

## Guidance for Mobile Food Cart

(Hotdog Carts)

To obtain a permit to operate a Mobile Food Cart you must have a cart that is inspected and permitted by Imperial County Public Health Department, Division of Environmental Health.

### Items which may only be sold from a Mobile Food Cart include:

- Steamed or Boiled Hotdogs
- Steamed or Boiled Corn
- Tamales in Original Inedible Wrapper
- Approved Non-Potential Hazardous Prepackaged Food

### Permitting of Mobile Food Cart:

- Submit a completed Mobile Food Facility Permit Application along with an Operational Statement describing the following:
  - Provide all days, times and locations of operation.
  - List time of day the cart will be cleaned and serviced at commissary. Include name of commissary.
  - Provide a detailed menu describing all items to be sold including condiments/toppings.
  - Describe method used for storing unpacked food and **authorized** potentially hazardous food items at proper temperature.
  - How all condiments/topping will be dispensed and type of dispenser used.
  - Status of unsold food items at the end of the operational day.
  - List all food items to be prepared in commissary, if any.
  - List all equipment necessary for operating cart (e.g. *hand sink, refrigerator, generator, steamer, hot water heater, etc.*).
- Submit completed Commissary and Restroom Authorization Forms.
- Provide copy of Food Safety Manager Certification. If operation employs more than 1 employee/operator, the additional person must obtain a California Food Handler's Certificate. In addition to the above listed certificates, all persons operating cart must obtain an Imperial County Health Card.

### Additional Permits/Licenses:

- In addition to obtaining a Health Permit, the Mobile Food Cart Operator may need to obtain a city and/or county business license.
- It is the responsibility of the Operator to ensure that operation of the Mobile Food Cart is in compliance with additional city, county and/or state ordinances and/or regulations. Check with the appropriate city in which the Mobile Food Cart will operate.

### Requirements for a Mobile Food Cart:

- Only steamed/boiled hotdogs, steamed/boiled corn, tamales in original inedible wrapper, and approved non-potentially hazardous prepackaged foods may be sold.
- Condiments/toppings must be dispensed from **approved** fully enclosed dispensing equipment (squeeze bottles, pump dispensers, relish & onion dispenser, etc.). Use of an open compartment style dispenser **is not allowed**.
  - *Operators may dispense condiments/toppings (e.g. relish, ketchup, mustards, hot sauce, raw onions, etc.) from approved fully enclosed dispensing equipment. Potentially hazardous condiments/toppings (e.g. cut tomatoes, cooked onions and peppers, cooked/sautéed mushrooms; bacon, etc.) may only be served in individually portioned and packaged containers that are maintained at the proper temperature. Such condiments **must be preapproved** and listed in the Operational Statement. Potentially hazardous condiments/toppings must be individually portioned and packaged at the approved commissary, and may only be opened by the consumer. Potentially hazardous foods that require hot holding shall have approved equipment to maintain items at proper temperature.*
  - **With preapproval**, the Department will allow commercially prepackaged chili and cheese sauce to be dispensed through fully enclosed **NSF approved** pump style dispensers that will maintain the potentially hazardous food item at proper temperature.
- *All food supplies must be from an approved source. No food products or supplies may be stored or prepared at your home. At the end of the operational day, all food items must be discarded, with the exception of nonperishable/nonhazardous condiments/toppings (e.g. ketchup, mustard, hot sauce, etc.).*
- All food must be held, stored, and served from the Mobile Food Cart. Selling from tables **is not allowed**.

Imperial County Public Health Department, Division of Environmental Health  
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- A refrigeration unit capable of holding food at 41 °F or below must be installed on the Mobile Food Cart.
- The Mobile Food Cart must have a hand washing station with soap and paper towel dispensers. The water for hand washing must be maintained at 100 °F during hours of operation. Source of water must be potable and resupplied each operational day. The sink must have a splash guard **if** installed next to food preparation surface, food storage or utensil storage areas.
- The Mobile Food Cart must have a minimum of 5 gallon tank for potable water storage with a wastewater collection tank 1.5 times larger (e.g. 5 gal water tank would require 7.5 gal wastewater tank).
- Soap and paper towel dispenser must be installed on the Mobile Food Cart.
- Mobile Food Cart must be equipped with a generator and/or propane tank for power generation. All equipment must be installed on the cart.
- All equipment, cabinets and compartments must be smooth, readily accessible, and easily cleanable. Equipment and utensils must be constructed of non-toxic materials. Wood **is not allowed**.
- All Food equipment must be cleaned and sanitized at the commissary. Sufficient clean replacement utensils must be stored on the cart. Clean and dirty utensils must be stored separately in clearly labeled containers or compartments.
- Collected waste water and solid waste must be properly disposed at the commissary. Wastewater must be disposed through the facility's sanitary sewer system.
- Mobile Food Cart must have overhead protection and all lighting must have shatter proof glass or shatter proof glass covers.
- Mobile Food Cart must be properly identified with Name of the Business, Operator's Name, City and Zip Code. The business name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code shall not be less than one inch high. The letting must be fixed to the cart. The color of each letter and number shall contrast with its background and clearly visible to the consumers.
- Mobile Food Cart must be cleaned and serviced daily at the commissary. If mobile cart discontinues use of the approved commissary, operation of the mobile cart must be discontinued until another approved commissary has been permitted by the Division of Environmental Health.

Question regarding the above guidance document should be directed to:

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