



# County of Santa Cruz

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## HEALTH SERVICES AGENCY

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ENVIRONMENTAL HEALTH

[www.co.santa-cruz.ca.us/eh/ehhome.htm](http://www.co.santa-cruz.ca.us/eh/ehhome.htm)

## Hot Dog Cart Requirements

The list below covers the general requirements for a Hot Dog cart. You may refer to the California Retail Food Code (CRFC) for more specifics on these requirements. Hot Dog carts that conduct other food preparation or service activities may have additional requirements for compliance.

1. Provide owner identification on the consumer side of the mobile food facility as follows:
  - a. Business name or name of operator in at least 3-inch letters
  - b. City, State and Zip code in at least 1-inch letters
  - c. Name of permittee (if different from the business name) in at least 1-inch letters.
  - d. All letters shall be of a contrasting color to the mobile food facility.
2. The Hot Dog cart shall operate in conjunction with an approved commissary. Complete the **Commissary Verification** form.
3. Hot Dog cart equipment including interiors of cabinet units and compartments shall be designed and made of materials that result in smooth and easily cleanable surfaces.
4. Construction joints and seams shall be tightly fitted and sealed to be easily cleanable.
5. Non-portable equipment shall be an integral part of the primary unit (exception: handwashing and warewashing facilities may be on an approved auxiliary conveyance maintained immediately adjacent to the primary unit.)
6. Provide an approved mechanical refrigeration unit. Refrigeration unit means a mechanical unit that extracts heat ... through liquefaction and evaporation of a fluid by a compressor, flame, or thermoelectric device, and includes a mechanical thermostatic control device that regulates refrigerated blown air into an enclosed area at or below the minimum required food storage temperature....
7. Provide written operational procedures for food handling and the cleaning and sanitizing of food-contact surfaces and utensils. Complete the **Mobile Food Facility Written Operational Procedures** form.

8. Provide counter space for food handling on the hot dog cart.
9. All prepackaged foods must be properly labeled.
10. Provide a handwashing facility comprising the following:
  - a. The hand sink shall have minimum dimensions of 9 inches by 9 inches in length and width and five inches in depth.
  - b. The hand sink shall be easily accessible by food employees.
  - c. Permanently attached dispensers for paper towels and liquid soap.
11. Provide an adequate supply of spare preparation and serving utensils to replace those that become soiled or contaminated.
12. Provide a water heater or instantaneous heater capable of heating water to a minimum of 100°F and interconnected to a potable water supply. A minimum water heater capacity of one-half gallon shall be provided.
13. Provide a potable water tank with a minimum capacity of 5 gallons plus additional water needed for food preparation. Refer to the CRFC for design and cleaning criteria for potable water tanks.
14. Provide a wastewater tank with a minimum capacity that is 50% greater than the capacity of the potable water tank. Refer to the CRFC for design and cleaning criteria for wastewater tanks.
15. Food or utensils must be stored in a cabinet or compartment that is separate from poisonous chemicals such as cleaners and sanitizers.
16. Provide a first aid kit.