

Mobile Food Vending Requirements

- A current DuPage County Health Department permit sticker shall be always attached to the cart/truck/trailer.
- All food must be obtained from an approved source. (An approved source is either a facility inspected by the DuPage County Health Department or another federal, state, or local department). Provide inspection reports for all out of County food sources.
- All food must be labeled and contain the following information:
 - The common name of the food
 - Name and address of the facility where the food was purchased/prepared
 - List of all ingredients
 - Net weight (ounces, pounds, grams)
 - List any major allergen that is found in the food (peanuts, tree nuts, shellfish, soy, wheat, milk, or eggs)
- If open food is prepared or served, additional requirements apply. The cart/truck/trailer must be constructed to meet commercial standards.
- A probe thermometer is required for monitoring food temperatures.
- Thermometers must be present in cold holding and hot holding cabinets and working properly.
- All hot foods must remain at an internal temperature of 135° F or above.
- All cold foods must remain at an internal temperature of 41° F or below.
- All hot foods not sold by the end of the day must be discarded.
- Direct hand contact with foods is prohibited. Provide tongs, deli paper or similar items to handle food products.
- Show how any condiment will be protected from the public (i.e., squeeze bottles, commercially prepackaged and/or in containers with hinged lids).
- All bakery items must be pre-wrapped or covered and provided with deli tissues.
- Food preparation area must be in truck/trailer or, if a cart, have overhead protection.
- All disposable forks, knives, and spoons must be wrapped. Disposable cups must be in covered dispensers.
- All areas of the cart/truck/trailer must be clean and in good repair.
- The cart/truck/trailer must return to an approved commissary for cleaning and servicing daily.
- The last inspection from the DuPage County Health Department must be kept on the cart/truck/trailer.
- The company name must be displayed on the side of the truck/trailer/cart.

- If changing location of operation within DuPage County, a revised Mobile Vendor permit application must be completed to update changes.
- At least one employee with Food Service Sanitation Manager Certification **if handling open food** (i.e., hot dog/corn cart) other employees should have Food Handler Training Certification.
- Verify municipal and fire requirements prior to operating.

Risk 1A Mobile Truck/Trailer Additional Requirements

- If open food is prepared or served, additional requirements apply. The truck/trailer must be constructed to meet commercial standards (ANSI/NSF). The menu and truck/trailer design will need to be reviewed and approved in advance. For a Risk 1A new truck/trailer, submit the MV Plan Review Form and fee for review.
- All shelves and counters to be stainless steel.
- Any millwork/cabinetry to be stainless steel and on 6-inch legs.
- The order window/s must be screened.
- Cold holding units must be NSF 7 or equivalent. Household units will not be approved.
- If an ice maker is installed, it must be NSF approved or equivalent.
- A wastewater reservoir must be at least 15% larger than the size of the clear water tank.
- Cooking equipment, refrigerator and freezer units, and ice bin (if floor type), must be on locking casters or 6-inch legs.
- Hand sink (with at least a 12" bowl size) must be supplied with hot and cold water, soap, and paper towels for vendors with open food.
- A 3-compartment sink with dual integral drain boards (at least 60 inches in length) for washing, rinsing, and sanitizing equipment and utensils is required.
- If cooking on the truck, provide approval from a local fire department on the ventilation hood (NSF approved).
- All gas equipment to use commercial grade gas lines.
- A power source must be located on truck/ trailer.
- The floors, walls and ceiling of the truck will need to be durable and easily cleanable.
- A trash can to be on the truck/trailer.
- Provide copies of Food Service Sanitation Manager Certification.