



Mobile Food Carts

May 2010

PLEASE NOTE: Informational Bulletins should not be used as substitutes for actual codes and regulations. Detailed information regarding codes and regulations can be obtained by calling the Code Administration Division at (307) 721-5271.

A **mobile establishment** is an establishment designed to be readily moveable, such as a vehicle-mounted unit or a pushcart.

- Vendors must meet all of the rules and regulations as outlined in the Wyoming Food Safety Rule for mobile food units, and must be inspected on a regular basis.
- All vendors must hold a current and valid food license for the State of Wyoming. This may be accomplished by filling out an application for food license form.
- All vending carts must be located on private property. Use of streets, sidewalks, parks or other public property is prohibited without permission. Carts must be in compliance with all zoning and land use regulations and may not be located where it could impede vehicular visibility or access onto or off of a street.
- All food equipment must be classified as ANSI-certified.
- All units must have a handwashing sink with hot and cold running water, under pressure. The minimum temperature for hand washing water is now 100 degrees F.
- All surfaces must be smooth and easily cleanable, non-absorbent, durable, etc.
- All lights must be shielded if over food, clean utensils or single service items.
- All refrigeration must meet the ANSI standard. Potentially hazardous foods must either be: heated to 165 degrees F and held at 135 degrees F or hotter (hot foods); or held no higher than 41 degrees F (cold foods).
- All food must be stored in an approved commissary (another approved, licensed food facility) in an approved manner (hot/cold, up off the ground, etc.).
- All foods must be purchased from approved sources.
- There must be access to a commissary to wash, rinse, and sanitize (in a three-compartment sink

or a dish-machine) on a daily basis, based upon days of operation.

- All utensils and portable equipment must also be stored in the commissary, not individual's homes (same for the food).
- If used, disposable food service gloves to handle the food must be changed when going from money to food, etc., and hands must be washed between glove changes. No bare hand contact is allowed with ready-to-eat foods unless permit holder obtains prior approval from the regulatory authority.
- Employees are expected to maintain good hygiene and outer clothing must be clean to prevent potential contamination of food.
- Each vending unit must be licensed. Food handlers are encouraged to attend available training.

The entire **Wyoming Food Rule 2009** is available online at:

<http://wyagric.state.wy.us/divisions/chs/foodsafety.htm>

For more information, please contact:

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