

MOBILE CART GUIDANCE

A hot dog cart/mobile cart must be in compliance with the following items:

1. Operate from an approved commissary. An approved commissary is for storing foods and single service items, preparing foods in advance if necessary, sanitizing equipment/utensils, and disposing of gray water if necessary.
****If you do not use a commissary all food items must be purchased the day of selling and food storage/food preparation cannot occur from the owner's residence. All service utensils/pans would also have to be sanitized from the mobile cart in a 3-compartment sink.***
2. Make use of utensils and food service gloves to avoid any bare hand contact with foods.
3. Protect unpackaged foods from the public (use pans with lids).
4. Use labeled spray bottle with sanitizer (bleach 50-200ppm) for wiping down prep area. (Spray bottles and all chemicals must be kept away from all food items).
5. Keep hot foods above 135°F and cold foods below 41°F.
6. Provide a metal stemmed thermometer to check internal food temperatures of hot and cold foods.
7. Post current health inspection and permit on cart in customer's view.
8. Be underneath an overhead cover, such as, an umbrella.
9. Not dispose of any wastewater (water that hot dogs are cooked in) on the ground or storm drains. Water must be taken back to the permitted commissary or approved dump site. Gray water tank must be 15% larger than the potable water tank.
10. Potable water for cart must be obtained from an approved source, i.e. public utility or annually tested well.

Additional Information:

- Mobile carts are mobile food units with restricted operations. Therefore, potentially hazardous foods may not be prepared from the cart, except for pre-cooked frankfurters or similar foods.
- Pre-wrapped items cooked/prepared from a permitted commissary that are served from the cart (hot or cold) with no further preparation from the cart may be approved.
- Commercially processed food items such as chili, sauces, and cheeses may be served from the cart.
- Homemade items and sliced tomatoes/sliced leafy greens may not be served.
- Foods that are cooked from home or stored at home are not allowed.
- Test strips for sanitizer are required for a unit with a 3-compartment sink.
- Steam bath or grill with cover must be installed/attached to push cart (deep fryers are not allowed).
- Operator must provide a trash receptacle.
- Card tables are allowed for non-perishable condiments and single service items only.
- Permit fee is \$210.00 per year.

If you have any questions, please contact Kevin Clark at (865) 215-5200, or environmental@knoxcounty.org