



Environmental Health
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MOBILE FOOD UNIT / PUSH CART **MINIMUM REQUIREMENTS**

TRAILERS:

- Must be a covered facility.
- Must have hard, cleanable floor surface inside & in front of service window.
- Smooth, easily cleanable ceilings, walls, floors and work surface (i.e. FRP wall board).
- Must have screen or air curtain on doors and windows.
- Refrigeration units shall be NSF approved.
- Require 5/6 sinks.
 - 1 – NSF approved 3 compartment sink (**attached drain boards on both sides, rounded basins**)
 - 1 - Hand sink.
 - 1 - Prep sink (Will be required for preparation of food. Example: washing fruits or vegetables).
- Provide hot & cold potable water system.
- Provide fresh water tank.
- Gray water tank must be at least 15% larger capacity than fresh water tank.
- Hot water heater. (Minimum 15 gallon tank or on demand ; size will be determined by the maximum hot water consumption needs)
- A BOPU approved dumpsite will be required for dumping gray water.
- Water must be obtained from city supply or EPA approved source (Proof of bacterial & chemical analysis will be required. See inspector for further testing).
- Food must be obtained from an approved source (see inspector for further explanation).
- Fire suppression hood and vent system shall be approved by City Fire Dept. or State Fire Marshall if grilling/cooking inside unit.

- If using outside grill, unit must have an attached covered lid.
 - Grill must be placed on hard surface (concrete, asphalt or painted plywood for cleanability)
- Approved measurable sanitizer and wiping cloths are required (i.e. bleach mixed at 50 – 100 p.p.m. or Quats at 200 p.p.m.).
- Sanitizer test strips for sanitizer of choice (chlorine or quaternary).
- A labeled sanitizer bucket with wiping cloths shall be provided.
- Thin probe thermometer (from local retailer) or thermocouple shall be required depending on food served.
- Thermometer for each refrigeration/freezer unit will be required.
- Single service utensils must be properly dispensed (i.e. easily cleanable & protects contents).
- Stir sticks, toothpicks & straws must be in an approved dispenser or individually wrapped.
- Provide covered (windproof) trash containers.
- See Wyoming Food Safety Booklet for other hygiene & food safety regulations.

PUSH CARTS: NOT ELIGIBLE FOR ANNUAL FOOD LICENSE

Temporary food permits may be obtained following the guidelines below:

- Covered facility shall be an umbrella, tarp, tent etc. for fire regulations contact Cheyenne Fire Department.
- Food left over at the end of the day must be discarded.
- A hand-washing facility must be provided. Additional sinks for food prep & ware-washing must be provided.
- Written permission for use of site and restroom provision for employees will be required.

Other Requirements:

- Submit a completed plan review worksheet from our office at least 30 days in advance.
- Cheyenne City Clerk for business license (307) 638 – 4301.
- Contact Cheyenne Fire Dept. for requirements (307) 637 – 6321.
- Cheyenne BOPU for Wastewater Dumpsite (307) 635 – 3163.

*****Additional equipment and/or procedures may be required depending on menu *****