



Wisconsin Food Code Fact Sheet



Requirements for Mobile Food Establishments

Mobile food establishments (MFEs) are:

- Moveable vehicles, intrastate railway cars, pushcarts, trailers, or boats from which food is sold or served.
- Required to hold two license: a service base license, and a MFE license.

MFE Basics (Wisconsin Food Code Requirements)

- MFEs must return to service base at least every 24 hours unless operating at a special event with services available.
- Equipment must be American National Standards Institute (ANSI)/National Sanitation Foundation (NSF) certified and permanently installed on the MFE.
- Hand wash must be stand-alone, hands-free operation, with hot water, soap, and single-use toweling.
- Three-compartment warewashing sinks are required:
 - a) Unless the MFE only vends prepackaged food/beverages.
 - b) Unless the MFE has warewash at its base *and* carries sufficient utensils and equipment.
- Ventilation is regulated by the Wisconsin Department of Safety and Professional Services (DSPS). Learn more by seeing [SPS 314.50 – commercial cooking equipment for mobile kitchens](#) or by contacting DSPS by email at dsps@wisconsin.gov.
- Floors, walls and ceilings must be smooth, non-absorbent, and easy to clean.
- MFEs must have a Certified Food Protection Manager. More on these requirements can be found at the Wisconsin Department of Agriculture, Trade and Consumer Protection's [food manager requirements webpage](#).
- Must arrange for use of a toilet facility during all hours of operation.
- Pushcarts that serve or prepare non-TCS (time temperature control for safety) foods are not limited.
- Pushcarts that serve TCS foods are limited to activities using preformed meats only.



Water and Wastewater Tank Requirements

There must be a single gravity or pressurized storage tank on the MFE, and it shall have a gauge to read water volume in gallons or liters.

- **5-gallon** tank capacity for pushcarts for handwashing.
- **10-gallon** tank capacity for MFEs that require handwashing, and only serve beverages or prepared food or reheats prepared foods.
- **40-gallon** tank capacity for MFEs that require handwashing, food preparation and/or utensil washing.
- **Wastewater tank** must be at least 15% larger than water tank.

Service Base Requirements

- MFE base shall be designed to support all operations of the MFE.
- All base licenses will be equipped to supply water filling, wastewater disposal and cleaning facilities.
- To process food or warewash at a service base, the facility must meet applicable sections of the [Wisconsin Food Code \(WFC\)](#).

Plan Review

Prior to issuing a license for MFE unit, the regulatory authority is responsible for performing a plan review.

Plan review provides the opportunity to discuss areas of concern or non-compliance with the WFC. Plan review submission usually includes a set of drawing or plans, proposed menu, proposed equipment, water and wastewater tank capacity, and information on the licensed base location and amenities. Additional information can be found on the [Retail Food Construction Guidance fact sheet](#).

** This document is not an all-inclusive list of requirements. To obtain further information, please contact your local health inspector.*