

## **What is the difference between permanent, mobile and temporary restaurant permits?**

In part, Section HSS 196.03 (22), Wisconsin Administrative Code, defines a "restaurant" as any building, room, or place where meals are prepared or sold to transients and the general public. Section HSS 196.03 (14) defines a "mobile restaurant" in part, as a restaurant operating from a movable vehicle, pushcart, trailer or boat which periodically or continuously changes location and wherein meals or lunches are prepared or served or sold to the general public. Section HSS 196.03 (27) defines "temporary restaurant" as a restaurant that operates at a fixed location in conjunction with a single event such as a fair, carnival, circus, public exhibition, anniversary sale or occasional sales promotion.

The following are examples of different types of food services and the type of permit which must be issued. These examples are not all conclusive.

- 1) A person operating a food service 20 days or less at a race track, flea market, ball park or similar event at which food items such as hot dogs, preformed hamburgers, bratwurst or similar meals are served only during the period there is a ball game or other event, can be issued a *temporary restaurant* permit.
- 2) A person serving meals at a race track, flea market, ball park or similar event on a seasonal basis exceeding 20 days must operate from a mobile or permanent base and be issued a *permanent or mobile restaurant permit*.
- 3) A person who serves meals at an annual fishing contest must be issued a *temporary restaurant* permit
- 4) A person who serves meals from a boat on a daily or weekly basis must be issued a *mobile restaurant and service base* permit.
- 5) A person, who serves meals at events such as Summerfest, Oktoberfest, Fish-O-Rama, Cheese Days, etc., must be issued a *temporary restaurant* permit.
- 6) A person who serves meals from a movable trailer, van, bus, pushcart, cooker or other type of a movable facility that has established stops selling to businesses or the general public must be issued a *mobile restaurant and service base* permit.
- 7) A person who serves meals at a sale barn where cattle are "brought in from farms" to a central auction barn for sale must be issued a *mobile or permanent restaurant* permit.



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# **Mobile Restaurants**

# MOBILE RESTAURANT

**Mobile Restaurant.** A food establishment operating from movable vehicle, push cart, trailer or boat which periodically or continuously changes location and wherein meals or lunches are prepared or sold to the consumer for immediate consumption, excepting those vehicles used in delivery of pre-ordered food prepared in a licensed food establishment. Mobile restaurant does not include a vehicle which is used solely to transport or deliver food or a common carrier regulated by the state or federal government, or a movable concession stand designed to operate as a temporary restaurant or a traveling retail food establishment.

- ❑ A HANDWASH SINK IS REQUIRED ON ALL MOBILE UNITS
- ❑ A 3 COMPARTMENT SINK WITH DRAINBOARDS IS REQUIRED. THE 3 COMPARTMENT SINK CAN BE LOCATED AT THE SERVICE BASE INSTEAD OF ON THE UNIT ONLY IF FOOD PROCESSING IS LIMITED TO PREPACKAGED, BEVERAGES ARE DISPENSED IN SINGLE SERVINGS FROM COVERED URNS OR OTHER PROTECTED EQUIPMENT, AND UTENSILS ARE SINGLE-SERVICE.
- ❑ ALL THE EQUIPMENT IN THE MOBILE SHALL BE COMMERCIAL.



- ❑ EVERY MOBILE RESTAURANT MUST HAVE A SERVICE BASE OF OPERATIONS CONSISTING OF AN ENCLOSED BUILDING OF SUFFICIENT SIZE FOR SERVICING, CLEANING, INSPECTION, AND MAINTENANCE UNLESS IT IS DEMONSTRATED THAT LACK OF SUCH A BUILDING WILL NOT INTERFERE WITH THE SERVICING, CLEANING, MAINTENANCE, AND INSPECTION OF THE UNIT. THE SERVICE BASE

- MUST HAVE AN APPROVED WATER SUPPLY AND LIQUID WASTE DISPOSAL
- ❑ EACH MOBILE SHALL RETURN TO ITS SERVICE BASE AT LEAST ONCE EVERY 24 HOURS UNLESS APPROVAL IS GRANTED BY DEPT. WHEN IT CAN BE SHOWN TO OPERATE IN A SAFE AND SANITARY MANNER FOR THE LONGER PERIODS OF TIME.
- ❑ ITINERARIES OF EACH MOBILE SHALL BE AVAILABLE AT THE SERVICE BASE.
- ❑ THE MOBLE UNIT AND SERVICE BASE SHALL BE MADE AVAILABLE FOR INSPECTION.
- ❑ DRINKING WATER FOR THE MOBILE SHALL BE OBTAINED FROM THE SERVICE BASE AND THERE MUST ALWAYS BE AT LEAST ONE GALLON AVAILABLE ON THE UNIT.
- ❑ THE WATERING POINT SHALL CONSIST OF A THREADED TAP WITH BACK FLOW PREVENTION.
- ❑ WATER HOSES FOR FOOD PRODUCTION SHALL BE FOOD GRADE.
- ❑ EACH MOBILE UNIT SHALL BE EQUIPPED WITH A GRAVITY OR PRESSURIZED WATER STORAGE TANK. THIS TANK SHOULD BE AT LEAST 10 GALLONS FOR HANDWASHING ON UNITS THAT ARE ONLY REHEATING ALREADY PREPARED FOODS. THE TANK FOR A PUSH CART SHALL BE AT LEAST 5 GALLONS. A 40 GALLON TANK IS REQUIRED FOR MOBILES THAT PREPARE FOOD ON THE UNIT. THE TANK SHALL BE CONSTRUCTED OF AT LEAST 14 GAUGE METAL OR OTHER DURABLE FOOD GRADE MATERIAL, PROVIDED WITH A GLASS-SIGHT GAUGE TO READ THE VOLUME OF WATER, AND EQUIPPED WITH A THREADED OPENING ON THE INLET TANK WITH A LOCKING DEVICE FOR FLUSHING AND SANITIZING.
- ❑ EACH MOBILE UNIT SHALL HAVE A WASTE WATER STORAGE TANK THAT IS 15 PERCENT LARGER THAN THE WATER TANK AND CONSTRUCTED OF AT LEAST 14 GAUGE METAL OR OTHER DURABLE SMOOTH SURFACE EQUIPPED WITH A DISCHARGE CLOSING VALVE CONSISTING OF A MINIMUM OF 1 ½ INCH HALF-UNION ATTACHMENT FOR DRAINING. THE HOSE USED FOR WASTE DISPOSAL SHALL BE STORED IN A SEPARATE CABINET LABELED "FOR WASTE WATER HOSE ONLY".
- ❑ PUSH CARTS SHALL BE LOCATED ON A PAVED SURFACE OR ON PERMANENT FLOORING IF LOCATED INDOORS. PUSH CARTS CAN SELL POTENTIALLY HAZARDOUS FOODS IF THEY HAVE AN ENCLOSED SYSTEM THAT PRECLUDES ANY CONTAMINATION OF FOOD AND HAVE MECHANICAL MEANS TO MAINTAIN FOODS AT PROPER TEMPERATURES.

- ❑ THE DRIVERS COMPARTMENT SHALL BE SEPARATED FROM FOOD AREA AND NO FOODS, FOOD CONTAINERS, ETC. SHALL BE STORED IN DRIVERS COMPARTMENT.
- ❑ NO MOBILE SHALL BE USED FOR LIVING OR SLEEPING PURPOSES AND SHALL NOT BE USED FOR NON-FOOD PURPOSES OR BUSINESS.
- ❑ IF BOTTLE OR LIQUEFIED GAS IS USED WITHIN THE UNIT IT SHALL BE INSTALLED, DESIGNED, AND CONSTRUCTED ACCORDING TO COMM 40.
- ❑ THERE MUST BE PUBLIC OR PRIVATE TOILETS AVAILABLE FOR USE DURING ALL HOURS OF OPERATION.

**IN ADDITION TO THE MOBILE RESTAURANT REQUIREMENTS LISTED ABOVE AS APPLICABLE CHAPTERS 1 THROUGH 7 OF HFS 196 RESTAURANT CODE ARE REQUIRED.**

**For copies of codes, applications, or other materials visit St. Croix County Health and Human Services- Public Health's agent program at:**

[www.sccwi.us/licenseandinspection](http://www.sccwi.us/licenseandinspection)

