your tanks meet these requirements:

- Pushcarts with hand wash sinks must have a **five** gallon water tank.
- Vehicles with only hand wash sinks must have at least a **ten** gallon water tank.
- If you prepare food on a vehicle, and wash utensils there, the vehicle must have at least a **forty** gallon water tank.
- Your **wastewater tank** must be sized 15% larger than your supply tank.

Hot & Cold Holding

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

Food Protection

Holding bins and food handling areas on pushcarts must be protected from the public with enclosures.

When You're Licensed & Ready to Go

Don't forget the rules to safe food handling when you hit the street! A mobile food vendor is subject to the same rules that restaurants follow under the Oneida Food Service 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.



Supply Checklist

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

Toilet Facilities

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

Food Safety

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

REHEAT

Rapidly (within 2 hours)

- 165°F for 15 seconds
- 135°F for ready-to-eat foods taken from commercially processed sealed package (i.e. frozen soup)
- Stir while reheating
- Use proper cooking unit, not steam table, crock pot or steerno

Person In Charge

Your mobile food vending business is required by the Oneida Food Service Code to have at least one owner/operator who is Oneida Food Safety certified per shift. This manager shall train and supervise all other employees. Whether the certified individual 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.

Contact Us For More Details:

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