

Mobile Food Service and Mobile Retail Food Establishments

Plan Review Components for Operators

Wisconsin Food Code Fact Sheet #34

A mobile food establishment is a restaurant or retail establishment where food is served or sold from a movable vehicle, push cart, trailer or boat which periodically or continuously changes location and requires a service base to accommodate the unit for servicing, cleaning, inspection and maintenance.

WFC 1-201.10(53m)

It includes retail food and/or restaurant food service operations that are built to be mobile by design and situated on wheels/motorized vessel, vehicle, van, truck, trailer, boat or push cart to serve or sell food directly to the Public.



This summary needs to be used in conjunction with all of the applicable requirements in the of the WI Departments of Agriculture, Trade and Consumer Protection, Health Services, Transportation, DNR, DOR, Commerce and all county and municipal codes, and regulations.

Considerations for the unit and operation:

- Power sources, needs and capacities
- Route and distance to food service locations from base
- Plumbing systems, ie. handwashing, warewashing
- Safe source of food, ice and potable water
- Wastewater and solid waste disposal
- Safe food temperature storage during transport
- Food preparation provisions on unit
- Provisions for protecting food during preparation, handling, holding and service
- Needs at the Service Base
- Transportation of liquid/compressed fuels
- Dimensions and structural stability during transportation on streets, roads and highways

State and/or local regulatory authorities must be contacted and approvals with permits must be granted before such an operation may operate in Wisconsin.

Advanced Plan Submittal to the Regulatory Authority for the Operation needs to include:

General Requirements for Submittal with a Permit Application:

- ❖ A WI Certified Food Service Manager
- ❖ A Service Base of Operation
- ❖ The written *menu of specific foods* served/sold from the unit
- ❖ Address and location of the service base and storage for the unit
- ❖ A list of equipment, food and activities that take place at the service base: such as: unit's storage capacities, equipment, refrigeration, water, water source, waste

disposal, wastewater disposal, food production, and warewashing;

- ❖ Plan and contract for where and how potable water will be obtained and wastewater disposal
- ❖ Plan for easily accessible employee toilet room facilities
- ❖ Methods of food preparation, cooking, handling, holding and storage

STRUCTURAL/PROVISIONAL

- Plumbing specifications, dimensions and on- unit holding tank size for water, wastewater for handwash sink, food prep sink and warewashing sinks; (See Chapter 5 of the WFC for minimum holding tank sizes for water and wastewater.)
- Specifications of the vehicle and food service components: truck, trailer, boat, pushcart, etc.(See ANSI Standard 59 for Food Push Cart Design)
- Plan for the Service Base (see description below)
- Mechanical refrigeration methods provided on the unit
- *Contingency* plans for provisions of water, food, materials, power, wastewater disposal, waste disposal



Minimum Potable Water Holding Tank Size for the unit provided via gravity or pressurized systems for:

HANDWASHING:

- 10 gal/38 liters**.....Handling of food/beverages
- 5 gal/19 liters**.....Push Cart

WAREWASHING:

- 40 gal/151 liters**.....Handwashing and Warewashing combined water tank size.

Minimum Wastewater Holding Tank Size for the unit:

- 15% greater** in size than the total water supply tank(s).

SERVICE BASE

A service base is a commercial location to which a mobile food establishment or transportation vehicle returns every 24 hours for such things as vehicle storage, vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, storing equipment/single service/food, or boarding food. It may also be the location where food for the mobile unit is prepared. All equipment at the service base must be commercial and Wisconsin Food Code complying. There may be multiple service base locations to fulfill the many functions, provisions, and needs of the mobile food service operation. All the bases must be separately and individually licensed. A typical service base may be a service garage, rented space and equipment at a restaurant/other retail food establishment with space for the unit or a food processors delivery port, etc.