

HOT DOG CART REQUIREMENTS

MENU

No home prepared foods are allowed to be served from any mobile food unit, including hot dog carts. The following foods are permitted:

- Pre-cooked hotdog-type products such as sausages, franks, and brats
- Basic condiments
- Chips
- Individual bottled or canned soft drinks

EQUIPMENT

Utensil Sink: A 3-compartment stainless steel sink for ware washing.

SANITIZING: At the 3-compartment utensil sink an approved chemical sanitizer must be used. A pH test kit must be maintained to regularly check for correct concentration.

- Chlorine (liquid, non-scented, or tablet)
- Quaternary ammonium (liquid or tablet form)

Self-contained hand washing facilities with hot and cold running water under pressure.

Hot water must reach a minimum temperature of 110° F to meet requirements for both hand washing and ware washing.

Pumps: The water pump must activate automatically or be equipped with a pressure switch installed in the water supply system. Gravity systems are not acceptable.

Cooler(s) that maintain foods at 41° F or below.

Hot holding that maintains foods at 135° F or above.

Overhead protection such as an umbrella

Thermometers to monitor and ensure foods are maintained at safe temperatures.

SERVICE LINES

All plumbing, and electrical must be concealed within the unit as much as possible.

SHELVING

Provide an adequate amount of approved, easily cleanable metal shelving. Do not use wood shelving on the unit.