

# FOOD TRUCKS & CARTS



**Information For Opening  
A Mobile Food Business**



**Saskatchewan  
Health Authority**

# Guide to Opening a Mobile Food Business

This document is intended to guide you through the process of opening a Mobile Food Business. Following this document will make sure that all requirements are met, and the process of opening your mobile food business goes as smoothly as possible.



## Definitions:

**Potentially Hazardous Foods** - Foods with a pH and/or water activity level that will support the growth of micro-organisms. Examples are meat, fish, milk and milk products, eggs, cooked vegetables and cut fruit and vegetables.

**Commissary** – A base of operation where foods may be prepared and stored.

## Getting Started ...

In order to provide food for the public, your mobile food business needs to be licenced by public health (different from a Municipal business licence).

To receive a licence it is important to follow these steps:

- Submission and approval of detailed floor plans, specifications, menu and food safe certification.
- Submission and approval of a completed 'New Premises' application form.
- [Contact a public health inspector](#) two weeks prior to opening to arrange the pre-opening inspection. A pre-opening inspection is required to verify the food concession has been constructed or renovated according to the approved submitted plans and application.

## Licence to Operate ...

The following documents explain the requirements you must meet when opening a mobile food business. It is very helpful to read and understand these documents before you get started. [Please contact your local Public Health Inspector](#) if you have any questions.

### *The Food Safety Regulations:*

<https://publications.saskatchewan.ca/#/products/27894>

### **Public Eating Establishment Standards:**

<https://publications.saskatchewan.ca/#/products/90171>



Helpful  
Hint

New Premises Application Form found [here!](#)

**Contact your public health inspector before constructing, altering, extending, or opening a mobile food business.**

**Submit detailed design plans, drawn to scale.**

**For an example of a detailed design plan see page 9.**

## **✓ Floor plans are to include:**

- Legal land description of the where the concession will be stored
- Civic address of where the concession will be stored
- Owner of the food concession
- Operator of the food concession (if different)
- Licence applicant contact information
- Details of a food commissary

✓ Plans need to show the detail of the concession and, if applicable, the food commissary, (including type and size of commercial equipment and work surface materials), food storage, chemical storage, sinks, including size of hot water heater, fresh and waste water storage tanks.

✓ Include a proposed menu with your plans.

✓ Include copies of staff food safety certificates with the plans. At least one person on each shift must have successfully completed a recognized safe food handling course.

**Register for a safe food handler's course!**



# Categories of Mobile Food Businesses

## Food Cart (ex. hot dog cart)

- Carts are restricted to the serving of non-potentially hazardous foods and ready-to-eat potentially hazardous foods, requiring very limited preparation (i.e. seasoning, grilling, reheating, assembling finished products, etc.).
- Examples of ready-to-eat potentially hazardous foods permitted to be prepared or sold on a food cart include hot dogs, commercially pre-cooked hamburger patties, commercially pre-cooked chicken burgers.
- Non-potentially hazardous foods such as popcorn, confections, whole fruits, prepackaged ice cream and bottled/canned beverages.
- Food carts must be designed and constructed as a single self-contained unit able to operate without the use of detached tables and counters. To ensure the safety of the operator and the public, deep fryers are prohibited on food carts.
- All food carts must have an approved base of operation, also known as a commissary.

## Mobile Food Truck

- Full enclosed mobile kitchens that may have a base of operation for food storage and some preparation.
- Units must be designed and constructed as a self-contained unit. Auxiliary smokers/BBQ's are permitted providing they are lidded.
- May prepare and serve potentially hazardous foods.

## Mobile Food Delivery Unit

- Units are either a self-propelled or towed vehicle used for the transportation of food intended for public consumption, which has been previously prepared and packaged at an approved facility.

**Remember! Do not purchase, construct or equip your mobile unit before receiving approval of your plans.**

# Construction Requirements

## Food Cart

- Mechanical refrigeration (e.g. propane, 12-volt battery or generator) must be provided in all food carts for the storage of ready-to-eat potentially hazardous foods, which is capable of maintaining these foods at 4C (40F) or colder and in the case of frozen foods at -18C (0F) or colder. Carts selling only hot dogs may use freezer gel packs or dry ice as a means of refrigeration.
- Hot storage equipment must be provided for the storage of potentially hazardous foods that are not refrigerated which is sufficient in capacity and capable of maintaining an internal temperature of potentially hazardous foods at 60C (140F) or hotter.
- Food carts shall have a three-compartment sink made of durable material (preferably stainless steel) with hot and cold running water. Each sink compartment must have a minimum opening of 5 1/2 inches and a minimum surface area of 50 square inches at the outer line. Sinks shall be a minimum of 4 inches deep. Food carts, which sell only non-potentially hazardous or prepackaged foods, may be exempted from the provisions of a three-compartment sink (example: prepackaged ice cream novelty items only).
- A separate hand wash sink must be provided and equipped with hot and cold running water. The sink must be equipped with liquid soap and paper towels in dispensers. Food carts, which sell only non-potentially hazardous or prepackaged foods, may be exempted from the provisions of a hand sink (example: prepackaged ice cream novelties only).
- Hot and cold potable water shall be provided on food preparation carts. It shall be supplied under pressure from a manual or mechanical pump unit, or by gravity with a mixing faucet. Hot water must be supplied at a minimum temperature of 43°C (110°F).
- A potable water tank with minimum storage capacity of 18.9L (4.2 gallons) must be provided.



- A waste water holding tank shall be provided on food preparation carts. It shall have a minimum capacity of 28.4L (6.4 gallons) or 10% larger than the potable water tank.
- Carts must be equipped with at least one water-resistant, covered garbage receptacle of sufficient size for refuse generated by the operation.
- All food carts must have an approved base of operation. Food carts must be stored in the approved base of operation when not in use in a designated area where the cart will be secure and protected against the elements.
- The base of operation must be equipped with cleaning facilities for the food cart. A minimum of a two-compartment sink with hot and cold running water, and drain boards is required.
- The base must be equipped with mechanical refrigeration facilities adequate to meet the needs of the operation.
- Food preparation, processing or packaging at the base of operation is permissible only in areas that has been approved for these purposes by the Public Health Inspector. Physical separation, for example a lockable door, between the base of operation and living quarters is required.
- All surfaces (i.e. floors, walls, ceiling, shelving, counters, etc.) must be easily cleanable and impervious to moisture.



## Mobile Food Truck/Trailer

- The unit shall be constructed in such a manner that all joints are tightly sealed, and with materials of construction that are suitable for the intended use and is easily cleaned and sanitized.
- Adequate refrigeration shall be provided to maintain potentially hazardous foods at 4C (40F) or colder. Hot holding equipment must maintain a temperature of 60C (140F) or hotter. An accurate metal-stem probe thermometer is required to measure food temperatures.
- All openings to the outside shall be effectively screened to prevent the entrance of flies, insects and vermin. Units that cannot be effectively screened must provide adequate protection to food during handling, preparation and storage.
- A minimum 30 gallon potable water tank must be provided and designed to ensure the water is protected from contamination. A waste water holding tank that is a minimum 10% larger in size than the potable water tank.
- A separate hand sink supplied with liquid soap and disposable towels in dispensers shall be provided in the unit for staff. A three-compartment sink shall be provided, and hot and cold water must be provided at all sinks. Sinks to be large enough to wash, rinse and sanitize the largest cookware used.
- Adequate storage for equipment and supplies shall be provided within the vehicle. This storage space shall be so designed that it is accessible and is constructed of material that is easily cleaned. Food supplies not stored in the unit must be stored according to the Public Eating Establishment Standards, and subject to inspection and approval by the public health inspector.
- Mobile units containing stoves, grills and/or fryers require a mechanically exhausted canopy with removable and washable grease filters. The canopy is to be located over the cooking equipment and exhausted to the outside. Fire suppression equipment will likely be required—please contact the local fire department.
- All lights must be protected with shields or have shatter proof bulbs.

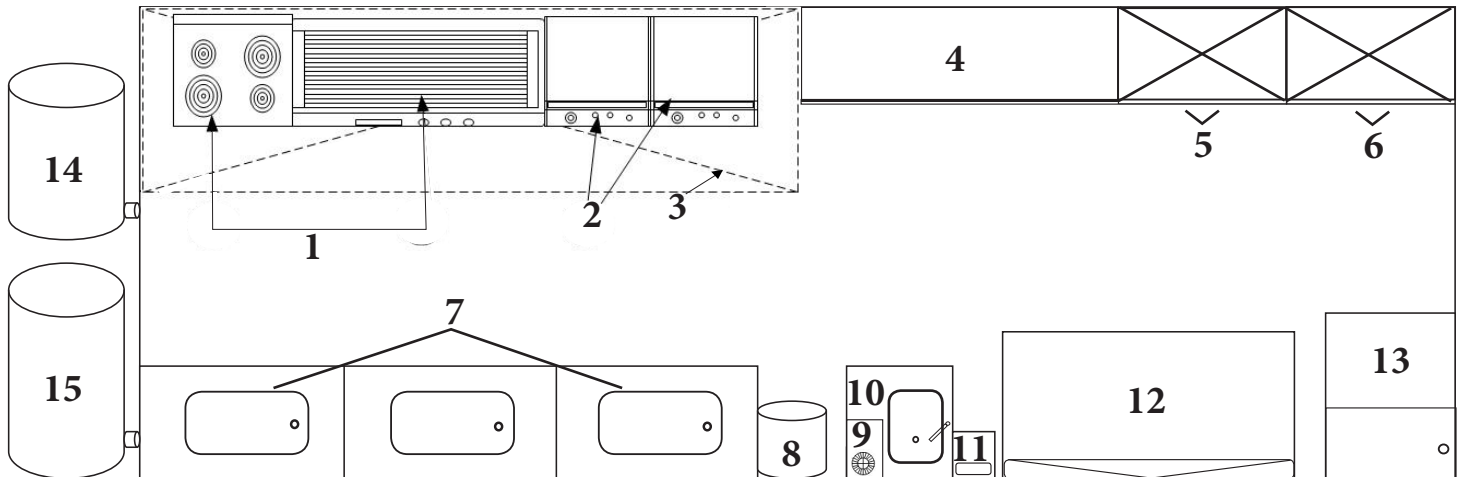


## Mobile Food Delivery Unit

- Potentially hazardous foods must be : stored at 4C (40F) or colder or at 60C (140F) or hotter. Mechanical refrigeration and/or hot holding equipment is required.
- Adequate storage for equipment and supplies must be provided within the vehicle.
- All mobile food delivery units and their equipment must be constructed and finished so that they can be easily cleaned and sanitized.
- Canned or bottled drinks are recommended. Hot liquids such as coffee or hot chocolate are permitted. These can be dispensed from an enclosed dispenser, which must be approved by a public health inspector. These dispensers must be returned daily to the licensed facility for cleaning and sanitizing.
- All prepackaged perishable foods must be code dated in some manner to indicate date of preparation.
- Garbage receptacles shall be provided for both the operator's and customers use. The surrounding area must be kept free from litter.



# Mobile Food Truck /Trailer Detailed Design Plan



## LEGEND

- |                         |                              |
|-------------------------|------------------------------|
| 1. Stove & grill        | 9. Soap dispenser            |
| 2. Deep fryer           | 10. Hand sink                |
| 3. Exhaust canopy       | 11. Paper towel dispenser    |
| 4. Prep area / table    | 12. Serving window           |
| 5. Fridge               | 13. Mobile entrance / exit   |
| 6. Freezer              | 14. Potable water tank       |
| 7. 3 - compartment sink | 15. Waste water holding tank |
| 8. Hot water tank       |                              |

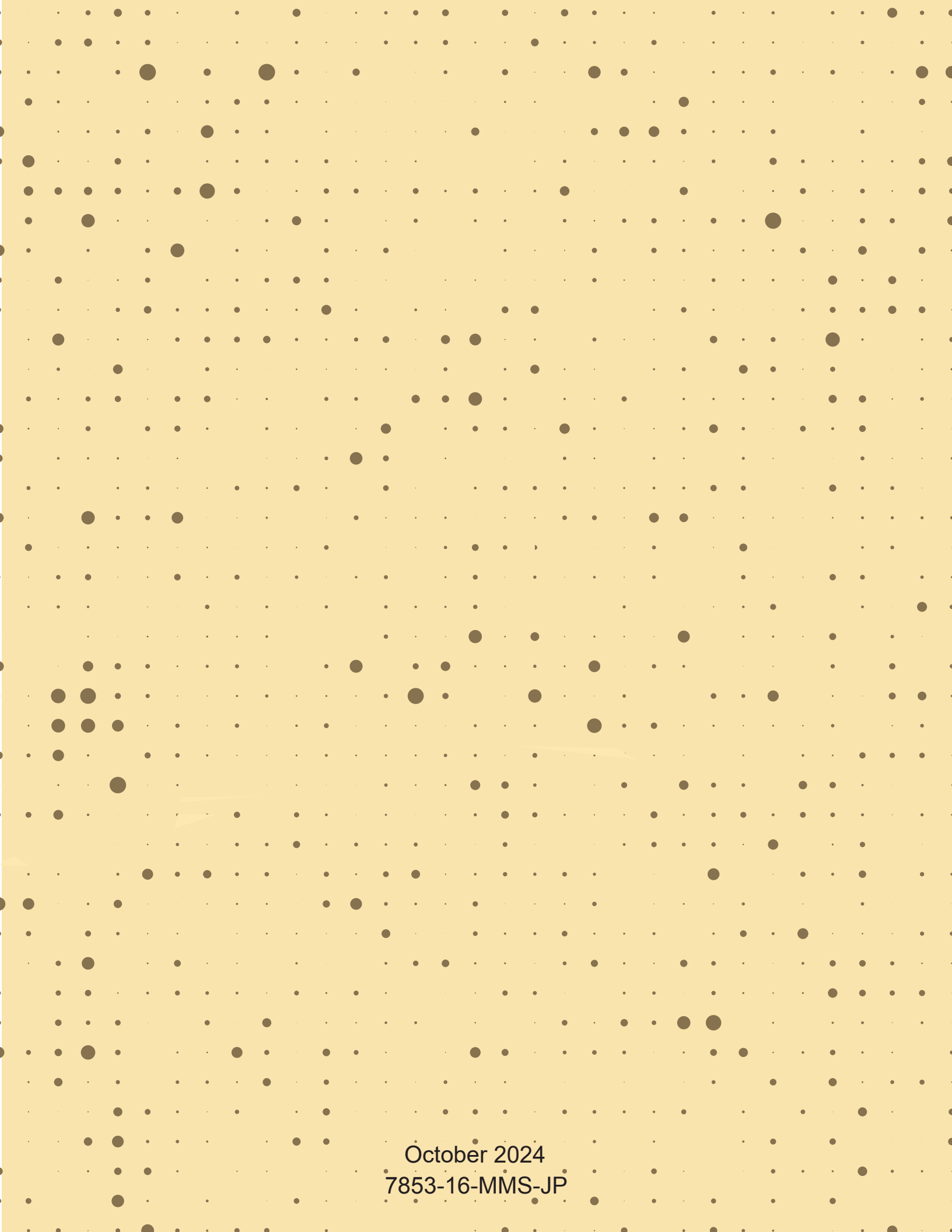
Ensure to include the schedule of finishes. For example:

KITCHEN	
FLOORS	TILE
WALLS	PAINTED WALLBOARD
CEILINGS	PAINTED WALLBOARD

## Example of a Cleaning Schedule, to be posted in the premises.

Name of Establishment \_\_\_\_\_ Month \_\_\_\_\_ Year \_\_\_\_\_

						Clean & Equip with Hand Soap & Single Use Towels		Wash, Rinse and Sanitize		Tem- perature/ Chemical Concentra- tion/Check Sanitizer with Test Strips	Well Man- aged	
Day	Counter Tops	Cutting Boards (scrub First	Meat Slicer	Ice Machine	Food Equipment	Kitchen Hand Sinks	Staff Washroom Hand Sinks	Filters/ Canopies	Floors, Walls & Ceilings	Dishwasher	All Storage Areas	Initials
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4												
5												
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