



Mobile Food Carts

November 2017

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.

LICENSES REQUIRED

Wyoming Food Service License – available at 405 Grand Avenue (Fee \$100)

Mobile Vending License – available at 406 Ivinson Avenue (City Manager's Office) (Fee \$50)

A **Mobile Food Unit** is a vehicle mounted food service establishment designed to be readily movable.

A **Pushcart** is a non-self-propelled vehicle limited to serving non-potentially hazardous foods or commissary wrapped food maintained at proper temperatures, or limited to the preparation and serving of frankfurters.

Commissaries must be provided for those units which do not meet the requirements listed below. A commissary is a food establishment that meets all of the requirements of the Wyoming Food Safety Rule, 2012, which means they must be the same as a full-service restaurant.

- All outer openings to an enclosed mobile food unit must be properly screened and/or sealed to protect against the entrance of insects.
- All mobile food units serving potentially hazardous foods must have a three-compartment sink with hot and cold running water dispensed to all sinks by means of a combination faucet.
- A handwashing sink must be provided and equipped with soap and disposable towels, and minimum temperature of 100°F, dispensed via a combination faucet.
- When sinks are required, a potable water tank must be provided and adequately sized for the intended use of the mobile unit.
- The waste tank must be sized at least 15% larger than the potable water tank.
- Units containing a grill or a deep fat fryer must install a hood with filters and be vented to the outside of the unit.
- Units must have adequate hot and cold holding storage for the intended use of the unit, and must be ANSI or NSF approved.

- Floors, walls, and ceilings must be of light color, smooth, non-absorbent, durable, and easily cleanable.
- Lights within the unit must be shielded or contain shatterproof types of light bulbs.
- All food contact utensils must be of material that is approved by the Department.
- A metal stem thermometer with a minimum range of 0°F - 220°F must be available to check hot and cold food temperatures.
- All cold storage units in a mobile food unit must contain a thermometer.
- Test strips must be available to check sanitizer concentrations.
- Hair restraints must be worn by all personnel working in the mobile food unit/pushcart.
- Separate storage must be provided for toxic items and for personal items, including food.
- All foods, utensils, and single service items must be stored off the floor.

NOTE: No vending shall be permitted within the City of Laramie right-of-way. Please, refer to the Laramie Municipal Code, Section 5.28 for further mobile vending requirements.

The entire **Wyoming Food Rule, 2012** is available online at:

<http://wyagric.state.wy.us/divisions/chs/food-safety>

For more information, please contact:

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